

# *Menu Rhine*

## **Lacquered Orleanais pigeon breast**

pickled chicory | white beets | black summer truffle from Molise

## **Atlantic halibut**

braised radicchio | Imperial Caviar  
flamed Belon oysters | apple wine sauce

## **Sweetbread and tongue ravioli**

polenta foam | rice vinegar jelly | Vin Jaune Beurre Blanc

## **Gamba Carabinero**

roasted goose liver | sour cherry | almond milk  
roasted silver almonds

## **Jean Claude Mireal duck**

fennel mashed potato | lavender coat  
glazed peach | entrails praline

## **Selection from the cheese trolley or cheese dish**

### **Montecristo A Signature**

tobacco-plum cream | eucalyptus pearls | olive granita  
banana sorbet | iced litchi

### **Sugar pearl kir royale**

textures of summer berries | champagne foam  
grapefruit jelly | lemon meringue

## **Menu price**

159 €

## **Corresponding wines**

89 €

All dishes can also be ordered à la carte.

Kindly note that allergies and incompatibilities may be told as soon as possible.

# Menu Main

## **Mosaic of Breton Sardine**

cucumber | kefir panna cotta | passion fruit | boiled veal filet

## **Steamed Ike Jime pikeperch**

glazed Shanghai pak choi | poached mussels  
black garlic-potato cream | sea urchin-champagne velouté

## **Fried potato 2019**

parsley royal | onion galette  
crispy cubes of Pata Negra

## **Roasted heifer rib**

**- 2 months matured -**

gratinated parsnip | glazed tea fig | parmesan cheese gnocchi  
lemon-ginger jus

## **Foam of Pecorino Sardo Dolce**

braised beetroot | marinated blackberries | caraway chips  
emulsion of fresh rocket

## **Valrhona Araguani chocolate 72%**

salted caramel ice cream | yuzu-caramel cream  
chocolate "hippen" | mint sorbet

## **Menu price**

139 €

## **Corresponding wines**

75 €

All dishes can also be ordered à la carte.

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## *Starters*

### **Mosaic of Breton Sardine**

cucumber | kefir panna cotta | passion fruit | boiled veal filet  
34 €

### **Lacquered Orleanais pigeon breast**

pickled chicory | white beets | black summer truffle from Molise  
36 €

### **Poached Belon oysters No.0**

apple | buttermilk-chives emulsion | wasabi mayonnaise  
20gr. Imperial Caviar  
55 €

## *Entremets*

### **Sweetbread and tongue ravioli**

polenta foam | rice vinegar jelly | Vin Jaune Beurre Blanc  
25 €

### **Fried potato 2019**

parsley royal | onion galette  
crispy cubes of Pata Negra  
22 €

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## *Fish and sea food*

**Steamed Ike Jime pikeperch**

glazed Shanghai pak choi | poached mussels  
black garlic-potato cream | sea urchin-champagne velouté  
44 €

**Atlantic halibut**

braised radicchio | Imperial Caviar  
flamed Belon oysters | apple wine sauce  
46 €

**Gamba Carabinero**

roasted goose liver | sour cherry | almond milk  
roasted silver almonds  
44 €

*Meat*

**Roasted heifer rib  
- 2 months matured -**

gratinated parsnip | glazed tea fig | parmesan cheese gnocchi  
lemon-ginger jus  
54 €

**Jean Claude Mireal duck**

fennel mashed potato | lavender coat  
glazed peach | entrails praline  
48 €

**Japanese Kagoshima A5 Wagyu**

pickled cucumber | sour cream pearls | Remy Martin | mashed beet root  
braised pepper | filled French fries | stroganoff jus  
65 €

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*Desserts*

**Montecristo A Signature**

tobacco-plum cream | eucalyptus pearls | olive granita  
banana sorbet | iced litchi  
25€

**Sugar pearl kir royale**

textures of summer berries | champagne foam  
grapefruit jelly | lemon meringue  
30€

**Valrhona Araguani chocolate 72%**

salted caramel ice cream | yuzu-caramel cream  
chocolate "hippen" | mint sorbet  
25€

**Passion fruit Soufflé**

coconut-lime ice cream | mango salad | caramelized Victoria pineapple  
30€

**Foam of Pecorino Sardo Dolce**

braised beetroots | marinated blackberries | caraway chips  
emulsion of fresh rocket  
25€

**Selection from the cheese trolley**

Maître Affineur Volker Waltmann from Erlangen  
22 €

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