MENU DU JOUR

3 COURSE MENU

STARTER | MAIN COURSE | DESSERT

STARTERS

CREAM OF PUMPKIN SOUP

Styrian pumpkin seed oil | pumpkin seeds

OR

FLAMED ALSATIAN CHAR

colourful radish | Calamansi | cashew nut

MAIN COURSES

NOISETTE OF VENISON

– PINK ROASTED –

chanterelles | Brussels sprouts & bacon

schupfnudeln

€ 52,00 – STARTER OR DESSERT

€ 62,00 – 3-COURSE MENU

SEA BASS

– CRISPY FRIED –

Madeira

truffled black salsifies

€ 52,00 – STARTER OR DESSERT

€ 62,00 – 3-COURSE MENU

FILLET OF BRETON MONKFISH

black trumpet | Jerusalem artichoke

orange chicory

€ 52,00 – STARTER OR DESSERT

€ 62,00 – 3-COURSE MENU

ENTRECÔTE OF BEEF

Café de Paris

carrots | Pommes Alumettes

€ 52,00 – STARTER OR DESSERT

€ 62,00 – 3-COURSE MENU

DESSERT

CURD CHEESE MOUSSE

baked apple sorbet

You can order until 2.00 pm. Please respect that our restaurant closes at 3 pm.

Our staff will be happy to recommend you vegetarian or vegan dishes.

From six people we only serve one uniform menu.

Please contact our staff for a list of the ingredients and allergens of our dishes.

STARTERS

EUR

CREAM OF PUMPKIN SOUP 18,00
Styrian pumpkin seed oil | pumpkin seeds

BADEN LAMB'S LETTUCE 21,00
croutons | bacon | balsamic dressing | figs
+ roasted goose foie gras plus € 15,00

FLAMED ALSATIAN CHAR 24,50
colourful radish | Calamansi | cashew nut

TERRINE OF GOOSE FOIE GRAS 36,00
apple chutney | sweet wine jelly | brioche

MAIN COURSES

NOISETTE OF VENISON – PINK ROASTED – 52,00
chanterelles | Brussels sprouts & bacon | schupfnudeln

SEA BASS – CRISPY FRIED – 52,00
Madeira | truffled black salsifies

FILLET OF BRETON MONKFISH 52,00
black trumpet | Jerusalem artichoke | orange chicory

ENTRECÔTE OF BEEF 52,00
Café de Paris | carrots | Pommes Alumettes

DESSERTS

CURD CHEESE MOUSSE 17,90
baked apple sorbet

PARFAIT OF WHITE CHOCOLATE 17,90
kirsch | Chantilly | Viennese cake base

CHEESE FROM THE TROLLEY from 20,00