

Á LA CARTE : ASSORTMENT

- **GOOSE LIVER** raw marinated
dark bitter chocolate : jelly of Banyuls : frozen applemus 46 Euro
- **SPAGHETTI** of prime boiled beef á la Carbonnara
d'Aquitaine kaviar (15 Gramm) 70 Euro
- **CALF'S HEAD** roasted
parsley – horseradish vinaigrette : wild celery : aioli of capers 40 Euro
- **MASCARPONERAVIOLI** mottled
Périgord truffels : white tomato - velouté 30 Euro
- **VELOUTÉ OF LANGOUSTINE**
artichokes : coriander 28 Euro
- **RED MULLET** from Brittany
Gillardeau oyster : Curry : apple – cucumbersalad : Basmatirice 60 Euro
- **SOLE** from Brittany
on the bone : Palourde clams : Morels
68 Euro per person
[for two persons – in two courses served]

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- **SADDLE OF LAMB** from the Müritzregion
green Olives in lambtea : Ricottagnocchi 56 Euro

- **GUINEA FOWL** from Bresse
artichokes – cassoulet : grilled Salad
68 Euro per person
[for two persons – in two courses served]

- **CHEESE – DEGUSTATION** unpasteurized
from the „Sundgauer Käs – Kaller“ 26 Euro

- **ICECREAM** grilled
marinated Melon : Gariguettes – Strawberry Tartelette 24 Euro

- **CHOCOLATESOUFFLÉ** from darbitterchocolate
coconut : carpaccio of banana : turmeric - icecream 28 Euro
[approximately 30 minutes for preparation]

- **EDITION FOR SWEET TOOTH**
put on stage in eight sweet little scenes 42 Euro