

HEAT SWEETBREAD AND SHRIMP

*SWEETBREAD OF HEART
WITH SALAD OF GARDEN VEGETABLE AND SHALLOT CHUTNEY* 26

*RED WILD SHRIMP
ON CREAM OF AVOCADO, BANANA, RED PEPPER WITH GINGER
AND WASABI* 26

CREAM AND ESSENCE

*CREAM SOUP OF BRETONIAN LOBSTER WITH CAULIFLOWER
AND LEMON GRASS* 16

*MOREL
ESSENCE AND CREAM WITH BAKED CALF'S HEAD, BEETROOT
AND MARINATED LETTUCE* 16

WILD TURBOT AND KOHEL LAKE CHAR

WILD TURBOT ON FENNEL AND SPRING LEEK IN PLANT ASH 26
37

*KOCHEL LAKE CHAR
ON BRAISED POVERADES, SAUCE OF TAGGIASCA OLIVES WITH CRAYFISH
AND POACHED QUAIL EGG* 26
35

SADDLE OF VENISON AND BISON

*MURNAU SADDLE OF VENISON ON ROASTED ASPARAGUS
AND STUFFED LIVER SAUCE* 34

*BISON STRINDBERG STYLE
TURNIP, CELERY AND BRAISED SHALLOT WITH SAUCE ROSSO BREGANZE* 37

BLOODY MARY AND TALEGGIO

BLOODY MARY WITH BASIL ICE-CREAM 8

TALEGGIO WITH RADISH WITH PERIGORD TRUFFLE 15

CHEESE SELECTION FROM MAÎTRE FROMAGER GÜNTHER ABT 18

STRAWBERRIES AND GRAND CRU CHOCOLATE

*STRAWBERRIES ROMANOV STYLE CHIBOUST
AND SORBET OF CHOCOLATE WITH GREEN PEPPER* 18

*TARTLET
OF GRAND CRU CHOCOLATE, CRÈME DOUBLE
AT CARAMEL ICE-CREAM AND WHITE FONDANT WITH RASPBERRY MOUSSE* 18