

## DEGUSTATION MENU I

Marinated head lettuce with grilled langoustine, Gamba Carabinera and plucked edible crab, emulsion of corail and lime vinaigrette with celery	325,00
Filled red mullet roasted with laurel, glazed fennel and garden cucumber, marinade of kitchen herbs with mustard seeds and dill, fennel butter sauce	
Grilled Tournedos of Japanese beef filet with cauliflower mushrooms and lotus root, Kabayaki glaze and compote of Shiitakes, meat juice with old rice vinegar	
Cheese from the trolley Maître Affineur Antony	
Caramelized Millefeuille with berries from Ortenau, Tahiti vanilla cream and ice cream of sweetened condensed milk and advocaat, Liaison of Plantation Barbados XO	

## DEGUSTATION MENU II

Tuna belly with its lard and croûtons of tuna bacon, Imperial caviar, mild flavours of anchovy and capers, tuna cheek „Guanciaie Sarde“	325,00
Medaillons of Breton lobster with crustacean flan, young peas with watercress, light peas velouté with Sauvignon Blanc	
Crusty slice of salmon roasted in licorice butter, crispy couscous with pine nuts and dried tomatoes, mousseline of roasted salmon carcasses with date vinegar and saffron oil	
Gratinated back of Somafer lamb with red bell pepper–ginger crust, sauté of its offals with Baharat, braised lamb’s tail with spiced yoghurt, lamb jus with Advieh and confit orange	
Cheese from the trolley Maître Affineur Antony	
Heart cherries in sherry brew with chocolate biscuit and cinnamon sablé, elderberry wine ice cream and sour cherry ganache	
Mango sorbet with Indian spices, muscovado savarin, salted peanut caramel and iced espresso	

## VEGETARIAN MENU

Variation of garden cucumbers, butter milk with wasabi and young turnips, marinated wild herbs, spicy mustard cream and shallot vinaigrette with mustard seeds and dill	265,00
Glazed young peas with watercress and peas coulis, light peas velouté with Sauvignon Blanc	
Tossed artichokes with artichoke coulis, pine nuts and artichoke chips in red bell pepper brew with old Sherry vinegar	
Puff pastry tarte with compote of forest mushrooms, gently cooked egg yolk and tossed chanterelles, jus of braised vegetables with chopped truffle	
Melted Chaource and rocket royale, croûtons of spelt bread and rocket pesto	
Baba au Rhum with marinated strawberries and vanilla crèmeux Ivoire, strawberry coulis with oranges, olive oil and basil, iced strawberry Daiquiri	