

STARTER

VITELLO TONNATO – WITH A TWIST Saddle of veal, Hamachi Mackerel & Caper Sauce	22	EURO
BALIK LACHS TSAR NIKOLAJ & BALIK TATAR from CAVIAR HOUSE PRUNIER Hash Browns & Mustard Dill Sauce	22	
DUCK LIVER TERRINE Red Portwine, Quince & Brioche	26	
SMOKED PORK CHEEK Lentil Salad & Pumpkin	18	
MÜLLER'S EGG BENEDICT Truffled Cauliflower Salad & Hollandaise	20	

SOUP

BRETON BOUILLABAISSE Vongole, Passepierre & Sauce Rouille	20	EURO
PUMPKIN SOUP Pumpkin Mousse & Smoked Quail Breast	16	

MEAT

VEAL CURRY WURST BERLIN STYLE Home-Made Curry Sauce, Belgian French Fries Ingo Holland's Curry Bar MILD – SPICY – HOT	16	EURO
WAGYU BURGER Comté Cheese, Gougère & Belgian French Fries	26	
BRAISED CALF CHEEK Barley Risotto & Wild Mushrooms	40	
SADDLE OF VENISON FROM THE LORELEY FORESTS Brussels Sprouts, Bacon & Potatoes	48	
WHOLE DUCK FROM FRANCE For Two Poppy Spaetzle & Red Cabbage	78	
FILET ROSSINI FROM IRISH HERFORD PRIME BEEF Goose Liver, Truffle, Green Asparagus & Potato Gratin	55	

DESSERT

MÜLLERS CHOCOLATE SWEETS FROM BENI HARVEST ORIGINAL BEANS CHOCOLATE Gateau, Blood Orange & Ice Cream	18	EURO
PANNA COTTA Baiser, Gute Louise Pear & Champagne Ice Cream	14	
A SELECTION of PRALINES from NELSON MÜLLER'S PATISSERIE	per praline 4	
SORBET / ICE CREAM OF THE DAY	6	
CHEESE SELECTION by ANTONY Éleveur de Fromage – Alsace, France	18	

SALAD

SALAD OF THE SEASON FROM KELTENHOF Cucumbers, Radish, Puffed Grain & Our House Dressing	10	EURO
with 3 WILD PRAWNS	28	
with MARINATED WILD MUSHROOMS	20	

FRUITS DE MER

OYSTER PLÉIADE POGET NO 2 with Classic Sides	per Oyster 5	EURO
OUR RECOMMENDATION: 1/2 Dozen Oysters PLÉIADE POGET NO 2 with a glass of ROEDERER COLLECTION 242 Champagne 0,1l	40	
PRUNIER CAVIAR 15 g / 30 g / 125 g with Classic Sides & Blinis	35 / 65 / 280	
OSCIETRA CAVIAR 15 g / 30 g / 125 g with Classic Sides & Blinis	60 / 125 / 520	

FISH

LOUP DE MER Fennel Salad, Peppers, Gnocchi & Norway Lobster Jus	40	EURO
BRETON TURBOT Grilled Fennel, Sepia Risotto & Saffron Clam Ragout	58	
LOBSTER Swabian Ravioli, Bisque & Mushrooms	40	
VEGGIE		EURO
SWABIAN SPÄTZLE Roasted Onions & Wild Herb Salad	22	
RISOTTO Mediterranean Vegetables	18	

ASSIETTES SPÉCIALES

MARINATED OLIVES	5	EURO
QUESO MANCHEGO	6	
THUNA ANCHOVY CRÈME	5	
ONE PORTION LIVAR HAM PROSCIUTTO DI MONASTERO	10	
PRUNIER FILLETS OF STURGEON 115 g	26	
PRUNIER SARDINES IN OLIVE OIL 115 g	22	