

APPETIZER · POUR LE PLAISIR

OSSETRA CAVIAR FROM KAVIARI	50g	144
Crème fraîche · Salty waffles	125g	360

OYSTERS		42
'Fine de Claire' · 6 pcs.		

STARTERS · LES HORS D'ŒUVRES

OREILLER DE LA BELLE AURORE		42
Game- and Game poultry · Duck liver		

CRAB FROM BRITTANY		42
Crab meat · Fennel · Piment d'Espelette		

RAW MARINATED ATLANTIC TUNA		44
Radishes · Koshihikari rice		

GNOCCHETTI		92
White Truffle from Alba · Sauce Albufera		

TRUFFE SOUS LA CENDRE		46
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Upon request we would be happy to refine your dishes at the table with the queen of truffles, the white Alba truffle.	15 / Gram
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During your visit we will serve you energetically enriched Grander water throughout for 15 EUR per person.

MAIN COURSES · LES PLATS PRINCIPAUX

BRILL WITH TWO SAUCES	78
Signature of Eckart Witzigmann	
SCALLOP VOL-AU-VENT	84
Sea Urchin · Ossetra Caviar · Champagne Sauce	
FILLED VEALS HEAD	58
Sweet bread · Sauce Ravigote	
SWEETBREAD RUMOHR	86
Black Truffle · Duck liver · Sauce Albufera	
PIGEON FROM PORNIC	82
Duck Liver · Trevisano · Sauce Périgueux	
SADDLE OF VENISON FROM LOWER BAVARIA	84
Red berries · Juniper	
LIÈVRE À LA ROYALE	84

In case of allergies or intolerances, please contact our service team.

All prices quoted include the statutory value added tax.

CHEESE TROLLEY · LES FROMAGES

SELECTION OF CHEESES	30
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DESSERTS · LES PÂTISSERIES

CRÊPES SUZETTE	28
Orange · Mandarine Napoleon	
ÎLE FLOTTANTE	20
Meringue · Caramell · Vanilla	
MILLE-FEUILLE	22
Feuilletages · Pecan · Caramell	

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