



-The perfect Aperitif-

Our Homemade Orange lemonade

Made from freshly squeezed oranges

No. 1 | non alcoholic with | soda | mint | 0,5l € 8,50

No. 2 | with sparkling wine | € 12,50

Starters | cold | hot

pate of foie gras matured with Hennessy XO Cognac apricots marinated in sweet apricot vinegar toasted brioche bread	€ 26,50
fried Foie Gras peppered vinegared cherries butter brioche	€ 26,50
belgian lettuce  raddish vinaigrette cucumber chives seed oil	€ 12,00
rose from the beds and goat cheese  raspberry vinaigrette raspberry	€ 17,00
clear beef soup semolina dumpling chives	€ 12,00
chestnut foam soup  sour cream orange celery oil	€ 10,50
homemade german ravioli filled with minced veal potato nut butter cream port wine jus	starter € 18,50 main course € 27,00
breton artichoke from the herbal broth vinaigrette served lukewarm	€ 17,50



main courses | fish | meat | vegetarian

Sahimi Tuna Steak

€ 34,50

teriyaki -ginger jus| kimchi pointed cabbage

hand dipped scallops from Norway

starter € 36,00

fried in nut butter | Jerusalem artichoke
pickled bulbous | shiso-miso sauce

main course € 69,00

turbo filet from wild capture in the bretagne

€ 56,00

leek vegetables with perigord truffle | beurre blanc | perigord truffle

blood sausages “ crispy bakes”

starter € 15,00

made by our own in the kitchen with love and passion
celery puree | pear | beans | bacon south

main course € 24,50

braised lamb shank

€ 32,50

rosemary jus | polenta slices | celery

classic wiener schnitzel

€ 36,50

from veal filet | potato salad | creamy cucumber salad | lemon
cold stirred cranberries | baked in butter fat

polenta-olive gugelhupf



€ 32,00

Breton artichoke | caponata | tomato foam | olive

braised leg of bavarian wild hare

€ 39,00

barberry sauce | raspberry | port wine – red cabbage | potato noodles



VEGETARISCH



VEGAN



from the grill | out of the oven | fish | meat

prime tenderloin „gras fed“	€ 42,00
argentinian free-range a huge classical serving in our restaurant ca. 220 g our recommendation medium-rare	
chateaubriand for 2 persons	p. Person € 56,00
middle cut of beef tenderloin served with sauce bearnaise our recommendation medium-rare medium	
big wild caught sole for 2 persons	p. Person € 59,00
original „dover“ sole from the british coast pan fried to perfection parsley-lemon butter	
sole from Brittany for 1 Person	€ 58,00
“millerin art” parsley-lemonbutter	
chateaubriand from monkfish for 2 persons	p. Person € 29,00
thyme bread crust sage butter capsicum confit	
saddle of venison from local huntig for 2 persons	p. Person € 42,00
juniper cream sauce	
“lable rouge” corn chicken fried whole for 2 person	€ 129,00
morel cream sauce carved at the table preparing time 50 min.	
side orders	
home made potato noodles	€ 10,00
fried in butter	
the legendary truffle fries a signature dish of our restaurant	€ 12,50
parmigiana reggiano shavings of umbrian truffle	
roasted potatoes with bacon & majoram	€ 9,50
parsley upon request also WITHOUT bacon	
baked eggplant in the Tuscan style	€ 10,00
cherry tomato sauce herbs mozzarella di buffalo	
steamed vegetables	€ 9,50
broccoli cauliflower carrots green beans romanesco	