

Menu Juliette

*Variation of the goose liver
with raspberry, cucumber and brioche*

20 Euro

Scallops

with citrus fruit, spinach, polenta and crustacean foam

Starter 19 Euro

Main course 28 Euro

Sorbet

of the mint and elderflower

10 Euro

Venison

with asparagus cream from Seelitz, spring vegetables and potato flan

28 Euro

Chaource

french soft cheese with fig and black beer

10 Euro

Rhubarb

With fresh cheese, almond and sorrel

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

Tuna

with asparagus salad from Seelitz, pickled egg yolk and tarragon

18 Euro

Wild garlic - soup

with praline of guinea fowl and ginger

12 Euro

Fillet of the char

with asparagus risotto from Seelitz and radishes

26 Euro

** or **

Roasted corn chicken

with roasted vegetables, parsley and linguini

26 Euro

Loquats

in variation with meringue and pistachio

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 calf 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

*Donuts of Mimolette with asparagus from Seelitz,
mustard seed and sauce hollandaise*

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

*Crème brûlée with
rhubarb ragout*

8 Euro