

The tasting menu

BY CLAUS-PETER LUMPP

Apéro etagère

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Cold & warm amuse-bouche

*

Variation of goose foie gras
with almond and apple

*

Sautéed langostino
with carrot, lemon grass
and crustacean glaze

*

Cod confit
with oyster stock, buckwheat
chives and pink pepper

*

Glazed asparagus tips
with snow pea pods, sorrel
and hollandaise sauce

*

“Äbler Wacholderheide lamb”

Fried saddle of lamb
with artichoke, broad beans
and spring gremolata

Fried breast of lamb
with chickpea and garam masala

*

Assorted cheese from the trolley

*

Valrhona chocolate
with mango, caramel, Chantilly
and pineapple and tamarind sorbet

*

Friandises

*

Confiserie & chocolate candies from the trolley

The lunch menu

BY CLAUS-PETER LUMPP

Apéro Etagère

*

Cold & warm amuse-bouche

*

Fillet of charr from the Buhlbach valley
marinated and lightly smoked
with watercress and preserved radishes

*

“Black-feather chicken”

Fried breast of pigeon
with celeriac, ginger, cedro lemon
and tonka bean glaze

Ragout of pigeon leg
with celeriac espuma

*

Yoghurt and lime tartlets
with rhubarb, verbena
and rhubarb sorbet

*

Friandises

*

Confiserie & chocolate candies from the trolley

The spring menu

BY CLAUD-PETER LUMPP

Apéro etagère

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Cold & warm amuse-bouche

*

Fillet of charr from the Buhlbach valley
marinated and lightly smoked
with watercress and preserved radishes

*

Gratinated scallop rosette
with Imperial caviar
and brown butter

*

“Black-feather chicken”

Fried breast of black-feather chicken
with morels, sherry
spring onions and polenta

Spring fricassee
of leg of black-feather chicken

*

Assorted cheese from the trolley

*

Yoghurt and lime tartlets
with rhubarb, verbena
and rhubarb sorbet

*

Friandises

*

Confiserie & chocolate candies from the trolley

The vegetarian menu

BY CLAUS-PETER LUMPP

Apéro etagère

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Cold & hot amuse-bouche

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Sour cream tartlet with yuzu
preserved radishes
and watercress

*

Carrot dumpling
with lemon grass sauce and pistachios

*

Warm goat cheese with pink pepper
Noilly Prat stock chives and buckwheat

*

Glazed asparagus tips
with snow pea pods, sorrel
and hollandaise sauce

*

Fried tempeh
with morels, sherry
and sautéed spring onions

*

Assorted cheese from the trolley

*

Valrhona chocolate
with mango, caramel, Chantilly
and pineapple and tamarind sorbet

*

Friandises

*

Confiserie & chocolate candies from the trolley

Caviar

Selected Caviar and Langostinos

Fried langostino with crustacéglaçe
marinated langostino carpaccio and sour cream herb mousse
blini and crème fraîche
and, at your choice, with an exclusively selected caviar tin:

Imperial Osietra Supérieur caviar 30 g Selektion Prunier 200
Light brown, grey grains of gueldenstaedti sturgeon with creamy texture
and unique aromatic character

Kaluga Réserve caviar 30 g Selektion N25 225
Kaluga sturgeon is one of the rarest sturgeon species Huso Dauricus
large pearly buttery, with finesse and elegance in taste

Beluga caviar 32 g Selektion AKI 240
Original Beluga from Huso Huso sturgeon, steel-gray, large grain
mild, creamy with an unique characteristic taste

Starters

Buhlbachtal char

Fillet of char confit and grapeseed oil 120
with watercress and preserved radishes
Lightly smoked fillet of char “Balik Style”
sour cream and Imperial caviar
Tartare of char with puffed potatoes and radishes

Goose foie gras

Terrine of marbled goose liver with salted caramel and port 156
Tartlets of burnt goose liver cream and hazelnuts
Goose liver praline with sesame
Fried goose liver with Calvados apple
Goose liver ice cream with cocoa bean crumbles

Lobster

Lukewarm Breton lobster 160
with browned chicory and lime
Lobster tartare with chicory and orange
Lobster thermidor au gratin

Entrées

Milk-fed calf's sweetbread

Milk veal sweetbreads glazed with vanilla and balsamic vinegar
on white bean puree and shallot confit 92

Asparagus and morels

Asparagus risotto with spring vegetable cassoulet
morels, sherry and hollandaise sauce 76

Fish

Sole

Fried fillets of sole with croutons on glazed asparagus tips and hollandaise sauce	142
Fillets of sole with asparagus risotto and raw marinated green asparagus	
Strips of sole confit with asparagus salad	
Imperial caviar, egg yolk cream and spring herbs	

Breton turbot

Poeléed Breton turbot with ox marrow and sherry on spring morels	160
Confit turbot with spring vegetables and morel stock	
Morels à la crème with chives and sautéed turbot	

Anglerfish, to serve two

Whole anglerfish flamed with pastis with braised fennel and pastis sauce	p/P 130
Angler fish medallion	
Anglerfish medallion on wild garlic risotto and broad beans	

Meat

Alsatian pigeon

Fried breast of pigeon with celery lemon and tonka bean glaze	142
Rosette of pigeon breast with Pigeon essence	
Braised leg of pigeon with royal brioche and foie gras sauce	

Lamb grown on the Älbler Wacholderheide

Fried saddle of lamb with artichokes, young garlic and broad beans	145
Braised belly of lamb with garam masala and falafel	
Lamb sweetbreads, liver and tongue with parsley purée and white pepper sauce	

Ox „Black Angus“

Fried ox fillet with red wine and pepper glaze sautéed spring onions, fondant potatoes and morels	148
Braised and stuffed Wagyu ox tail	
Tartare of ox fillet with snow pea pod salad and crostini	

Desserts

BY OUR CHEF-PÂTISSIERS

STEFAN LEITNER

Rhubarb

Yoghurt-lime cream 56
with pickled rhubarb and rose

Rhubarb
with Madagascar vanilla, verbena and oxalis

Rhubarb ragoût
with cheesecake mousse, rhubarb sorbet and meringue

Citrus Fruits

Coffee cream with yuzu and white espresso ice cream 58

"Baba au Rhum" with "Havana Club Union Rum"

Vanilla cream and citrus fruit salad

Rose waffle with lemon cream, pomelo
finger limes and lime

Calamansisorbet

Our soufflé

Soufflé with passion fruit sauce 60

Coconut-passion fruit parfait in Ivoire chocolate
on coconut sablé with mango and vanilla Chantilly

Chocolate

Chocolate tartlet with pickled currants
and sherry port wine stock

58

White chocolate and tonka bean crème
with jivara ice cream

Chocolate cake with banana ice cream and cocoa hips

Creole pineapple
with nougat foam
and pineapple tamarind sorbet

Dessertwines

We have a good selection of wines to accompany your
dessert. If you wish, by the glass.

Cheese

Assorted raw milk cheese on the trolley of the cheese
makers Tourrette in Strasbourg and Tölzer Kasladen.