

ENTRÉES

Carpaccio de Dorade <i>artichoke cream, salt lemon and pink pepper</i>	16
Poulpo tiède <i>marinated Flageolet beans</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

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

SALADES

Butterhead lettuce with vinaigrette	9
Salade fennel <i>pear, parmesan and orange vinaigrette</i>	12
Salade Maquereaux <i>grapefruit, avocado, horseradish dressing</i>	14
Salade à la Nicoise <i>with grilled yellowtail</i>	11 19

VÉGÉTARIEN

Marinated Hokkaido and caramelized goat cheese <i>appel, frisée salad</i>	15
Braised herbal mushroom <i>Beluga lentils, creamed onion</i>	17

POISSON

Winter cod <i>leek – bouchot mussel ragout</i>	27
Roast turbot <i>anchovies - capers – spinach, beurre rouge</i>	37
Sole for 2 persons <i>mashed potatoes, spinach, beurre blanc</i>	32 p.P.

À PART

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

GRILL

<p>Filet de Bœuf 32 <i>Pomerania ca. 200gr</i></p>	<p>Entrecôte 42 <i>USA ca. 300gr</i></p>
---------------------------------------------------------------	-----------------------------------------------------

<p>Chateaubriand 70 <i>Friesisch ca. 500gr</i> <i>ca. 1000gr</i> 140</p>	<p>T-Bone Steak 75 <i>Omaha, Natural Angus, USA, ca. 700gr</i></p>
-----------------------------------------------------------------------------------------	-------------------------------------------------------------------------------

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*

<p>Organic chicken breast 22 <i>gremolata and chicken jus</i></p>	<p>Rack of lamb 36 <i>herb crust and lamb jus</i></p>
------------------------------------------------------------------------------	------------------------------------------------------------------

SAUCES

Béarnaise 4,5	Cognac - peppersauce 5,5
---------------	--------------------------

Madeira-Jus 4,5	Steaksauce 4,5
-----------------	----------------

Beurre Maître d'Hôtel 3,5	Aioli 4
---------------------------	---------

DESSERTS

Mousse au Chocolat	7
Crème Brulée	8
Caramelised apple <i>crumble, Calvados ice cream</i>	8
Plateau de fromage <i>selection of French raw milk cheese</i>	14

DIGESTIFS

Portwein 5cl 2000 Colheita	Dirk van der Nieport	14
Cognac 2cl Hennessy XO		14
Calvados 2cl 1997 Château de Hautville	Eric Bordelait, Normandie	15
Armagnac 2cl 1989 Château de Léberon	Caroline Rozés	24
Obstbrände 2cl Williams, Ribisel	Stauffenberg, Schwaben	10

