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 - 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 - Mushroom - Fir tips	17.50	A,C,G
Pralines (per piece) Valrhona chocolate - vaious flavors	2.50	C,G,H

Starters

	Euro	Allergen
Pastry Pumpkin Seed Bread - Spread	4.90	A,C,G,H
Duck Liver Mushroom - Fir Tips*	25.50	A,C,G,H
Venison Ham Cabbage - Fig	18.50	A,C,G,H
Optional with Black Truffle	+13.50	
Yellowtail Mackerel Beetroot - Wasabi	19.00	A,C,D,G,H
optional with Imperial Gold Sturgeon Caviar 5g	+13.50	
Bean Egg - Parmesan Cheese	15.50	A,C,G,H
Mushroom Cream Soup Poultry Liver	12.50	A,C,G,H

* Fir tips are the young, pale green shoots of the fir tree, harvested in spring. They are characterised by their delicate texture and their pleasantly spicy, slightly resinous aroma, accompanied by fresh forest notes and a subtle, slightly lemony freshness. Their flavour is clean and vibrant, lending dishes a special, natural elegance.

Vegetarian

	Euro	Allergen
Jerusalem Artichoke Pear - Walnut Optional with Black Truffle	25.00 +13.50	A,C,G,H
Rutabaga King Oyster Mushroom - Curry	25.50	A,C,G,H

Fish

	Euro	Allergen
Cod Fish Artichocke - Apple optional with Imperial Gold Sturgeon Caviar 5g	39.50 +13.50	A,C,D,G,H
Mullet* Pumpkin - Kumquat optional with Imperial Gold Sturgeon Caviar 5g	39.50 +13.50	A,C,D,G,H

* Mullet is prized for its firm, succulent, white flesh and a well-balanced, slightly aromatic flavour. Subtle marine notes combine with a delicate spiciness and a pleasant minerality. Its elegant texture makes it a versatile fish for dining, impressing with both its clarity and its delicate texture.

Meat

	Euro	Allergen
Black-Feathered Chicken*	40.50	A,C,G,H
Leek - Potato - Mustard		
optional with Black Truffle	+13.50	
Dry Aged Roastbeef**	41.50	A,C,G,H
Cauliflower - Red Onion		
optional with Black Truffle	+13.50	

* Black-feathered chicken combines a delicate meat texture with exceptional juiciness and a distinctive flavour. Its full-bodied taste is more robust than that of traditional chicken breeds and is accompanied by a subtle nutty note.

** Dry-aged roast beef is aged on the bone for several weeks, which gives it greater depth of flavour and tenderness. Its intense aroma is complemented by subtle caramel notes and a delicate buttery flavour. This exceptional ageing process ensures a particularly juicy and flavourful dining experience.

Dessert

	Euro	Allergen
Currant Dark Chocolate	14.50	A,C,G,H
Plum Nuts	14.50	A,C,G,H
Sea Buckthorn Sorbet*/** Pistachio	14.00	A,C,G,H
Cheese Selection (France) Chutney - Bread	15.50	A,C,G,H

* Sea buckthorn impresses with its vibrant freshness and a complex interplay of flavours. Its balanced combination of fruity acidity and subtle sweetness is reminiscent of ripe citrus fruits and exotic fruits. The intense aroma adds a touch of freshness.

** A sorbet is a frozen dessert made from fruit purée or juice, water and sugar, with no milk or cream at all. It is characterised by its light, crisp texture and an intense, pure fruit flavour. Depending on the variety, the flavour ranges from fresh and tangy to delicately sweet.