

## Martin Fauster Menu

- served table by table -

Crayfish  
green Tomatoes and Chutney

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Char  
lukewarm, pink Potatoes and nutmeg blossom

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Thornback Ray  
Oyster-Spinach and Carripoulé

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Shoulder of Veal  
braised, Ceps and smoked Eel

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Chamois  
Cutlet, Pumpkin, Crêpe and Sichuan Pepper

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Selection of Cheese  
Maître Fromager Bernard Antony

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Soufflé  
Bananas, Thai Mango and Sour Cream Ice-Cream

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Cranberry  
Ice Praline, candied Ginger and Blue Poppy Seed

€ 132,--

Aperitif, Wines, Mineral Water and Coffee included

€ 210,--

## Degustation Menu

Red Mullet  
Artichokes, Bell Pepper and Rocket

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Sole  
braised Cucumber, Shrimps Bouillon and Ginger

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Lamb  
Saddle, Tongue, Sweetbread, yellow Lentils and Feta Cheese

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Apricots  
stuffed Semolina Dumpling, Peanuts and Milk Caramel

€ 90,--

one 0,15l Glass of Wine per Course included

€ 137,--

## Starters

Goose Liver  
Pressée, Fig and Coffee  
€ 29,--

Yellowtail Mackerel  
grilled, Avocado and Glacier  
€ 29,--

Milk Veal  
lukewarm Calf's Head, Tartare, baked Ceps and Apple  
€ 27,--

Guinea Fowl  
Essence with Semolina Dumpling and Ravioli  
€ 15,--

Haricot Coco  
Cream Soup with Lardo di Montalcino and Sardine Tartare  
€ 15,--

## **Main Course**

Sea Bass  
in a crust of Salt  
(for two Persons, served in two Courses)  
€ 42,-- per Person

Turbot  
Sweet Corn Cream, Bouchot Mussels and Curry Oil  
€ 47,--

Breton Lobster  
Artichoke, Beans and Tarragon  
€ 49,--

Veal Cutlet  
glazed, Cauliflower Mushroom and white Onions  
€ 42,--

Vension  
Medallion, Plum-Goose Liver Povesen and Cabbage  
€ 42,--

Bresse Pigeon  
Breast and Leg, Giblets Cream and Beetroot Essence  
€ 42,--

All prices include VAT.

## **Desserts**

von unserer Chef Pâtissière Gabi Taubenheim

Schokolade  
lauwarmer Kuchen, Zwetschge, Zimtblüte und Krokant  
€ 18,--

Trauben  
weiße Schokolade, Blaumohn und Champagner  
€ 18,--

Pistazien  
knuspriger Pudding, Marzipan und Kardamom-Heidelbeeren  
€ 17,--

Soufflé  
Bananen, Thai-Mango und Sauerrahmeis  
€ 17,--

Mirabelle  
gefüllter Grießknödel, Erdnüsse und Milchkaramel  
€ 17,--

Käse  
Maître Fromager Bernard Antony  
€ 18,--

Chef de Cuisine: Martin Fauster

Sous Chef: Julian Bergerhoff

Chef Pâtissière: Gabi Taubenheim

Maître d'Hôtel: Manfred Friedel

Restaurant Manager: Karl-Heinz Haverland

Assistant Restaurant Manager: Gerhard Runge

Sommelier: Stéphane Thuriot