MENU

AMUSE BOUCHE SURPRISE

TERRINE OF GOOSE FOIE GRAS

red Port wine jelly | green apple & celery in textures

2022 DURBACHER PLAUELRAIN

Auslese VDP. Erste Lage | Weingut Andreas Laible | Durbach

BRETON SCALLOP

white truffle foam | black trumpet mushroom | vanilla | pumpkin

+ grated truffle € 18,00 per gramme

2022 PATRONAS

Weißburgunder – HAHLEN– | Weingut Killian Hunn | Gottenheim

SEA BASS – CRISPY FRIED –

Chorizo | Salade Niçoise

2023 HILSBACH

Chardonnay Reserve | Weingut Heitlinger | Östringen

REFRESHMENT

SADDLE OF LOCAL VENISON

Piedmont hazelnut | Jerusalem artichoke | pickled blackberries

2022 QUARZPORPHYR SYRAH

Weingut Kopp | Sinzheim

DARK CHOCOLATE & KUMQUATS

orange tuile | kumquats | chantilly

2018 LAUFENER ALTENBERG

Ruländer Auslese >Edition No. 5< | Winzerkeller Auggener Schäf

FRENCH CHEESE SELECTION FROM THE TROLLEY

2022 C A L M O

Rotwein Cuvée | Qualitätswein trocken | Weingut Martin Waßmer | Bad Krozingen-Schlatt

PETIT FOURS

3 COURSES	EUR 98,00	– foie gras or scallop, sea bass or venison & dessert or cheese
4 COURSES	EUR 125,00	– foie gras or scallop, dessert or cheese
5 COURSES	EUR 152,00	– dessert or cheese
6 COURSES	EUR 169,00	

3 WINES	EUR 44,00
4 WINES	EUR 59,00
5 WINES	EUR 69,00
6 WINES	EUR 79,00

– Bread & butter is included in the mentioned menu prices. –

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

COLD STARTERS — EUR

VEGETABLES GARDEN "COLOMBI" 30

TERRINE OF GOOSE FOIE GRAS 42
red Port wine jelly | green apple & celery in textures

WARM STARTER

BRETON SCALLOP 39
white truffle foam | black trumpet mushroom | vanilla | pumpkin
+ grated truffle € 18,00 per gramme

RAVIOLI OF LANGOUSTINE 42
beet root jelly | Perigord truffle stock

MAIN COURSES

FILLET OF BLACK FOREST HEIFER "ROSSINI" 54
Sauce Perigord | roasted goose foie gras

FILLET OF WHITE HALIBUT 65
white truffle foam | leaf spinach | risoni **+ grated truffle € 18,00 per gramme**

PIGEON – SERVED IN TWO COURSES – 65

1st course PIGEON RAGOUT
pigeon heart | pigeon liver | brown butter foam

2nd course PIGEON BREAST – ROASTED ON THE BONE –
Rouennaise sauce

DESSERTS

DARK CHOCOLATE & KUMQUATS 21
orange tuile | kumquats | chantilly

WHIPPED VALRHONA CREAM « INSPIRATION FRAMBOISE » 21
air chocolate | caramel gel | filled raspberries | chocolate chips

FRENCH CHEESE SELECTION FROM THE TROLLEY from 20

From six people we only serve one uniform menu.
You can order until 8.45 pm. Please respect that our restaurant closes at 11 pm.

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