APÉRO & SMALL DELIGHTS

COLD

ROASTED SOURDOUGH BAGUETTE
WITH FRENCH ANCHOVIES & OLIVE OIL
SEA SALT AND LEMON PEPPER

6,00 EACH

MUSHROOM SALAD
WITH PARSLEY CREAM & CHICORY

9,00 EACH

TARTLET
AMBERJACK | YUZU MAYONNAISE

6,00 EACH

WARM

CAULIFLOWER FALAFEL
WITH CORIANDER & CUMIN

6,00 EACH

SPICY HOKKAIDO PUMPKIN
PICKLED IN CHILI & SPICED VINEGAR

6,00 EACH

FRIED COD FRITTERS
SAFFRON & LIGHT AIOLI

8,00 A PORTION

Alle Preise verstehen sich in Euro inklusive der gültigen gesetzlichen MwSt.
All prices are quoted in euros including the applicable statutory VAT.

A GLIMPSE INTO OUR KITCHEN

In addition to our À la carte selection, we warmly invite you to discover our menu – a culinary journey through French classics and modern interpretations. The menu is served in six courses and composed with special attention to harmony.

5 courseMenu	*159,00*
5 course vegetarian menu	*114,00*

Upon request, we are delighted to accompany your menu with a perfectly paired beverage selection.

Wine pairing	*95,00*
Non - alcoholic beverage pairing	*70,00*

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À la carte

STARTERS

AUTUMN SALAD
BLACK SALSIFY & LAMB´S LETTUCE
AUTUMN TRUFFLE| HAZELNUT

21,00

TATAKI
LIGHTLY GRILLED LOCAL BEETROOT
RED SHISO | KALAMANSI

18,00

CONFIT SWEDE & SWEDE PURÉE
PRESERVED LEMON FOAM & CHIMICHURRI

18,00

CURED YELLOWFIN MACKEREL
SPRING ONION & ENOKI MUSHROOMS
PONZU | TOASTED SESAME

29,00

MAINCOURSES

HOKKAIDO PUMPKIN
GNOCCHI & PUMPKIN FOAM
SEEDS| PUMPKIN SEED OIL | RED CHICORY

32,00

ROASTED SADDLE OF VENISON
WITH JUNIPER AND DEMI-GLACE
TORCHED ONION | BLACKBERRY | CARROT-GINGER PURÈE

62,00

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THOMAS MARTIN – MY SIGNATURE CLASSICS

STARTERS

HAND-CUT BEEF TARTARE
AGED BALSAMIC & VEAL JUS
SHALLOT | CAPERS | CRÈME FRAÎCHE

28,00

LOBSTER SOUP
CHAMPAGNE & CRÈME DOUBLE
SUGAR PEAS | TARRAGON

29,00

MAINCOURSES

BRAISED BEEF SHOULDER
FROM LOWER SAXONY
RED WINE REDUCTION | SHALLOT | CELERY

48,00

PAN-SEARED SEA BASS
SPINACH | FONDANT POTATOES | TRUFFLED MUSHROOM SALAD

49,00

CRISPY DUCK FOR TWO

SERVED IN 4 COURSES

TO START:
MUSHROOM CONSOMMÉ WITH DUCK AND BEECH MUSHROOMS

DUCK BREAST
MOUNTAIN PEPPER JUS | RED CABBAGE | CARAMELISED APPLE | BRIOCHE DUMPLINGS

MANDARIN SORBET
KEFIR ESPUMA | THAI BASIL

TO FINISH:
DUCK LEG
ROASTED SESAME AND AGED SOY JUS | SPRING ONION | ASIAN SALAD | DIM SUM

89,00 P.P.

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FROM OUR PATISSERIE

LIGHT

„VIERLÄNDER“ PLUM
YOGURT-CARDAMOM ICE CREAM | NUT PRALINÉ

22,00

CARAMELIZED PINEAPPLE & VANILLA
COCONUT SORBET | LIME | ATSINA CRESS

24,00

CHEESE

FRENCH RAW-MILK CHEESE
SEASONAL VARIETIES
GRAPES | APRICOT MUSTARD

24,00

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DIGESTIVE
FRUIT BRANDIES

4 cl

Brandy

Mirabelle brandy	15,00
Aged cherry brandy (cask)	17,50
Aged marc spirit - Gewürztraminer	17,50
Aged plum brandy	17,50
Wild raspberry spirit	15,00

nonino

nonino chardonnay di barrique	13,50
Il Merlot di nonino Grappa	15,50
Il moscato di nonino grappa	15,50

AFTER DINNER COCKTAILS

FRENCH PRESS MARTINI 15,00
ESPRESSO | VODKA | COFFEE LIQEUR | VANILLA

BLACK MANHATTEN 15,00
WHISKEY | HERBAL BITTER | ANGOSTURA | ORANGE

AMARETTO SOUR 14,00
AMARETTO | BOURBON | LEMON | EGG WHITE

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