

more than 10 guests

CRUDOS – STARTERS

GAZPACHO ANDALOUSE 15.00

VERFEINERT MIT SHERRY,
chilled tomato- cucumber soup with sherry

SALADE DE LAITUE ŒUF FERMIER 16.00

KOPFSALAT. BAUERNHOF EI
green salad with boiled farmer egg

COCKTAIL DE CREVETTES (MSC) 21.00

CREVETTEN COCKTAIL. SAUCE TIVOLI. AVOCADOS BABY LATTICH
shrimp cocktail. avocado. baby lettuce

BURRATINA ESTATE 17.50

BURRATINA MOZZARELLA. TOMATEN. HIMBEEREN. HUILE VIÈRGE
burratina. tomatoes. raspberries. huile vièrge

LE POISSON

FILET DE DORADE ROYALE 45.00

SÜSSKARTOFFELN. LÉGUMES DU SUD. ZWIEBELN. ACETO BALSAMICO
fillets of dorade royale. sweet potatoes southern vegetables.
onions tomatoes. aceto balsamico

LA VIANDE

TOURNEDOS DE BŒUF SEEROSE 59.00/74.00

RINDSFILET MIT SEEROSEBUTTER ÜBERBACKEN
UND POMMES FRITES
+ BUNTES GEMÜSEPLÄTTLI + 8.50
grilled beef steak. seerose butter. french fries,
+ colorful garden veggies + 8.50

THINK OF NO MEAT

RAVIOLI ST- MAXIME 35.80

RAVIOLI MIT LÉGUMES DU SUD. SALVIA. PINIENKERNE. POMODORINI. SALBEI
handmade ravioli filled with vegetables. sage. pine nuts. pomodorini. sage

LES DESSERTS

MOUSSE AU CHOCOLAT VALRHONA 9.00

valrhona chocolat mousse

PANNA COTTA ET COULIS DE FRUIT 9.00

panna cotta with fruits coulis

TIRAMISÙ AUX FRAMBOISES 14.80

LUFTIGE MASCARPONE CRÈME MIT HIMBEEREN
AUF BISQUIT, HIMBBER- COULIS- UND HIMBEER- SORBET
tiramisù with raspberry biscuit raspberry coulis & sherbet

CAFÉ GOURMANDE 12.80

CAFÉ / ESPRESSO. KLEINE FRIANDISES
coffee / espresso. surprise friandises

GLACÉS / SORBETS 5.00

VANILLE BOURBON. CAFÉ. CHOCOLAT. PISTACHE,
vanilla. coffee. chocolate. pistachio
CITRON. FRAMBOISE. PECHE APRIKOSEN. MANGO
lemon. raspberry. wild peach. apricot. mango

HERKUNFT FISCH & FLEISCH

TUNA PHILIPPINES
COQUILLES ST- JACQUES JAPAN
RIESENCREVETTEN VIETNAM
LOUP DE MER MITTELMEER

TATAR DE BOEUF SCHWEIZ
TOURNEDOS DE BOEUF IRLAND
KALBSTEAK SCHWEIZ
LAMB ENTRECOTE IRLAND