

STARTER



Freshly caught oysters (Gillardeau)	Piece / 4,90
Giant dates wrapped in bacon filled with walnuts Herb quark	10,90
Cappuccino of lobster with Persian saffron + Scallops & Black Tiger Shrimp	9,00 15,90
Goat cheese in filo pastry filled with grapes caramelized walnuts Fig Jelly Wild herb salad	17,50
Tartar from Label Rouge Salmon Cream Cheese Mango confit honey tomatoes Avocado Garden cress	17,50
Saffron falafel Homemade two kinds of hummus Yoghurt Mint Dip caramelized eggplant & bell pepper Feta	15,50
Burgundy Snails Garlic Herb Butter Baguette from France	17,50
Burrata Mango homemade basil pesto Tomato fillet in sesame coating Wild herb salad	16,00
Persian appetizer Eggplant caviar with Persian quark & walnuts Mint Fried onions Pomegranate	16,50
homemade ravioli stuffed with octopus Orange Scallops Sauce Pak Choi Mango Salsa	19,50
grilled baby calamari Waldorf Salad Thai basil pesto	16,50
grilled scallops caramelized apricots Yuzu Beads Lobster foam	20,00
vegetarian antipasti plate Buffalo Mozzarella stuffed vine leaves grilled mushrooms Zucchini Artichokes Peppers Aubergine rolls filled with cream cheese Hummus	19,90
Antipasti plates Vegetarian Antipasto Plate + Black Tiger Prawns Serrano Ham Dates wrapped in bacon stuffed with walnut	25,50

All prices include VAT

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Main course

homemade spaghetti Basil Pesto Cherry tomatoes Parmesan	14,90
homemade tagliatelle Duet of Salsiccia & Merguez Cherry tomatoes	16,90
homemade tagliatelle Salmon cubes Baby Spinach piquant	21,50
homemade spaghetti Black Tiger Shrimp Octopus Stripes green olives	21,50
homemade spaghetti Truffles Parmesan Sakura Mix	24,50
Pinsa Salsiccia Onions Cherry Tomatoes Arugula Olives	17,50
Pinsa Artichokes Aubergines Pomegranate Hollandaise sauce	16,50
Pinsa Octopus Stripes Black Tiger Shrimp Capers sharp	19,90
Tarte flambée goat cheese Blueberries Honey Wild herb salad	16,50
Wild herb salad with chicken breast strips	21,50
Sweet Spicy Wok Vegetables fresh mango Persian barberries	
grilled lamb chops & merguez from France with wild herb salad	29,50
Saffron Falafel Balls 2 kinds of hummus Yoghurt Mint Dip roasted chickpeas	
Homemade ravioli stuffed with porcini mushroom & truffle	27,50
Parmesan	
Homemade ravioli stuffed with baby spinach & ricotta	25,50
roasted chickpeas Pomegranate Parmesan Saffron Sage Sauce	
Homemade ravioli stuffed with lobster	33,50
Black Tiger Shrimp Parmesan brown mushrooms Lobster Saffron Foam	
Steak tartare from arg. Beef tenderloin	27,50
Truffled Steakhouse Fries homemade Dijon Mayo Wild herb salad	
Guinea fowl breast	29,50
filled with cream cheese Chocolate Port Wine Juice truffled mashed potatoes Savoy cabbage plum vegetables	
Argentine entrecôte	35,50
truffled steakhouse fries Chocolate Port Wine Sauce Herb Butter Wild herb salad	
Duet of Loup de Mer & Black Tiger Prawns	33,50
Beetroot Risotto Market vegetables Lobster Saffron Foam	
Mussels Imperial	24,50
White Wine Sauce truffled steakhouse fries	
homemade truffle saffron spaetzle	33,50
carved arg. Beef fillet Fungi	
Wiener Schnitzel of veal (Basque Country)	33,50
Steakhouse Fries Wild Herb Salad homemade saffron aioli	
grilled salmon steak	27,90
Artichoke Bottom Stuffed Fried Rice Mango Tomato Salsa Lobster foam sauce	
grilled octopus	34,00
Black Tiger Shrimp french prunes Spinach Feta Mashed potatoes Lobster sauce	
grilled Dry Aged Tomahawk 1000g	99,90
truffled steakhouse fries Wild herb salad	
Dessert	
Lukewarm chocolate tarts homemade vanilla ice cream Fruit garnish	9,50
Affogato double espresso Vanilla ice cream homemade sesame puree	9,50
Pistachio Tiramisu	10,50
Apple tart with homemade tonka bean ice cream	9,50

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