

## **first menu**

**three kinds of wild salmon & caviar,  
fennel, stewed cucumber, beetroots, vodka**

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**sautéed john dory & wild prawn,  
Saffron rocket salad brandade, amaranth, liquid saint maure goat cheese**

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**Glaced belly and cheek of home breed Mangalitsa pork,  
catalan potato risotto, pesto tomato, pine nuts**

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**two kinds of black feather chicken & truffle,  
parsley root ragout, celery puree, black nuts**

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**Two times liquid valrhona chocolate cold & warm,  
Marsala cream cheese cake, rocket salad pear, elderberry ice cream**

per person 89,00 euro  
and without john dory 76,00 euro

## **second menu**

**grilled tuna sashimi,  
paella, liquid wasabi, grilled pineapple**

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**crispy müritz white fish,  
potato sobressada ragout, tomato, wild garlic foam**

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**Breton lobster & calf's head,  
green asparagus risotto, tarragon sauce**

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**best of home breed mangalitsa pork & lardo,  
white cabbage kohlrabi ragout, morel sauce**

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**variation of strawberry & rhubarb,  
fresh cheese cake, woodruff sorbet**

per person 91,00 euro  
and without lobster 78,00 euro

### **third menu**

**tatar of veal filet,  
crepes of sour cream, curry cucumber salad, rocket salad ice cream**

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**white tomato mozzarella soup,  
grilled scallop, tomato salad, wheat grass oil**

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**roasted monkfish & serrano ham,  
octopus risotto, jellied lemon cubes, pesto**

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**two kind of limousin lamb,  
beans ragout, parmigiano reggiano cruller, pimento sauce**

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**creme brulee of lavender,  
strawberry orange ragout, balsam vinegar ice cream**

per person 93,00 euro  
and without monkfish 80,00 euro

### **fourth menu**

**terrine of roasted goose liver,  
crispy backed quail egg, apricot marmalade, px sherry ice cream**

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**breton red mullet & langostino  
watercress risotto, blood orange, grilled bell peper nage**

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**sauted turbot & calamaretti,  
artichoke ragout, wild garlic, olive brittle**

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**Two times sweetbread & beaufort cheese,  
Aubergine lasagne, malabar spinach, roasted onions**

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**essence of wild pigeon,  
green asparagus, pointed morels, madeira**

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**braised shoulder and rissole of wagyu beef,  
salsify ragout, truffle sauce**

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**chocolate raspberry cake,  
mango salad, madagascar vanilla, white coffee ice cream**

per person 120,00 euro  
and without pigeon 110,00 euro  
and without pigeon & turbot 97,00 euro  
and without pigeon, turbot, sweetbread 84,00 euro

**for the aperitif we are recommending**

**blanc de blanc premier cru brut  
champagne veuve fourny et fils  
champagne, france  
0,75 l 67,00 euro**

**or**

**iced green mark rye vodka from moscow, russia  
4 cl 6,00 euro**

**fin de claire oyster  
per oyster 3,50 euro  
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**oyster "sylter royal"  
per oyster 4,00 euro  
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**pousse au claire oyster  
per oyster 5,50 euro**

**for all oysters selections we are serving**

**oyster bread, spring onion vinaigrette, tabasco & vodka cream fraiche**