

CHEF'S CHOICE

KOHLRABI

BUCKWHEAT / RHUBARB

BEELITZ ASPARAGUS

FENNEL / BLOOD ORANGE / MALTAISE

4 COURSES / 75
WINE PAIRING / 38

LEIPZIG ALL SORTS

MORREL / ASPARAGUS / BREAD DUMPLING

5 COURSES / 90
WINE PAIRING / 44

MAY PLAICE

LARDO / TURNIP / RAVIOLI

6 COURSES / 105
WINE PAIRING / 49

BEEF SILVERSIDE

PEARL BARLEY / TONGUE / SPINACH

CHOUX À LA CRÈME

PARSLEY / VERJUS

OYSTER BAR

SMALL OYSTER PLATE 14
3 PIECES MIXED

BIG OYSTER PLATE 38
8 PIECES MIXED

MARINATED OYSTERS 36
6 PIECES

FINE DE CLAIRE 4,5

ORGANIC OYSTER 5

TSARSKAYA 5,5

IRISH ROCK OYSTER 5,5

BELON 7

GILLARDEAU 7

DINNER MENU

6 P.M.

CAVIAR MENU

SIBERIAN CAVIAR HASH BROWN / CREME FRAÎCHE / KOHLRABI 75

OSCIETRA CAVIAR HASH BROWN / CREME FRAÎCHE / KOHLRABI 85

BREAD

BRIOCHE & SOURDOUGH WITH BROWNEED BUTTER 5

STARTERS

LOBSTER BISQUE BROWNEED BUTTER / DUXELLES 19

DUCK LIVER PARFAIT PLUM / PORT WINE / ONION 24

BEELITZ ASPARAGUS FENNEL / BLOOD ORANGE / SAUCE MALTAISE 18

SCALLOP BOUDIN NOIR / FRENCH WILD ASPARAGUS 24

KOHLRABI BUCKWHEAT / RHUBARB 14

MAIN COURSES

PRIGNITZ CORN-FED CHICKEN CHARD / APPLE / LAVENDER 31

BEEF SILVERSIDE PEARL BARLEY / BEEF TONGUE / SPINACH 34

MAY PLAICE LARDO / TURNIP / RAVIOLI 31

LEIPZIG ALL SORTS MORREL / ASPARAGUS / SEMMELKNÖDEL 27

+ HAVEL CRAYFISH TAIL +8

POTATO CABBAGE / YEAST / LEMON 26

PÂTISSERIE & CHEESE

TARTE DU JOUR 6

CREME BRÛLÉE 6

CHOUX À LA CRÈME PARSLEY / VERJUS 13

CHEESE / FRANCE FIG MUSTARD / CRISP BREAD 19

À LA CARTE