

For even more enjoyment

Would you like a little more?

Optionally, you can refine and complement your dishes
the way you like it.

	Euro	Allergen
Imperial Black sturgeon caviar A whole can (10g) Blini - sour cream	45.00	D
Vintage Sardines Fried bread - onion - herbs	15.50	D
Oyster (per piece) Origin depending on availability: Fine de Claire or Gillardeau oysters. Fresh lemon - Vinaigrette	6.50	D,N
Black truffle Have one of your dishes enhanced with freshly grated truffle	13.50	
Imperial Gold sturgeon caviar Have one of your dishes enhanced with 5g caviar	13.50	D
Starter "Duck liver" in the menu Duck liver - Granny Smith Apple - Lime	17.50	A,C,G
Pralines (per piece) Valrhona chocolate - vaious flavors	2.50	C,G,H

Starters

	Euro	Allergen
Pastry Plumbread - salted butter	4.90	A,C,G,H
Duck liver Granny Smith Apple* - Lime	25.50	A,C,G,H
Ham of Beef Celery - Cashew nuts optional with black truffle	17.50 +13.50	A,C,G,H,I
Red Trout** Carrot - Buckwheat optional with Imperial Gold Sturgeon Caviar 5g	16.50 +13.50	A,C,D,H
Goat Cheese Chicory - Chestnut optional with black truffle	14.00 +13.50	A,C,G,H
Cauliflower cream soup Salmon optional with Imperial Gold Sturgeon Caviar 5g	11.00 +13.50	A,C,D,G,H

* Granny Smith apple – crisp, juicy, and refreshingly tart. This bright green apple variety adds a fresh, fruity note and subtle tartness to the dish.

** Marinating is a gentle process in which fish—such as red trout in this case—is marinated raw in an aromatic mixture of salt, sugar, herbs, and spices. This marinade preserves the fish, gives it a tender consistency, and imparts a delicately spicy aroma.

Vegetarian

	Euro	Allergen
Pumpkin Date - Curry optional with black truffle	21.50	A,C,G,H
Parsnip Brussels sprouts - Sourdough	22.50	A,C,G,H

Fish

	Euro	Allergen
Sturgeon* Beet - Horseradish Optional with Imperial Gold Sturgeon Caviar 5g	39.50 + 13.50	A,C,D,G
Pollack Puntarelle** - Lentils - Parsley Optional with Imperial Gold Sturgeon Caviar 5g	39.00 + 13.50	A,C,D,G

* Sturgeon – a noble, firm-fleshed freshwater fish with a delicate, buttery, nutty aroma. Its tender, white flesh is reminiscent of turbot in texture and goes perfectly with elegant, finely balanced dishes.

** Puntarelle – delicate shoots of Italian chicory, with a tender bite and elegant, tart freshness. Their characteristic aroma gives the dish a Mediterranean lightness and subtle hint of bitterness.

Meat

	Euro	Allergen
Duck	39.50	A,C,G
Red Cabbage - Potato optional with black truffle	+ 13.50	
Venison*	41.00	A,C,G
Parsley root - Roscoff onion ** optional with black truffle	+ 13.50	

* Venison – naturally lean yet aromatic, venison is characterized by its fine texture and deep, slightly mineral flavor. It has an elegant gamey note reminiscent of forests, herbs, and nuts, yet remains tender, clear, and refined in character – a meat of unadulterated nature and elegance.

** The Roscoff onion originates from northern Brittany and is considered the finest of all edible onions. It owes its delicate, sweet aroma and tender texture to the mild maritime climate around the port town of Roscoff. For centuries, it has been cultivated there in small family farms – traditionally harvested by hand and carefully braided. In the kitchen, it impresses with its mild spiciness and delicate sweetness.

Dessert

	Euro	Allergen
Bienenstich 2.0* (transl. Bee sting, a german cake)	13.50	A,C,G,H
Pineapple Coconut - Chocolate	13.50	A,C,G,H
Red wine sorbet pickled fruit	11.00	A,C,G,H
Handkäse mit Musik** (trans. Hand cheese with music)	16.00	A,C,G,H

* Bienenstich 2.0 – a classic reinterpreted: yeast dough balls meet a delicate honey buttercream, refined with crunchy caramelized almonds. Subtle honey notes, sweetness, nuttiness, and creamy elegance merge into a modern dessert full of lightness and sophistication – familiar in taste, surprising in enjoyment.

** Handkäse mit Musik – a Hessian classic reinterpreted. This matured sour milk cheese captivates with its intense, slightly piquant character and creamy, firm texture. Finely seasoned onions and an aromatic vinegar and oil note give the dish an elegant balance of spice, acidity, and depth – rustic in origin, refined in taste.