

January – March

Black tiger prawns –
Marinated sweetheart cabbage – Soy varnish

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Steamed winter codfish – chives –
King oyster mushrooms – Risotto

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Bavarian corn-fed chicken – Pommery mustard –
Kohlrabi – Colourful beets

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Treat from airlifted mango – Avocado cream –
Peanut butter

Euros 76/65 (without first course)

Marinated and roasted saddle of rabbit –
Pistachios – Lettuce hearts – Caviar

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Tranche of halibut – Miso foam –
Jerusalem artichoke – Tofu

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Saddle of lamb “tortilla” – Garam Masala –
Caramelised onions – Couscous

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Pickled red beet – Yoghurt sorbet –
Lime sponge – Tarragon

Euros 78/69 (without first course)

Marinated trout – Avocado –
Curry cilantro mayonnaise

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Pot au Feu from salt- and freshwater fish –
Galangal – Lotus root

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Duck breast “N° 64” – Hoisin –
Summer roll – Shimeji mushrooms – Ginger carrots

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“Tropical Island”

Airlifted pineapple – Coconut parfait – Macadamia nut

Euros 75/65 (without first course)



April – June

Marinated asparagus – Chervil foam –
Egg vinaigrette – Roasted quail breast

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Fennel risotto – Anise foam –
Saffron prawns

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Corn-fed chicken marinated with sesame and barbecued –
White asparagus – Wild tubers

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Strawberry Savarin –
Preserved rhubarb – Ice cream

Euros 72/65 (without first course)

Sautéed green asparagus – Miso vinaigrette –
Lukewarm fjord trout

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Sea Bass – Thyme butter –
Artichoke vegetables – Cherry tomatoes

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Salt marsh lamb – Pommery mustard sauce –
Eggplant – Mashed potatoes with olives

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Dark chocolate mousse –
Strawberries – Woodruff

Euros 76/65 (without first course)

Sautéed duck foie gras – Marinated rhubarb –
Home-made brioche

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John Dory – Wild garlic mousseline –
Asparagus and morel ragout

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Saddle of veal cooked “sous vide” – Thyme sauce –
White onion leaves – Polenta

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White Chocolate Original Beans Edel Weiss 40% –
Kiwi – Papaya – Coconut cream – Rice ice cream

Euros 78/69 (without first course)



July – September

“Caponata” salad of grilled vegetables –

Medallion of monk fish – Olives

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Scallops – Tarragon –

Tomato chutney – Green asparagus

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Saddle and leg of rabbit –

Root vegetables – Baked potato

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Bavarian cream –

Seasonal fruits and berries

Euros 76/65 (without first course)

“Peter Kunze’s” tomato variations –

Red deep water prawns – Basil

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Pea risotto – White wine foam –

Fried quail breast

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Saddle of suckling pig – Caraway jus –

Bavarian kraut – Gnocchi

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Plum cake “Camers-style”

Euros 75/65 (without first course)

Bavarian organic white tiger prawn –

Red peppers – Watermelon – Prawn mayonnaise

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Fillet of sole – Quinoa –

Cherry tomatoes – Herb stock

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Free range beef fillet – Port wine sauce –

Corn in three variations – Shallot confit

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Valrhona Dulcey chocolate 32% –

Blackcurrants – Peas – Tarragon

Euros 78/69 (without first course)



**October –
December**

Variation of pumpkin from our own harvest –
Atlantic lobster

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Exotic shellfish bisque –
Baked prawns “praline” – Mangetouts

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Braised beef cheek – Barolo wine jus –
Root vegetables – Mashed potatoes with chives

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“Apple Branch” –
Kayambe 45% – Sweet potato – Pistachio sponge

Euros 76/69 (without first course)

Fjord trout – Mustard flavours –
Field cucumbers – Buffalo mozzarella

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Black tiger prawns –
Horseradish risotto – Red beets

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Saddle of venison gratin – Walnut –
Cream of celeriac – Roulade – Tangerine

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Quince crème brûlée –
Caramel ice cream – Apple foam

Euros 76/68 (without first course)

Bavarian trout fillet – Red cabbage –
Filmjölk – Hazelnut – Pear

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Pumpkin curry soup –
Scallop

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Bavarian duck breast – Brussels sprouts –
King oyster mushrooms – Bread dumpling

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Dark chocolate original beans 70% –
Fragolino grape – Pecan nut

Euros 76/65 (without first course)

