

GARDEN

STARTERS

Carpaccio of Hereford beef with Cipriani sauce	19,50
Beef tartar made of Simmentaler Beef with roasted bread	24,00
additional charge for 10g N25 Golden Selection caviar	60,00
„Garden Salad“ with figs, lettuce, cottage cheese, walnuts & pistachios ^{V GGG}	21,50
Grilled octopus with puntarelle, radicchio trevisano & brioche ^{GGG}	28,50
David Hervé oyster Royale No.2 per piece	12,50
Served with chester bread and shallot vinaigrette	

WITH THE OYSTERS WE RECOMMEND

Ruinart „R“ Brut
Champagne Ruinart

0,1 l 28,50

SOUPS

Jerusalem artichoke cream soup with sauteed shimeji	13,00
Consommé of duck with royale & quenelle ^{GGG}	17,00

VEGETARIAN

Saffron pappardelle with artichokes, marinda & puntarelle ^{VGGG}	36,50
Orechiette with broccolini, pine nuts & burrata ^{VGGG}	32,00

V = Vegan preparation possible

GGG = Garden Goes Green

All dishes, which are marked with GGG, belong to our culinary concept Garden Goes Green. The dishes are outstandingly fresh, light and carb reduced. Furthermore we use more seasonal vegetables and less butter as well as cream. Instead of that we prepare our dishes with high quality vegetable oils.

MAIN COURSES

Confit sturgeon with N25 Oscietra Reserve caviar, chives beurre blanc & beet puree	49,00
Quail ballotine with black trumpet mushrooms, mountain lentil ragout & pearl couscous ^{GGG}	34,00
Braised shoulder of US beef with Perigord truffle jus, puree of Brussels sprout & Brussels sprout leaves	46,00

OUR CLASSICS

Calf liver slices with mashed potatoes and apple	31,50
Wiener Schnitzel with carrots and parsley potatoes	32,00
Dover sole with spinach and parsley potatoes	68,00

RÔTISSERIE

Beef tenderloin Greenlea, New Zealand	59,50
Black Angus sirloin Jack's Creek, Australia	58,00
served with Sauce Béarnaise, Sauce Bordelaise, or Café de Paris-Butter	

VEGETABLES AND SIDE DISHES

Mixed lettuce salad	12,50
Sautéed spinach	15,00
Seasonal vegetables	13,50
Risolée potatoes	7,50
Potato gratin	9,50
Mashed potatoes	8,50

C H E E S E

A selection of French raw milk cheese
with grapes, walnuts & German fruit bread 27,50

D E S S E R T

Bread pudding with almonds & raisins, apple ragout and vanilla sauce 14,50
Flan Parisien with hazelnut ice cream & brittle 18,00
Selection of three sorbets according to daily offer 15,50
Crêpes Suzette with vanilla ice cream 21,50
Café Gourmand - Crème Caramel, Millionaire's Shortbread and Paris-Brest 17,50

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All prices in Euro and VAT included / Bread and butter 2,70

Extra charges will be added to your bill in case of menu or side order replacements.