

À LA CARTE

Broth of braised lamb tail, lamb belly and pearl barley with lamb feet and tongue, sauté of sweetbreads and kidneys, coarse mustard and black truffle

86,00

Light butternut squash velouté flavoured with rice vinegar and ginger, stuffed baby squid and sautéed seafood, pumpkin seeds

110,00

Lightly poached Gillardeau oysters No. 1 with Kaviari Kristal caviar and spring onions, light oyster nage with Champagne, cider vinegar and green apple

140,00

Sauté of veal sweetbreads and kidney on steamed baby spinach with garden cucumber, creamy jus of braised veal breast with chopped truffles and aged Sherry

82,00

Gratinated medallions of local venison with glazed Victoria pineapple,coconut celeriac purée and chanterelles, juniper sauce with Café Arabica and passion fruit

86,00

Pan-fried John Dory and Norwegian langoustine on wild mushroom compote, crispy mushroom quinoa and shellfish jus, mushroom butter with Vin Jaune

96,00

Selection of cheeses from the trolley by Maître Affineur Antony

40,00

"Buffalo Burrata" with Taggiasca olive oil ice cream on pine nut crumble with nectarines, apricots and elderflower gel with Sauvignon Blanc "Gladstone"

40,00

Black tea Namelaka with raspberries and lavender, raspberry ice cream with soy yoghurt, marinated grapefruit and lavender honey caviar, grapefruit broth with ginger

40,00

DEGUSTATION MENU I

385,00

Breton lobster and Carabinero prawn with head lettuce, oyster marinade with herb oil and Chardonnay vinegar, foamed oyster water and Imperial caviar

Spicy red mullet "Chorizo" with fennel and star anise, pearl barley with cured mask of pork, emulsion of red mullet liver and basil

Tournedos of Australian Wagyu with Szechuan pepper, ginger turnip and small Doubanjiang, braising jus flavoured with rice vinegar
Beef salad with jellied oxtail broth, Kaviari Kristal caviar and chive oil

Selection of cheeses from the trolley by Maître Affineur Antony

House-style Tarte Tatin with sour cream and apple cider reduction, Calvados bonbon, sour cream ice cream and apple sorbet

DEGUSTATION MENU II

385,00

Rocket tips with roasted loin of local venison, braised shoulder and offal croûton, chanterelles and truffle marinade with coarse mustard

Norwegian langoustine on crispy macadamia nut couscous, vegetable stripes "croustillant" with coriander, shellfish dipping sauce

Faroe Islands salmon with crispy skin on pulled salmon belly with braised lamb tail, spicy pepper chutney and broth of grilled salmon heads

Grilled Alsatian pigeon breast with liquorice and cardamom, small crispy köfte and carrots with oriental seasoning, pigeon jus with Café Arabica and black lime

Selection of cheeses from the trolley by Maître Affineur Antony

Rum raisin ice cream with caramelised walnuts on cinnamon sablé with Bühl plums in spiced syrup, Zibärtle ganache

Pear and juniper sorbet on tamarillo compote, Muscovado baba and tamarillo syrup, Muscovado crumble

VEGETARIAN MENU

355,00

Celery matured in kombucha with autumn truffles, head lettuce and bergamot, jellied pear stock and nut oil marinade with pear balsamic, hazelnuts

Chilled watercress coulis with croûtons of crust bread, watercress tips, goat's cream cheese sorbet with horseradish and smoked raw milk butter

Confit and glazed fennel with garden cucumber, pointed cabbage and dill tips, fennel butter sauce with herb oil, Chardonnay vinegar, mustard seeds and green apple

Puff pastry tart with sautéed mushrooms from the Northern Black Forest, spring onions "Olaf Schnelle" and gently cooked organic egg yolk, mushroom mousseline with parsley and risoni

"Buffalo Burrata" with Taggiasca olive oil ice cream on pine nut crumble with nectarines, apricots and elderflower gel with Sauvignon Blanc "Gladstone"

Passion fruit soufflé "Île de la Réunion" with banana and passion fruit sorbet on Victoria pineapple compote and coconut foam