

Menu Juliette

*Variation of the foie gras liver
with rhubarb and macadamia nut*

20 Euro

Zulpo

in two ways, with celery and dill

Starter 19 Euro

Main course 28 Euro

Sorbet

from the Riesling "Sockstein" from the winery of Othegraven with apple

10 Euro

*Two things from the Ruppiner lamb
with Caponata, Artichoke, Oil - Rauke and Parmesan Flan*

28 Euro

Mimolette

with chicory, pear and roasted cashews

10 Euro

Greek yogurt with mango and mint

10 Euro

3 courses menu 52 | Starter - main course - cheese or dessert
4 course menu 65 | Starter - main course - cheese - dessert
5 course menu 75 | Starter - sorbet - main course - cheese - dessert
6 course menu 85

On request we would be pleased to provide you with individual wine accompaniment.

2 courses 15 euros | 3 courses 22 Euro | 4 courses 29 euros | 5 courses 34 euros

Information about allergens in the food and drink presented here can be obtained from our service staff.

Menu Classique

*Tatar from label Rouge salmon
with radish, sour cream and salted egg yolk
18 Euro*

*Watercress - foam soup
with baked and pickled wolffish
12 Euro*

*Alsatian char
with spring vegetables, pumpernickel and tarragon
26 Euro*

or

*Black-feathered chicken "Label Rouge"
with variation of Beelitzer asparagus, orange and lovage
26 Euro*

*Delice of white Valrhona chocolate
with meringue and sorrel
12 Euro*

Menu 62 Euro

*On request we would be pleased to provide you with individual wine accompaniment.
2 courses 15 euros | 3 courses 22 Euro | 4 courses 29 euros | 5 courses 34 euros*

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Le classique de Juliette

Entrée

*Tartare of veal fillet with olive tapenade,
anchovies cream and capers*

16 Euro

Huitres fraiches

*Fresh Maldon Rock Oysters
with pumpernickel bread, chives
and shallot vinaigrette*

3 pieces 11 Euro 6 pieces 18 Euro 9 pieces 25 Euro

Vegetarien

*Cream and salad of artichoke with caramelized apple
and tarragon - potato donuts*

22 Euro

Fromages

Protin de charignol

*Baked goat cheese with artichokes, rocket salad
and basil sorbet*

12 Euro

Assiette de fromage

French cheese variation with mustard of figs and fruit bread

3 varieties 12 euros

5 varieties 16 euros (not included in the menu price)

Dessert

Crème brûlée

*burned vanilla cream
with nashi pear*

8 Euro