

## À LA CARTE : ASSORTMENT

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- **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
  
- **MASCARPONE RAVIOLI** mottled  
Périgord truffels : white tomato - velouté 30 Euro
- **VELOUTÉ OF LANGOUSTINE**  
artichokes : coriander 28 Euro
  
- **RED MULLET** from Brittany  
Gillardeau oyster : Curry : apple – cucumbersalad : Basmati rice 60 Euro
- **SOLE** from Brittany  
on the bone : Palourde clams : chantarelles  
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 : small chantarelles  
68 Euro per person  
[for two persons – in two courses served]
  
- **CHEESE – DEGUSTATION** unpasteurized  
from the „Sundgauer Käs – Kaller” 26 Euro
  
- **POOR KNIGHT** caramellized  
Whisky – icecream : cowberries : applefoam 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