

## 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

PÂTÉ EN CROÛTE BOURGEOIS		42
Swabian pork · Sweetbread · Duck Liver		

CRAB FROM BRITTANY		42
Apple · Fennel · Piment d'Espelette		

RAW MARINATED ATLANTIC MEAGRE		44
Koshihikari rice · Radishes · Ossetra Caviar		

TRUFFE SOUS LA CENDRE		46
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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

<b>BRILL WITH TWO SAUCES</b> Signature of Eckart Witzigmann	78
<b>DORADE „PETIT BATEAU“</b> Black Truffle · Mushrooms · Sauce Ravigote	80
<b>SCALLOP VOL-AU-VENT</b> Sea Urchin · Ossetra Caviar · Champagne Sauce	84
<b>SWEETBREAD RUMOHR</b> Black Truffle · Duck Liver · Sauce Albufera	86
<b>DUCKBREAST FROM MADAME BURGAUD</b> Orange · Navette · Sauce Bigarade	82
<b>LAMB FROM POLTING</b> Olive · Chard · Salted Lemon	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

CRÈME BRÛLÉE	28
Rhum Plums · Far Breton · Joghurt Ice Cream	
PAVLOVA	20
Grapefruit · Vanilla · Citrus	
MILLE-FEUILLE	22
Feilletages · Pecan · Caramel	

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