

## **FISCHERS FRITZ MENU**

Terrine of foie gras and smoked eel  
pepper caramel and purple eggplant jam

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Grilled fillet of John Dory  
Roseval potatoes  
leek and bay leaf

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Parsley root pancake  
green maple syrup and liquorice  
parsley sorbet and thickened Demeter milk

EUR 115,00    EUR 125,00\*\*

## **HOMARD A LA PRESSE**

Breton lobster à la presse  
seasonal vegetables and lobster corail jus

depending on availability

for 2 people  
prepared at the table

EUR 145,00  
per person

\*\*Order a Heart For Children Menu and EUR 10,00 will be donated to the Charity "A Heart For Children", supporting the BILD Charity, for over three Million children in Germany, living below the poverty line.

19% VAT is included in all prices

## PRESTIGE MENU

Roasted yellow fin mackerel  
chipirons and sweet-sour seasonal vegetables  
herbal vinaigrette

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Onsen egg with smoked sea trout  
yellow bean salad  
cream vinaigrette with sherry vinegar

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Charcoal grilled cod  
exotic eggplant purée  
pimento oil and preserved lemon

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Marinated and roasted Duroc pork belly  
truffled matignon of root vegetables  
parsley coulis

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Fresh and matured raw milk cheese  
by Bouton d'Or

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Peanut ice-cream with miso caramel  
milk chocolate textures

4-course menu EUR 140,00

5-course menu EUR 160,00

6-course menu EUR 180,00

4-course menu EUR 150,00\*\*

5-course menu EUR 170,00\*\*

6-course menu EUR 190,00\*\*

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**LES ENTREES - Appetizer****EUR**

## LES HUITRES

Fines de Claires

Sylter Royal

Tsarskaya

each 4,00

## ANGUILLE FUMEE ET FOIE GRAS

Terrine of foie gras and smoked eel

pepper caramel and purple eggplant jam

45,00

## OEUF ONSEN ET TRUITE SAUMONEE

Onsen egg with smoked sea trout

yellow bean salad

cream vinaigrette with sherry vinegar

40,00

## HAMACHI ET CHIPIRONS

Roasted yellow fin makereel

chipirons and sweet-sour seasonal vegetables

herbal vinaigrette

50,00

## PIGEON ET GIROLLES

Roasted Bresse pigeon

crispy gurnard and chanterelles

preserved Amalfi lemon

65,00

**SOUPE - Soup**

## LOTTE ET BF15

White monkfish cream with confit Linda potato

fennel and clams

40,00

**LES POISSONS ET CRUSTACES - Fish and Shellfish****EUR****LOUP DE MER EN CROUTE DE SEL**

Wild sea bass in a salted bread crust  
spring vegetables and lobster bisque  
for 2 people

per person 65,00

**ST. PIERRE ET LAURIER**

Grilled fillet of John Dory  
Roseval potatoes  
leek and bay leaf

85,00

**CABILLAUD ET PIMENT ROUGE**

Charcoal grilled cod  
exotic eggplant purée  
pimento oil and preserved lemon

60,00

**TURBOT ET ESTRAGON**

Suprême of Atlantic turbot  
peas parisienne and lightly soured tarragon jus

110,00

**HOMARD AU PIMENT ET CORIANDRE**

Breton lobster roasted with salt  
chili and coriander

75,00

**LES VIANDES - Meat****CANARD ETOUFFE ET RADIS BLANC**

Breast and leg of Etouffé-duck  
white radish braised in Quatre-épices  
soured walnut jus

75,00

**PORC ET TRUFFES NOIRES**

Marinated and roasted Duroc pork belly  
truffled matignon of root vegetables  
parsley coulis  
for 2 people

per person 85,00