

Snacks

Caramelized Kalamata olive
Champignon, Granny Smith & parsley

Rabbit, pumpkin, plum & malt
Brussels sprouts & game salami

Squid, beetroot & feta

Menu

Breton mackerel
Veal vinaigrette, pulled shank, onion mayonnaise & shiso

Pike-perch
Cabbage dashi stock, Shimeji mushrooms & green cabbage pesto
or / and

“Bouchot” mussels & oxtail
Romaine lettuce, green curry, paprika-lardo cream & Pecorino Riserva

Saddle of venison “Waldorf”
Apple, celery, walnut, elderberry & game essence

Cheese selection from our trolley
or / and

Champagne cream sorbet „Edition Ruinart Rosé”

Lemon, sage & Jerusalem artichokes
Stock & edamame

Sweet final

Elderberry, cauliflower, amaranth & Greek yoghurt
„Tea time” – Rooibos, Sablés croûton & Elstar apple
Chou – Cream of speculoos

Pralines

Our chef sommelier Marcel Runge would be delighted to recommend you an accompanying premium wine journey.

4 courses 160 € - excluding mussels, sorbet & cheese

Wine journey 80 €

6 courses 195 € - excluding sorbet or cheese

Wine journey 115 €

We kindly ask you to select one uniform menu per table.

In case of dietary restrictions or food intolerance, e.g. nuts, please approach our trained restaurant personal for assistance.

„SVEN ELVERFELD – The cookbook” - limited English version 110 €
aqua – memories for take away. Gladly signed here in the restaurant.

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Brussels sprouts & game salami

Squid, beetroot & feta

Menu

Foie gras with marinated scallop

Mandarin & sesame

or / and

Breton mackerel

Veal vinaigrette, pulled shank, onion mayonnaise & shiso

Pike-perch

Cabbage dashi stock, Shimeji mushrooms & green cabbage pesto

Red prawn & braised belly of pork

Sauce Mechouia, fermented carrots, coriander & ginger

Sot l'y laisse

Celeriac, hazelnut & white truffle „Magnatum Pico“

“Bouchot” mussels & oxtail

Romaine lettuce, green curry, paprika-lardo cream & Pecorino Riserva

Onglet of Black Angus beef & black truffle

Salsify & black rice

Cheese selection from our trolley

or / and

Champagne cream sorbet „Edition Ruinart Rosé“

Cherries with Bengali pepper & spiced tagetes

Hay, nut butter & rye

Sweet final

Elderberry, cauliflower, amaranth & Greek yoghurt
„Tea time“ – Rooibos, Sablés croûton & Elstar apple
Chou – Cream of speculoos

Pralines

7 courses 215 € - excluding foie gras, Sot l'y laisse & cheese Wine journey 135 €
8 courses 230 € - excluding Sot l'y laisse, sorbet or cheese Wine journey 155 €
10 courses 250 € - available until 8 pm Wine journey 175 €