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# Martin Fauster Menu

- served table by table -

## Danube salmon

raw marinated, green apple, pistachio, wasabi and finger lime

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## Mussels

Scallops, clam shell, yellow lentils and Carripoulé

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## Pollack

Bouillabaisse, artichokes and Rouille

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## Poltinger lamb

Saddle, sweetbread and Pimentos

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## Ox

braised shoulder, smelt goose liver, Périgord Truffle  
and smoked potatoes

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## Selection of Cheese

Maître Fromager Bernard Antony

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## Coffee

Pudding, candied orange peel, marzipan and Edelweiss

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## Blood orange

Ice praline and Champagne

€132,--

Aperitif, wines, mineral water and coffee included

€210,--

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# Degustation Menu

## King prawns

Shrimps, Jerusalem artichokes, pine nut and goose liver

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## Salmon trout

Caviar, frisee, mashed potatoes and brown butter

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## Bison

Saddle, onion tart and Pioppini mushrooms

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## Citrus fruits

Biscuit, cardamom-Panna cotta and blood orange

€95,--

one 0,15l glass of wine per course included

€138,--



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## Starters

### Goose liver

fried, white beet, smoked eel and roasted onion stock  
€30,--

### Calf's head

smelt, braised white cabbage and Périgord Truffle  
€32,--

### Oyster

lukewarm, pumpernickel cream, artichokes and chives  
€28,--

### Cray fish

Avocado, mango and chilli vinaigrette  
€32,--

### Pheasant

essence, ravioli and filled crêpe  
€15,--



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## Main Courses

### Angler fish

fried, fennel, curry, ginger and peanuts  
(for two persons)  
€44,-- per person

### Breton Lobster

Chicory, pink grapefruit and rice cream  
€49,--

### Turbot

Quince, champignons and ox marrow  
€47,--

### Sea bass

Trevisano and Jerusalem artichokes  
€44,--

### Bresse pigeon

Breast, leg, rose hip-goose liver Povesen and root vegetables  
€42,--

### Milk veal

glazed cutlet, filled artichoke and Périgord Truffle  
€42,--

### Suckling pig

Blood sausage pearl barley, beans and prune  
€42,--

All prices include VAT.



# Desserts

by the Chef Pâtissière Gabi Taubenheim

## Citrus fruits

Biscuit, cardamom-Panna cotta and blood orange  
€18,--

## Coffee

Pudding, candied orange peel, marzipan and Edelweiss  
€19,--

## Fruit in rum

crunchy nougat parfait, warm chocolate liqueur sauce  
and almond ice-cream  
€19,--

## Chocolate

Soufflé, banana, pine apple and passion fruit  
€20,--

## Mango

Macadamia nut, mousse, candied ginger and cream ice-cream  
€18,--

## Selection of Cheese

Maitre Fromager Bernard Antony  
€18,--

Chef de Cuisine: Martin Fauster

Sous Chef: Julian Bergerhoff

Chef Pâtissière: Gabi Taubenheim

Restaurant Manager: Karl-Heinz Haverland

Assistant Restaurant Manager: Simon Adam

Sommelier: Stéphane Thuriot