

Speciales Oysters Pleiade Poget

La tremblade
chester bread ^{a,c,2}
per piece 5,50

„Querbeet“

Beetroot Tatar

Imperial caviar, colorful beetroot, radish, sour cream ^{a,c,d,i,j}

„Pho gras“

Korean consommé, fried duck liver, pancake stripes, herbs ^{a,h}

Trout au bleu

Potato cream, chips, cucumber, marinated root vegetables ^{a,c,d}

Lofoten Skrei

Dashi, beurre blanc, leek ^{a,c,f}

Saddle of venison

Turnip, bacon, Brussels sprouts, Cassis ^{a,c,d}

Sweet potato creme brulee

Apple, truffle ice cream ^{a,c,d,i,8}

4 course menu 115,00

5 course menu 125,00

6 course menu 135,00

The “ENTE”

Carved at the table and served in two courses

Our recommendation for two persons

Preparation time approx. 45 minutes

Braised Barbarie corn fed duck “Prince de Dombes” of Mieral

Breast of duck

Brussels sprouts, bread dumplings, black chanterelles, pearl onions ^{a,c}

Leg of duck

Potato foam, savoy cabbage, mushrooms ^{a,c,j}

per person

49

JRE
JEUNES RESTAURATEURS

Kitchen circle

Michael Kammermeier

Grated Alsatian Foie Gras

Red cabbage jelly, apples, sliced chestnuts, salt butter brioche ^{a,c,d}

Clarissa Grauel

Pumpkin ravioli

Shrimp tartar, pumpkin seed oil ^{a,c,d,f,n,5}

Ann – Kristin Breuer

Sturgeon from the adriatic coast

Coconut, cauliflower, green curry ^{a,c,f,g}

Helge Straub

Celery root

Perigord truffles, celery ^c

Tom Heeg

Loup de mer

Chorizo, fennel, saffron sauce, bronze fennel ^{c,f}

Michael Westerburg

Bavarian veal fillet & smoked eel

Kale, salsify ^{c,e,j}

Michael Kammermeier

Selection of cheese served from the trolley from our Affineur Katharina Sroka from Eltville ^c

Sebastian Schupp

Blood orange tart

Cream cheese cream, champagne ice cream ^{c,d,i,8,9,14}

Bernd Rassier

4 course menu	115,00
5 course menu	125,00
6 course menu	135,00
7 course menu	145,00
8 course menu	155,00

All prices in EURO including VAT

Please ask our staff for the key of the listed allergens and additives.
As well as vegetarian or vegan food alternatives.

Michael Kammermeier
Restaurateur

Marcella Schaefer
Head of service / Sommelière