

For even more enjoyment

Would you like a little more?
Optionally, you can refine and complement your dishes
the way you like it.

	Euro	Allergen
Imperial Black sturgeon caviar A whole can (10g) Blini - sour cream	45.00	D
Vintage Sardines Fried bread - onion - herbs	15.50	D
Oyster (per piece) Origin depending on availability: Fine de Claire or Gillardeau oysters. Fresh lemon Coriander-lemon-onion-vinaigrette	6.50	D,N
Black truffle Have one of your dishes enhanced with freshly grated truffle	13.50	
Imperial Gold sturgeon caviar Have one of your dishes enhanced with 5g caviar	13.50	D
Starter "Duck liver" in the menu Duck liver - Raspberry - Pistachio	17.50	A,C,G
Pralines (per piece) Valrhona chocolate - vaious flavors	2.50	C,G,H

Starters

	Euro	Allergen
Pastry Onion bread - Salted butter	4.90	A,C,G,H
Duck Liver Raspberry - Pistachio	25.50	A,C,G,H
Boiled Beef filet Spinach - Horseradish	17.50	A,C,G,H
Scallop Avocado - Pak Choi - Sesame optional with Imperial Gold Sturgeon Caviar 5g	18.00 + 13.50	A,C,D,G
Rhubarb Turnip Cabbage - Matcha*	14.50	A,C,G,H
Wild garlic soup Char	11.00	A,C,D,G,H

* Matcha is a finely ground powder made from specially grown and processed green tea leaves. Originally from Japan, matcha is used for traditional tea ceremonies, but has also gained popularity worldwide as a superfood. Whether as a classic tea, in smoothies, lattes, pastries or - as here - in savoury dishes, matcha is incredibly versatile.

Vegetarian

	Euro	Allergen
Asparagus polish way	22.50	A,C,G,H
Egg		
optional with black truffle	+13.50	
Spring tarte	21.00	A,C,G,H
Hay		
optional with black truffle	+13.50	

Fish

	Euro	Allergen
Cod fish*	38.00	A,C,D,G,J
Potato - Cucumber - Mustard		
optional with Imperial Gold Sturgeon Caviar 5g	+13.50	
Halibut	39.50	A,C,D,G,I
Celery - Artichoke		
optional with Imperial Gold Sturgeon Caviar 5g	+13.50	

* Cod has a mild, slightly sweet flavour. Its white, firm yet tender flesh makes it particularly popular. Compared to other fish species, its flavour is not too intense, which makes it versatile. Due to its fine structure, cod absorbs spices and marinades well, yet remains pleasantly light and juicy.

Meat

	Euro	Allergen
Lamb* Polenta - Tomato - Spring Leek	39.50	A,C,G
Rabbit** Green Asparagus - King Oyster Mushrooms optional with black truffle	39.00 +13.50	A,C,G

* Lamb has a characteristic, mildly spicy flavour with slightly nutty and earthy notes. The flavour can vary depending on the age of the animal, feeding and origin. Young lamb (up to six months old) is particularly tender and has a fine, rather mild flavour. Older lamb, sometimes referred to as 'mutton', develops a more intense, slightly gamey flavour. The fat from the lamb contributes significantly to the flavour - it has a slightly sweet and herbaceous note.

** Rabbit meat has a mild, slightly sweet flavour with a subtle gamey note. It is softer and more tender than chicken meat, but still has a firmer texture. The flavour can vary depending on the feed and age of the animal.

Dessert

	Euro	Allergen
White chocolate Almond - Yuzu*	13.00	A,C,G,H
Strawberry Sour cream - Elder	13.50	A,C,G,H
Lemon grass**-Sorbet Passionfruit	11.00	A,C,G,H
Cheese selection (Spain, Italy, Switzerland) - Chutney, Bread	16.00	A,C,G,H

* Yuzu ist eine japanische Zitrusfrucht mit einem einzigartigen, vielschichtigen Geschmack. Sie kombiniert die Frische von Zitrone, die Süße von Mandarine und eine leichte Bitternote ähnlich der Grapefruit. Ihr Aroma ist intensiv, blumig und leicht würzig.

** Zitronengras ist ein aromatisches Gras, das vor allem in der südostasiatischen Küche verwendet wird. Sein Geschmack ist frisch, zitrusartig und leicht würzig, mit Noten von Zitrone und Ingwer, aber ohne deren Säure oder Schärfe.