

ENTRÉES

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|---|----|
| Whole artichoke <i>herbal mustard vinaigrette and cocktail sauce</i> | 12 |
| Carpaccio de Dorade <i>artichoke cream, salt lemon and pink pepper</i> | 16 |
| Salade Pulpo <i>olive, green pepper and rocket</i> | 17 |
| Tatar de bœuf <i>organic egg yolk, capers and anchovies</i> | 19 |
| 1 pound roasted prawns <i>garlic oil, thyme and Aioli</i> | 29 |

SOUPES

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| Pumpkin soup <i>pumpkin chutney</i> | 10 |
| Lobster Bisque <i>candied cherry tomatoes choice with half lobster additional 24</i> | 16 |

SALADES

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| Butterhead lettuce with vinaigrette | 7 |
| Lamb's lettuce <i>Roquefort, walnut, pear</i> | 15 |
| Salade fennel <i>pear, parmesan and orange vinaigrette</i> | 11 |
| Salade à la Nicoise <i>with grilled yellowtail</i> | 11 19 |

VÉGÉTARIEN

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| Bulgur “oriental” <i>cauliflower variation, chickpeas and apricot</i> | 14 |
| Marinated Hokkaido and caramelized goat cheese <i>appel and frisée salad</i> | 15 |

POISSON

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| Red mullet filet <i>Parsnip, roasted romaine lettuce, Dijon sauce</i> | 25 |
| Turbot Dugléré <i>tomato jam, leek and white wine sauce</i> <i>North Atlantic ca. 180gr</i> | 35 |
| Whole fried sole for 1-2 people <i>salade mixte</i> | 48 |

À PART

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| Salade mixte | 5 | Glazed yellow beet <i>grape seed oil</i> | 5 |
| Homemade French fries | 6 | Sauteed leaf spinach | 6 |
| Sweet Potato Fries | 5 | Braised cabbage | 6 |
| Potato puree | 6 | Green beans | 5 |

GRILL

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| Filet de Bœuf <i>Pomerania ca. 200gr</i> | 32 | Entrecôte <i>USA ca. 300gr</i> | 38 |
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| Chateaubriand <i>Friesisch ca. 500gr</i> <i>ca. 1000gr</i> | 68 129 | T-Bone Steak <i>Omaha, Natural Angus, USA, ca. 700gr</i> | 72 |
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Kindly note that there is preparation time of 30 – 45 minutes.

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

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| Organic chicken breast <i>gremolata and chicken jus</i> | 22 | Rack of lamb <i>herb crust and lamb jus</i> | 32 |
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SAUCES

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| Béarnaise | 4 | Aioli | 4 |
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| Olive-Jus | 4 | Steaksauce | 4 |
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| Madeira-Jus | 4 | Chipotle Sauce - <i>hot</i> | 4 |
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| Beurre Maître d'Hôtel | 3 | | |
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DESSERTS

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|---|----|
| Crème Brulée | 8 |
| Mousse au Chocolat | 7 |
| Plum compote <i>cream cheese mousse, Breton short pastry</i> | 8 |
| Plateau de fromage | 17 |

DIGESTIFS

Dessertwein:

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| Clos Uroulat - Juraçon | C. Hours | 8 |
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Portwein:

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| Niepoort Colheita | Dirk van der Nieport | 14 |
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Cognac/Calvados:

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| 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:

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