

SPARKLING WINE

	glas 0,1 l / bottle 0,75 l
NV Brut Classic Champagne Deutz, Äy	19,- / 135,-
NV Grand Rosé Champagne Gosset, Äy	20,- / 140,-
NV Ribolla Spumante I Clivi, Friaul	10,- / 70,-

NON-ALCOHOLIC

Bio Traubensecco Weingut Hirschhof, Rheinhessen	6,- / 40,-
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SHERRY

	glas 5 cl
NV Manzanilla Papirosa, Lustau, Jerez de la Frontera	9,-
NV Palo Cortado Antique, Fernando de Castilla, Jerez de la Frontera	12,-
NV Medium Dry Amontillado Los Arcos, Lustau, Jerez de la Frontera	10,-

BEER

	bottle 0,33 l
Brewery „von Freude“, Hamburg	
Just Pils	5,-
Ale Primeur	6,-
India Pale Ale Bollywood	7,-

MENU

Salmon trout

ginger, apple, perennial celery, dill, radish

French onion soup

melted onion, crouton, gruyere

Artichoke à la barigoule

sheep milk ricotta, pine nuts

Grilled mackerel

tomato jam, couscous, greek yogurt

Fried saddle of venison

mushrooms, pear, brussels sprouts,
pine nuts

Pumpkin

lemon thyme, cereals,
apricot

Six Courses 142.-

Five courses without artichoke 126.-

Four courses without artichoke and mackerel 96.-

Additional raw milk cheese by Maître Antony from Vieux Ferrette
23,-

Matching Wines *,Premier Cru'*

Six courses	108,-
Five courses	90,-
Four courses	72,-

Matching Wines *,Grand Cru'*

Six courses	180,-
Five courses	150,-
Four courses	120,-

WHITE WINE

glas 0,1 l / bottle 0,75 l

2015 Meursault AOC Domaine des Terres de Velle, Burgund	18,- / 125,-
2016 Riesling „Es ist wie es ist“ Edition Jacob Weingut Schäfer-Fröhlich, Nahe	12,- / 80,-
2014 Weißer Burgunder 4x4 Edition Jacob Dreissigacker, Rheinhessen	10,- / 70,-
2016 Muskateller Ratsch Weingut Kögl, Südsteiermark	9,50 / 65,-
2014 Clivi Galea I Clivi, Friuli Colli Orientali	9,50 / 65,-
2014 Sancerre Blanc Les Herses Domaine Pascal Gitton, Loire	9,- / 60,-

ROSÉ WINE

2014 Nimm Rosé Weingut Nimmervoll, Wagram	5,50 / 29,-
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STARTERS, ENTRÉES

Salmon trout

ginger, apple, perennial celery, dill, radish
28.-

Parfait of duck liver

almond, crème fraiche,
fig, layer cake
29.-

Tomato & Crottin de chavignol

juice of green lemon, oliveoil
22.-

Lobster

avocado, coriander, chicory
32.-

Calf's head & crayfish

crustacean foam, cucumber, horseradish
32.-

French onion soup

melted onion, crouton, gruyere
18.-

Artichoke à la barigoule

sheep milk ricotta, pine nuts
23.-

RED WINE

glas 0,1 l / bottle 0,75 l

1993 Brunello di Montalcino Sugarille – <i>serviert mit Coravin</i> Pieve Santa Restituta – Gaja Distribuzione, Toskana	29,- / 200,-
2013 Pinot Noir Willamette Valley Domaine J. Christopher, Oregon	20,- / 135,-
2004 Vina Tondonia Rioja Reserva Bodegas Lopez de Heredia, Rioja	13,- / 90,-
2015 Beaujolais Villages G France Gonzalvez, Beaujolais	7,- / 40,-
2014 Cabernet Sauvignon Artemis Stag´s Leap Wine Cellars, Napa Valley	25,- / 165,-
1996 Hermitage Rouge – <i>serviert mit Coravin</i> Jean-Louis Chave, Rhône	110,-/ 700,-
2015 Blaufränkisch „Blauer Franke“ Edition Jacob Weingut Heinrich, Burgenland	9,50 / 65,-

MAIN COURSE

Grilled mackerel

tomato jam, couscous, greek yogurt
32.-

Braised shoulder of ox

risotto milanese,
onions, bone marrow
42.-

Fried filet of turbot

champagne beurre blanc,
gratinated leek, potato
current price

Fried saddle of venison

mushrooms, pear, brussels sprouts,
pine nuts
56.- small 49.-

DISHES FOR TWO PEOPLE

Jacobs fish soup

turbot, mackerel, carabinero, mussels
Sauce Rouille, Anchoïade and roasted bread
per person 58.-

Sea bass baked in puff pastry

baked in one piece and filleted at the table
with artichoke, orange and fennel
per person 52.-

Crispy young duck

carved at the table, served in two courses

“regional” and “a la chinoise”

per person 65.-