



I N T R O D U C T I O N

Foie-Gras-Terrine

Foie-Gras-Terrine | Preiselbeersauce |
knuspriges Brioche

Foie-Gras-Terrine

*Foie gras terrine | Lingonberry sauce |
Crispy Brioche*

22

Gebeizter Lachs

Norwegisches Lachsfilet | 80 g | Guacamole |
Wasabi Creme Fraiche

Cured Salmon

*Norwegian salmon fillet | 80 g | Guacamole |
Wasabi creme fraiche*

19

Antipasti

Italien | Saisonal

Antipasti

Italian | Seasonal

13

Käseplatte

Parmesan | Dorblu | Camembert |
Ziegenkäse | Feigensenf

Cheese platter

*Parmesan | Dorblu | Camembert |
Goat Cheese | Fig Mustard*

22

Rinder-Tatar

Argentinisches Filet | 120 g | Tatar-Sauce |
Grillbrot

Beef tartare

*Argentinian filet | 120 g | Tartar sauce |
Grilled bread*

20



E S S E N C E

Weißer Trüffel-Gemüse-Suppe

Weißes Gemüse | Trüffel | Sahne

White Truffle Vegetable Soup

White vegetables | Truffle | Creme

14

Mediterrane Fischsuppe

Klare Fischbrühe | Saisonales Gemüse | Lachs |
Garnele | Muschel

Mediterranean Fish Soup

*Clear fish broth | Seasonal vegetables | Salmon |
Prawn | Mussel*

17

G A R D E N

Burrata

Burrata | Tempura Aubergine | Tomaten |
Süß-Sauer-Scharf-Sauce

Burrata

*Burrata | Tempura eggplant | Tomatoes |
Sweet-sour-spicy sauce*

21

Gebackener Ziegenkäse

Ziegenkäse | marinierte Birne | Rote-Bete-
Carpaccio | karamellisierte Pistazien

Baked Goat Cheese

*Goat Cheese | Marinated Pear |
Beetroot Carpaccio | Caramelized Pistachios*

20

Mix Salat

Mix Salat | Cherrytomaten |
Basilikum Dressing | Parmesan

Mix Salat

*Mixed garden greens | Cherry tomatoes | Basil
dressing | Parmesan*

13

Beef Salat

Argentinisches Filet Tataki | 100g | Mix Salat |
gebackene Artischocken | Tomaten Mix | Kapern

Beef Salad

*Argentinian fillet Tataki | 100g |
Mixed salad | Baked Artichokes | Tomato mix |
Capers*

24



E L E G A N C E

Trüffelrisotto

Trüffel | Parmesan

Truffle Risotto

Truffle | Parmesan

27

Jakobsmuschel-Risotto

gebraten | Trüffel | Parmesan | Beurre Blanc Soße

Scallop Risotto

Seared | Truffle | Parmesan | Beurre Blanc Sauce

31

Risotto Tiger-Großgarnelen

Tiger-Großgarnelen | Hummersauce

Tiger Prawn Risotto

Tiger Prawns | Lobster Sauce

29

Oktopus-Risotto

gebraten | Rote Beete | Tomaten Salsa

Octopus Risotto

Seared | Beetroot | Tomato salsa

28

D E V O T I O N

Zucchini-Tagliolini

Basilikumsauce | Pinienkerne | Kirschtomaten |
Parmesan

Zucchini Tagliolini

Basil Sauce | Pine Nuts | Cherry Tomatoes | Parmesan

20

Linguine di Mare

Tiger Großgarnele | Jakobsmuschel | Miesmuschel |
Oktopus | Bisque-Soße | junge Erbsen

Linguine di Mare

Tiger prawn | Scallop | Blue mussel | Octopus tentacle
| Bisque sauce | Young peas

29

Linguine Trüffel

Trüffel | Parmesan | Creme

Linguine Truffle

Truffle | Parmesan | Creme

24



O R I G I N S

Lammkoteletts

Neuseeland | gegrillt | 300 g

Lamb chops

New Zealand | grilled | 300 g

37

Filet vom Rind

Argentinien | gegrillt | 200 g

Beef Fillet

Argentinian | grilled | 200 g

34

Entrecôte vom Rind

Argentinien | gegrillt | 300 g

Beef Entrecôte

Argentinian | grilled | 300 g

37

Tiger-Großgarnelen

Cherrytomaten | 250 g | in Pernod flambiert

Tiger Prawns

Cherry tomatoes | 250 g | flamed in Pernod

52

Lachsfilet

Norwegen | Gebraten | 200 g | Beurre Blanc Sauce

Salmon Fillet

Norwegian | pan-fried | 200 g | Beurre Blanc Sauce

26

Filet Rossini

Filet | gegrillt | 200 g | Foie Gras | "Essence d'
Imaya" - Demi Glace

Filet Rossini

Fillet | Grilled | 200 g | Foie Gras | "Essence
d'Imaya" - Demi Glace

46

S I G N A T U R E

Geschmorte Rinderbäckchen

Kartoffelpüree | blanchiertes Gemüse | Demi
Glace

Braised Beef Cheeks

Mashed Potatoes | Blanched Vegetables | Demi
Glace

34

Boeuf Stroganoff

argentinische Filetspitzen | saisonale Pilze |
Kartoffelpüree | "Essence d' Imaya" - Demi
Glace

Beef Stroganoff

Argentinian filet tips | Seasonal mushrooms |
Mashed potatoes | "Essence d' Imaya" - Demi
Glace

34



E L E M E N T S

Signature Trüffel-Pommes

Signature Truffle Fries

11.5

Goldene Frites

Golden fries

7.5

Kartoffelpüree

Mashed potatoes

7.5

Trüffel-Kartoffelpüree

Truffle mashed potatoes

10.5

Saisonales Grillgemüse

Seasonal grilled vegetables

10

Blanchierter Wildbrokkoli

Blanched wild broccoli

9

Ratatouille

Ratatouille

10

Rosmarin Drillinge

Rosemary potatoes

10

F L O W

Demi Glace

Demi Glace

5

“Essence d’Imaya” – Demi Glace

“Essence d’Imaya” – Demi Glace

5

Foie Gras Sauce

Foie Gras Sauce

7

Trüffel Butter

Truffle Butter

5

“Cafe de Paris” Butter

“Cafe de Paris” Butter

5



F I N A L E

Käsekuchen

Obstsalat | Gesalzener Karamell

Cheesecake

Fruit Salad | Salted Caramel

15

Schokoladen-Fondant

Schoko-Fondant | Eis

Chocolate Fondant

Chocolate Fondant | Ice Cream

13

Tarte Tatin

Tarte Tatin | Eis

Tarte Tatin

Tarte Tatin | Ice Cream

14

Pavlova

Rote Beeren | Vanilleeiscreme

Pavlova

Red Berries | Vanilla Ice Cream

16

Eiscreme

Schokolade / Vanille / Pistazie

Ice Cream

Chocolate / Vanilla / Pistachio

6

Sorbet

Erdbeere

Sorbet

Strawberry

6