Oysters Fines de claire 1 piece 3,50

Lettuce hearts with sweet mustard dressing, radishes and garden cress 12,00

Wild herbs salad with fresh goat cheese and fig chutney 14,00

Duck liver parfait with Riesling jelly, apples, hazelnuts and brioche 15,00

Pulpcarpaccio with olives, tomatoes, pine nuts and arugula 18,00

Lobster soup with sugar snap peas 13,00

Skrei with pea mash and green asparagus 27,00

Bouillabaisse with rouille sauce, fennel and crostini 29,00

Roastbeef with onions, bacon beans and spaetzle 28,00

Boeuf Bourguignon with carrots and fried potatoes 26,00
Dark chocolate mousse with banana chutney, nougat crunch and banana passion fruit sorbet $^{a,l,h,c,g}$ 13,00

Lemon tart with blueberries and buttermilk ice cream $^{a,l,g,c}$ 11,00

Espresso with Bourbon vanilla ice cream $^{c,g}$ 6,00

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

All prices in EURO, inclusive tax and service