

# 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 baked green 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 La Ratte 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

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 a herb-chocolate crust, gravy, and wild garlic oil, served with rosemary potatoes

35 €

## US BEEF PRIME RIB

Sous vide-cooked with Mexican mole sauce, grilled green asparagus, and Pont Neuf fries

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 €

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# DESSERT

## APPLE & DARK CHOCOLATE

Apple and rainforest chocolate ganache with compote and apple broth from the Altes Land region, with subtle aromas of vanilla, cinnamon, and lemon.

10 €

## CRÈME BRÛLÉE

made from white chocolate with hazelnut chocolate ice cream

10 €

## QUINCE & 68% AMAZON CHOCOLATE

Delicate crèmeux made from quince and dark Amazon chocolate with pear curd and ginger ice cream, chocolate crumble

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.