
menu le cassoulet

aperitif

menger krug rosé 0,1l € 5,50

lukewarm tuna in curry
with sweetpotatoes and ginger



roasted scallops with orange witloof
and sugarpeas



essence tomato with basil ravioli



carrée of pigling
with fried bread dumpling and cabbage



curd cheese soufflé
with fresh rhubarb and sour cream cappuccino

5- course menu 65,00 € per person
min. 2 Persons

les entrées

mesclun salad € 14,00
with fresh field herbs and goat cheese au gratin

confited monkfish and crawfish € 19,00
in potato stock

les potages

cream soup of wild garlic € 8,00
with baked sweetbread of calf and kohlrabi

bouillabaisse of blue white fish
with sauce aioli and garlic bread

as starter € 14,00
as main course € 25,00

les hors-d`oeuvre

roasted goose liver with marinated rhubarb € 20,00

les poissons

filet of turbot and poached octopuss with fried potatoes and pesto letuce € 30,00

lukewarm wild salmon € 29,00
with cauliflower, brown butter and char kaviar

les viandes

fillet of ox with parsley crust, morel spinach and wild garlic - crêpes roulade € 29,00

back and hotpot of swabian lamb with aubergine € 29,00

la recommandation du mois

cutlet from the milk veal for 2 persons € 30,00
with wild mushrooms, kohlrabi and thymeoil per person

canadian lobster € 37,00
with tagliatelle and fresh peas

our wine recommendation:

2003 domaines ott € 69.00
château de selle
comtes de provence