

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

Gazpacho <i>watermelon and ricotta</i>	9
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

Goat cheese salad <i>baby spinach, raisins, ginger</i>	16
Whole artichoke <i>herb-mustard vinaigrette</i>	12
Pea risotto <i>with chanterelles</i>	13

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

Filet de Bœuf <i>Pomerania ca. 200gr</i>	32	Entrecôte <i>USA ca. 300gr</i>	38
Organic chicken breast <i>with gremolata, Germany ca. 260gr</i>	22	T-Bone Steak <i>Omaha, Natural Angus, USA, ca. 700gr</i>	72

*We are happy to serve our steaks as **Surf & Turf** with half glazed lobster
additional 24*

Chateaubriand <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
Peach <i>ricotta, pistachio, sour cherries sorbet</i>	9
Plateau de fromage	17

DIGESTIFS

Dessertwein:

Clos Uroulat - Juraçon	C. Hours	8
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Portwein:

Niepoort Colheita	Dirk van der Nieport	14
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Cognac/Calvados:

Hennessy XO	2cl	14
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Eric Bordelait Calvados - Château de Hautville 1997	2cl	15
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Armagnac - Château de Léberon 1989	2cl	24
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Obstbrände:

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