

## ENTRÉES

Tatar de bœuf <i>with fresh egg yolk, capers and herbs</i>	19
1 pound roasted prawns <i>garlic oil, thyme, Aioli</i>	29
Carpaccio de Dorade <i>artichokes, lemon, pink pepper</i>	16

## SOUPES

Pumpkin soup <i>pumpkin chutney</i>	10
Soupe „Petit Royal“ <i>fresh fish, mussels, vegetables, rouille</i> <i>as main course</i>	16 22
Lobster à la Nage	29

## SALADES

Butterhead lettuce with vinaigrette	7
Salade fennel <i>with pear, parmesan and orange vinaigrette</i>	11
Salade à la Nicoise <i>with grilled yellowtail</i>	11 19
Salade Pulpo	17

## VÉGÉTARIEN

Lamb's lettuce <i>Roquefort, walnut, pear</i>	15
Whole artichoke <i>herb-mustard vinaigrette</i>	12
Bulgur <i>with cauliflower variation</i>	14

## POISSON

Turbot Dugléré <i>tomato, white wine</i> <i>North Atlantic ca. 180gr</i>	35
Red mullet filet <i>fennel, chard, capers</i>	25
Sole <i>North Atlantic</i>	Tagespreis

## À PART

Salade mixte	5	Vichy carrots <i>with pine nuts</i>	5
Homemade French fries	6	Spinach	6
Sweet Potato Fries	5	Pimientos de Padrón	6
Potato puree	6	Green beans	5

## GRILL

<b>Filet de Bœuf</b> <i>Pomerania ca. 200gr</i>	32	<b>Entrecôte</b> <i>USA ca. 300gr</i>	38
--	----	--	----

<b>Organic chicken breast</b> <i>with gremolata, Germany ca. 260gr</i>	22	<b>T-Bone Steak</b> <i>Omaha, Natural Angus, USA, ca. 700gr</i>	72
---	----	--	----

*We are happy to serve our steaks as **Surf & Turf** with half grilled lobster  
additional 26*

<b>Chateaubriand</b> <i>Friesisch ca. 500gr</i>	68
<i>ca. 1000gr</i>	129

*Kindly note that there is preparation time of 30 – 45 minutes.*

## SAUCES

Béarnaise	4	Aioli	4
Olive-Jus	4	Steaksauce	4
Madeira	4	Chipotle Sauce - <i>hot</i>	4
Beurre Maître d'Hôtel	2,5		

## DESSERTS

Crème Brulée	8
Mousse au Chocolat	7
Plum compote <i>cream cheese mousse</i>	8
Plateau de fromage	17

## DIGESTIFS

### Dessertwein:

Clos Uroulat - Juraçon	C. Hours	8
------------------------	----------	---

### Portwein:

Niepoort Colheita	Dirk van der Nieport	14
-------------------	----------------------	----

### Cognac/Calvados:

Hennessy XO	2cl	14
-------------	-----	----

Eric Bordelait Calvados - Château de Hautville 1997	2cl	15
---	-----	----

Armagnac - Château de Léberon 1989	2cl	24
------------------------------------	-----	----

### Obstbrände:

Stauffenberg Williams - Schwaben	2cl	10
----------------------------------	-----	----

Stauffenberg Ribisel	2cl	10
----------------------	-----	----

