

## STARTERS

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Seared Tuna niçoise	19 €
Salad of brown crab, spring onion and winter truffle	23 €
Pink boiled fillet of organic veal, soy noodles and fruit	16 €
Tureen of Foie Gras, quince and Banyuls, salad with confit leg of duck	19 €
Endives baked with Parisian ham, Comté and truffles jus	14 €
Crunchy potato Mille-Feuille with baby vegetables parmesan and organic egg	15 €
Pot au feu of Aubrac beef	14 €
Bisque with lobster beignets, curry and coconut	17 €
Truffled seasonal vegetables, glazed in the cocotte	21 €
Gnocchi à la financière with lobster, sweetbread and truffle dumplings	15 €

## OYSTERS

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According to market offering

6 pieces of your choice	16 €
12 pieces of your choice	31 €

## FISH

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Sea bass cooked in the oven with seasonal vegetables and razor clam jus	34 €
Scottish wild salmon with Pimientos, ham and fillets of sepia	27 €
Turbot fried with its bones with red radish, turnip and fig	32 €
Breton scallops with truffled cid fish brandade	33 €

## DISCOVERY MENU

4 Courses	60 €
4 Courses vegetarian	45 €
A menu created by Florian Ohlmann with seasonal and market-fresh ingredients.	

## MEAT

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Poussin roasted on the rotisserie, autumnal vegetables and braised Bamberger Hörnchen	23 €
Slowly braised milk-lamb, baby roots, capers and olives	26 €
Swabian "Hallisches" Pork with lentil vegetables and parsnip	28 €
Ox cheeks braised in the sealed cocotte, creamy polenta	24 €
Sirloin steak of Aubrac beef with au gratin potatoes and boiled down shallots	36 €

## CHEESE & DESSERT

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Sweet seasonal selection	9 €
Mango mousse with Manjari chocolate	8 €
Gianduja chocolate with braised quinces	8 €
Apple tarte with sherbet	8 €
Crunchy Millefeuille with Cappuccino mousse	9 €
Amarena-cherry parfait on macadamia brownie	9 €
Mascarpone orange tartlet, pistachio ice cream	7 €
Selection of perfectly matured french cheese	3 sorts 11 € 5 sorts 15 €