

Menus

Choose one of our ingenious menu proposals created by Executive Chef Simon Larese and upgrade it to your own desires with delicate soups and entrees, or reduce the menu to two courses.

If there is actually nothing listed below that corresponds with your wishes and needs, we will be happy to create a customized menu for you.

Our menu prices are as follows:

2-courses for € 49.00 per person

3-courses for € 69.00 per person

4-courses for € 79.00 per person

5-courses for € 89.00 per person

Menu 1

Bluefin tuna tartar with tomato jelly, light wasabi crème and fresh salad

Calf's back steak with sautéed vine tomatoes, ratatouille chartreuse and a light Beurre de Paris sauce

Orange- and grapefruit-mille feuille with sesame touille and citrus sorbet

Menu 2

Baked goat cheese with tomato confit, grilled courgettes and basil pesto

Whitefish filet with vegetable bouillabaisse, grilled new potatoes and saffron sauce

Coconut- and passion-fruit cake with lychee sherbet and an exotic fruit sauce

Menu 3

King fish carpaccio with basil pesto, tomato concasse and rucola salad

Grilled corn poulard breast filet with soy, honey and sweet potato puree

Chocolate brownie with milk chocolate mousse and dark chocolate sherbet



Menu 4

Fine Chinese noodle salad with sprouts, giant prawn and light sesame vinaigrette

Smoked and grilled lamb back with creamy potato mousseline, braised shallots

and rosemary sauce

White chocolate mousse with Grand Manier- and yoghurt-sherbet and crunchy strawberries

Menu 5

Summer salad with in thyme butter grilled giant prawn

Braised lamb knuckle with couscous, aubergines, caviar and rosemary sauce

Pistachio crème brûlée with strawberry ice cream

Menu 6

Confit and rillettes of Scottish wild salmon with vegetable crepe, herb salad and dill pesto

Wholly grilled beef tenderloin with smoked potato mousseline, courgettes and ver-jus

Raspberry parfait with marinated wild berries



Menu 7

Baby romaine lettuce salad with soft shell crabs, oven dried tomatoes and Caesar's dressing

Grilled salmon with green asparagus, sautéed champignons, radicchio and a light balsamic vinegar sauce

Exotic composition of with lime juice marinated pineapple, "cocktail mousse", coconut crumble and mango passion fruit jelly

Menu 8

King crab tian with avocado and cress salad on herb ver-jus and curry oil

Grilled pike perch with small rice thaler, orange couscous, with balsamic vinegar glazed vegetables and citrus sauce

Strawberry- and vanilla-tart with lime sherbet

Menu 9

Goose liver tiramisu with chocolate biscuit and "Cru de Cacao"

Steamed trout with roasted dates, "ras el hanout", honey carrots and fish jus

Citrus soup with basil sherbet

Menu 10

Grilled aubergine vegetable roll with couscous, bell pepper coulis, marinated tomatoes, baby mozzarella and a little fennel salad

Frosted duck breast with duck confit in a wonton bag, Pak Choy, baby carrots and green asparagus

"Latte Macchiato" - coffee- and chocolate-cream with "Pat Sable" vanilla foam



Soups

Pumpkin soup with lemon grass and prawns

Beef bouillon with enokitake mushrooms and goose liver wonton

“Pacific Rim” tomato soup with ginger and celery

Shiitake and mushroom cream soup with grilled focaccia, truffle oil and cream

“Tom Kha Gai” - lightly spicy coconut soup with chicken, lime leaves, lemon grass and fresh coriander

“Tom Yum Goong” - hot and sour soup with giant prawns, straw mushrooms, lime leaves, lemon grass and fresh coriander

Velouté of two kinds of celery with a poached quail egg and parsley emulsion

Chicken soup “à la Soul” with root vegetables and small noodles

Crustacean consommé with tomato concasse and saffron foam

Iced tomato soup with Australian marron crayfish and coconut flakes

Entrees

Grilled calf’s liver with braised onions, apples and balsamic vinegar sauce

Grilled scallops with celery and a light thyme sauce

Warm Scottish wild salmon smoked “à la minute” with herb salad and a light speck sauce

Supreme of “Bresse” pigeon filet with gnocchi and truffle sauce

