

MENU

OUVERTURE



GÂTEAU OF GOOSE FOIE GRAS

spiced chocolate | coffee | mango

2020 ÜRZIGER WÜRZGARTEN

Riesling Kabinett feinherb | Weingut Markus Molitor | Zeltingen-Rachtig



BRETON SCALLOP

Imperial caviar | chives | fondant potatoes

2022 PATRONAS

Weißburgunder – HAHLEN– | Weingut Killian Hunn | Gottenheim



SEA BASS – MILDLY COOKED –

bouillabaisse | vongole | razor clam | samphire | fennel

2024 CHARDONNAY & WEISSER BURGUNDER >MAGMATIT<

Weingut Abril | Bischoffingen



REFRESHMENT



SADDLE OF ÄLBLER LAMB

gremolata jus | watermelon | aubergine | olive

2018 FREIBURGER SCHLOSSBERG

Spätburgunder Rotwein – KAMMER – | VDP.Erste Lage | Weingut Stigler | Ihringen



MOUSSE OF TONKA BEAN

apple compote | caramel | butter crumble

2018 LAUFENER ALTENBERG

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



FRENCH CHEESE SELECTION FROM THE TROLLEY

2021 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 lamb & 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

ATLANTIC LOBSTER

39

foie gras ice cream | pickled turnip | veal tongue | pea & mint vinaigrette

WARM STARTER

SWEETBREAD OF MILK-FED VEAL

38

chives cream | fried potatoes | calf's head

BRETON SCALLOP

39

Imperial caviar | chives | fondant potatoes

MAIN COURSES

FILLET OF BLACK FOREST HEIFER “ROSSINI”

54

Sauce Perigord | roasted goose foie gras

FILLET OF WHITE HALIBUT

62

chanterelles | apricot | lemon thyme

PIGEON – SERVED IN TWO COURSES –

65

Ist course PIGEON RAGOUT

pigeon heart | pigeon liver | brown butter foam

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

DESSERTS

MOUSSE OF TONKA BEAN

21

apple compote | caramel | butter crumble

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.