

## appetisers

|  |       |
|--|-------|
| French spinach feta quiche<br>tomatoes                     | 10.50 |
| pumpkin<br>basil   jalapeños   orange                      | 12    |
| pickled char<br>buttermilk   tarragon   radicchio          | 15    |
| butterfish<br>red onion   parsley   dashi beurre Blanc     | 14    |
| scallop<br>potato   fish stock   pea                       | 18    |
| farmer's salad<br>bacon   potato foam   chives   quail egg | 12    |
| naan sandwich<br>beef   rocket   tomato                    | 14    |

## soups

|  |      |
|--|------|
| French potato leek soup                        | 9    |
| beef consommé<br>cheese dumplings   vegetables | 9.50 |

## main courses

|   |    |
|---|----|
| carrot<br>pearl barley   sea buckthorn  <br>vegetable jus | 26 |
| fried zander<br>ratatouille risotto   Pak choi            | 33 |
| two kinds of deer<br>parsnip   pistachio   game jus       | 32 |
| beef shoulder loaf<br>corn   salsify   polenta            | 31 |

## desserts

|  |       |
|--|-------|
| tonka bean mousse<br>choux pastry fritters   plum                | 12.50 |
| French chocolate tart<br>cranberries   white chocolate ice cream | 11.50 |
| French cheese selection<br>fig mustard   grapes                  | 16    |

Our service staff will be happy to provide you with information additives, allergens and food intolerances.

We focus on quality and charge € 1.50 per guest for this cover to be able to serve all products homemade.

All prices in EUR and including VAT.