

-logique-

€

Starters

Parfait of goat cheese with honey brittle,
tomato salad and star anise vinaigrette 14

Raw marinated Irish salmon
with Hoi sin, mango and coriander 16

Intermediat courses

Broth of sardine from Brittany bounded with olive oil,
Ravioli of giant fresh water prawn with rouille 10

Main courses

Poached fillet of beef with lardo,
fried onions and Madeira foam 29

Confit Halibut with salted lemons,
parsley and char caviar
in Beurre Blanc of smoked sturgeon 26

Dessert

Savarin of cassis and Tahiti vanilla
with marinated raspberries,
passion fruit and warm praline ganache 10

I love chocolate 12

Raw milk cheese with chutney and fruits small 12
big 15

All prices in € including taxes

-légère-

	€
Tossed salad "Manhattan Style with miso vinaigrette and pink grapefruit	9
Oyster „Fine de Claire“ , with shallots and red wine vinegar and lemon	
	piece 2.4
	6 pieces 13
Mozzarella salad and marinated figs with Serrano ham and arugula	12
Lobster bisque from Maine with stewed tomatoes and Pimiento olive oil	10
Fine white pasta with smoked salmon and chervil sauce and tomatoes	14
Wiener Schnitzel with potatoe-cucumber salad	26
Marinated beef fillet with herb salad and Parmesan	24
Classical Crème Brûlée	8

All prices in € including taxes