

Menu

North Sea crab salad with apple and wild herbs	16 €
Local saddle of venison on celery cream, porcini mushrooms and cranberries	38 €
Variation of the chocolate with raspberries and sorbet	12 €

62 €

Appetizers

Gratinated goat cheese with beluga lentils and lettuce	14 €
Roasted duck breast with pumpkin, onion puree and lamb's lettuce	17 €
Foie gras terrine with apple and brioche	20 €
Yellow fin tuna tartare with ginger and wasabi	17 €

Soups

Cream of chanterelle soup with croutons	8 €
Fish soup with fine fish, rouille, cheese and croutons	13 €

Intermediate courses

Fried red prawns on fennel salad and tomato	17 €
Baked sweetbreads on peas and chanterelles	17 €

Fish

Fried yellow fin tuna with sesame, finger lime, fragrant rice and curry foam	36 €
Icelandic cod on risotto with spinach leaves, pine nuts and saffron sauce	36 €

Main courses

Herb risotto with leaf spinach, pine nuts and Belper tuber	19 €
Corn-fed chicken breast on mashed potatoes with porcini mushrooms and Romanesco	19 €
Beef fillet with creamed savoy cabbage, chanterelles and baked potatoes	36 €
Braised ox cheeks with mashed potatoes and vegetables	24 €
Irish rack of lamb on mashed potatoes, leaf spinach and chanterelles	34 €