

## Menu

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### Foie gras

black truffle | Graham's port wine | salted butter brioche

### King crab

pumpkin | field salad | grapefruit

### Black cod

beetroot | apple | cabbage beurre blanc

### Crayfish

pepper | carrot | vadouvan | fennel

### Duck

- France -

onion | Fig | Perilla jus

### Deer

black salsify | savoy cabbage | boletus | pepper jus

### Cheese of "Maître Affineur Waltmann"

homemade fig mustard

### Chestnut

blackberry | dark original beans chocolate | red wine butter ice cream

4 courses menu 160 €

- without king crab, crayfish, duck, cheese -

5 courses menu 175 €

- without king crab, duck, cheese -

6 courses menu 190 €

- without king crab, cheese -

7 courses menu 200 €

- without cheese -

8 courses menu 210 €

In case of incompatibilities, allergies or special forms of nutrition kindly contact our service team.

## A la carte

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### Foie gras of Nivo

black truffle | Graham's port wine | salted butter brioche  
65 €

### King crab

pumpkin | field salad | grapefruit  
78 €

### Black cod

beetroot | apple | cabbage beurre blanc  
42 €

### Tristan crayfish

pepper | carrot | vadouvan | fennel  
52 €

### Duck

- Fance -

onion | Fig | Perilla jus  
48 €

### Deer

black salsify | savoy cabbage | boletus | pepper jus  
52 €

### US Prime Roastbeef

Jerusalem artichoke | beetroot | sauce béarnaise espuma | truffled jus  
68 €

### Cheese of "Maître Affineur Waltmann"

homemade fig mustard  
25 €

### Chestnut

blackberry | dark original beans chocolate | red wine butter ice cream  
25 €

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