

## CHEF'S CHOICE

**CAULIFLOWER**  
DATE / COFFEE

**MARINATED PIKEPERCH**  
CELERIAC / RICOTTA / SPINACH

4 COURSES / 75  
WINE PAIRING / 38

**LEIPZIG ALL SORTS**  
MORREL / ASPARAGUS / BREAD DUMPLING

5 COURSES / 90  
WINE PAIRING / 44

**BROOK TROUT**  
WATERCRESS / RHUBARB / LENTILS

6 COURSES / 105  
WINE PAIRING / 49

**LAMB HEART**  
PINTO BEANS / CONSOMMÉ

**CHOUX À LA CRÈME**  
PARSLEY / VERJUS

## OYSTER BAR

**SMALL OYSTER PLATE** 11  
3 PIECES MIXED

**BIG OYSTER PLATE** 31  
8 PIECES MIXED

**MARINATED OYSTERS** 29  
5 PIECES

**FINE DE CLAIRE** 3,5

**WILD ORGANIC OYSTER** 4

**TSARSKAYA** 4,5

**IRISH ROCK OYSTER** 4,5

**BELON** 6

# DINNER MENU

6 P.M.

## CAVIAR MENU

SIBERIAN CAVIAR HASH BROWN / CREME FRAÎCHE / KOHLRABI 75

OSCIETRA CAVIAR HASH BROWN / CREME FRAÎCHE / KOHLRABI 85

6 MARINATED OYSTERS 34

## BREAD

BRIOCHE & SOURDOUGH WITH BROWNED BUTTER 5

## STARTERS

LOBSTER BISQUE BROWNED BUTTER / DUXELLES 19

DUCK LIVER PARFAIT PLUM / PORT WINE / ONION 24

BEELITZ ASPARAGUS FENNEL / BLOOD ORANGE / SAUCE MALTAISE 18

MARINATED PIKEPERCH CELERIAC / RICOTTA / SPINACH 17

CAULIFLOWER DATE / COFFEE 15

## MAIN COURSES

BROOK TROUT WATERCRESS / RHUBARB / LENTILS 31

LAMB HEART PINTO BEANS / CONSOMMÉ 34

FLANKSTEAK DRY AGED POTATO BRÛLÉE / CARROT 38

LEIPZIG ALL SORTS MORREL / ASPARAGUS / SEMMELKNÖDEL 27

+ LECHLER'S HAVEL-CRAYFISH TAIL +8

## PÂTISSERIE & CHEESE

TARTE DU JOUR 6

CREME BRÛLÉE 6

CHOUX À LA CRÈME PARSLEY / VERJUS 13

BROWNIE BEETROOT / GOAT / SALTED HAZELNUT 13

CHEESE / FRANCE FIG MUSTARD / CRISP BREAD 19

À LA CARTE