

## SMALL DEGUSTATION MENU

Breton lobster and scallops in crustacean jelly with lotus root, coconut- and corail emulsion and lemon gras vinaigrette	295,00
Imperial caviar with young pointed cabbage, mousseline sauce and sturgeon bouillon	
Glazed slice of sea bass Ikejime France with its crispy skin, jus perlé of roasted carcasses with sea buckthorn and maple syrup	
Cheese from the trolley Maître Affineur Antony	
Tarte Tatin à la maison with sour cream mousse and cider brew, Calvados candy, sour cream ice cream and apple sorbet	

## LARGE DEGUSTATION MENU

Marinated back and belly of tuna with its lard and Imperial caviar, small croûtons of tuna bacon, artichokes with anchovy and capers	295,00
Scottish langoustine with mushrooms from the Black Forest, crispy mushroom quinoa and mushroom butter with Marsanne Blanche	
Small filled red mullet with glazed fennel and red bell pepper compote, coulis of braised red bell pepper with red mullet liver and basil	
Grilled Alsatian pigeon Kabayaki with cauliflower mushrooms, smoked eel and pigeon jus with old rice vinegar	
Cheese from the trolley Maître Affineur Antony	
Ice cream of rum-raisins with caramelized walnuts, cinnamon sablé and spiced plums from Bühl, Zibärtle ganache	
Sorbet of pears and juniper with tamarillo compote, baba muscovado and tamarillo brew, muscovado crumble	

## VEGETARIAN MENU

Celery aged in Kombucha with fall truffle and bergamot, jellified pear brew, nut oil vinaigrette with pear balsamico and fall truffle	245,00
Berlingots of beet root and young radish flavoured with raspberry vinegar, sorbet of beet root with horseradish and smoked raw milk butter	
Glazed cabbage en lamelles with dill tips and red currants, butter sauce with fermented cabbage and rosé champagne Vazart Coquart	
Filled puff pastry with tossed mushrooms from the Black Forest, steamed spinach and head lettuce, creamy red wine jus with mustard seeds	
Cheese spätzle with Comté Grande Garde and black pepper, onion leek and small shallots	
Chocolate soufflé „Grand Cru Komuntu“ with sour cherry coulis and cherry compote, ice cream with cherry schnaps	