

STARTER

ASPARAGUS PANNA COTTA

with orange and white chocolate vinaigrette, grilled green asparagus, and Serrano ham chips

16,50 €

DUET OF GREEN AND WHITE ASPARAGUS

with quail egg, sauce gribiche, and grated Comté cheese, served with brioches

17,50 €

MOROCCAN FALAFEL

served with couscous, Middle Eastern vegetables, braised onions, and Amazonian cacao nibs

16,50€

SOUPS

ASPARAGUS CREAM SOUP

enhanced with white Yuna chocolate and chopped asparagus

10,50 €

WILD GARLIC FOAM SOUP

with strips of smoked salmon

11 €

CARROT AND COCONUT SOUP

9,50 €

Vegan 

Vegetarian 

FISH & VEGETARIAN

COD WRAPPED IN WILD GARLIC

steamed, with saffron sauce, green asparagus wrapped in bacon, and rosemary potatoes

30 €

SALMON FILLET WITH BLOOD ORANGE HOLLANDAISE

glazed radishes and spring onions, Dauphine potatoes with a delicate cocoa crunch

28,50 €

CREAMY SPELT RISOTTO

with pear chutney and cauliflower-walnut crunch

22 €

ASPARAGUS CONFIT IN OLIVE OIL

with notes of hazelnut and lemon, miso-chocolate cream, panko-hazelnut crunch, and pickled red onions

25 €

ASIAN CURRY

in a slightly spicy curry sauce, Asian vegetables, sprouts, and roasted peanuts and rice

24,90 €

with pan-seared Norwegian salmon
and 2 shrimp 29,90€

Vegan



Vegetarian



If you have any questions about allergens, please feel free to contact us at any time!

MEAT

ROASTED LAMB LOIN

with gravy, and wild garlic oil, served with rosemary potatoes and green beans

35 €

US BEEF PRIME RIB

Sous vide-cooked with Mexican mole sauce, grilled green asparagus, and Fondant Potatoes

32,50 €

BEEF RUMPSTEAK (200G)

with port wine gravy, French fries, and a small salad

34 €

ASPARAGUS SPEARS

with hollandaise sauce, parsley potatoes

25,50 €

-Saterland ham 90g +€6

-Pork schnitzel +€9

-Shrimp 75g +€10

create your menu

as a 3-course menu 52 €

as a 4-course menu 62 €

If you have any questions about allergens, please feel free to contact us at any time!

DESSERT

AMAZONAS GANACHE

Amazonas ganache, airy matcha foam, lychee sorbet, and fresh strawberries

10 €

FINANCIER SESAM & BLUEBERRY

Financier, soy caramel sauce, black sesame ice cream, and blueberry compote

10 €

CHOCOLATE DESSERT OF THE MONTH

Piura 75% / Hazelnut / Raspberry
Piura chocolate crèmeux, raspberry compote, roasted hazelnuts, and cocoa nib caramel crisp

10 €

GRANDE FINALE (FROM 2 PERSONS)

The best from the chocolate atelier,
for you as a selection
brought together for you!
Let us surprise you with our
delicacies!

15 € p.P.