SOUPE

Bouillon SE *12*
short rib, vegetables, chives

Bisque d'Homard K,L,SE *16*
Canadian lobster, snow peas, mango

SALADE

Salade verte G,GW,SN,SY *12*
butterhead lettuce, crispy shallots,
lemon vinaigrette

Salade de Crevettes G,GW,K,SE,SN,SY *24*
butterhead lettuce, avocado, prawn,
tarragon mayonnaise, lemon vinaigrette

Salade d'Homard E,K,L,SE,SN *28*
Canadian lobster, fennel, celery, orange,
mayonnaise, tarragon, frisée

ENTRÉE

Huîtres W
lemon, shallot vinaigrette
Peter Pan no. 4 *or* *1 pcs.* *3,5*
Fine de Claire no. 2 *or* *1 pcs.* *5,5*
Gillardeau no. 2 *1 pcs.* *6*

Artichaut SN *16*
boiled artichoke, vinaigrette

Camembert G,GW,L,W *16*
baked camembert, cranberries, salad

Saumon sur Patates rissolées F,L *18*
house-cured salmon, potato pancake,
shallot crème fraîche, chervil salad

Crevettes E,K,SN *¼ kg* *26*
fried prawns, garlic, rosemary, *½ kg* *42*
thyme, lemon mayonnaise *1 kg* *76*

Escargots L,W *14*
escargots, garlic, herb butter, parsley

Terrine de Foie Gras G,GW,L *18*
duck liver terrine, sourdough bread, chutney

Tatar de Boeuf *small* *18*
beef tartare, tomatoes, olives, *large* *24*
pine nuts, olive oil

Ris de Veau E,G,GW,L,SN *18*
deep fried veal sweetbreads,
Imperial caviar, crème fraîche

Môelle G,GW,L *12*
grilled bone marrow, sourdough bread
with Imperial caviar *10 g* ..... *+ 20*
30 g ..... *+ 60*
50 g ..... *+ 100*
with beef tartare ..... *+ 10*

Foie Gras G,GW,L,SE *26*
duck liver, celery purée, figs, brioche

PLAT PRINCIPAL

Cuisine végétarienne

Croque Monsieur Truffe *17*
sourdough bread, truffle, mountain cheese,
béchamel, pickled vegetables E,G,GW,L,SN

Poireau *22*
grilled leek, potato-leek mash, tomatoes,
olive tapenade, pine nuts L

Patates rissolées *26*
potato pancake, morel cream, herb salad E,G,GW,L,SE

Nouilles de Patate *28*
potato noodle, celery, truffle, egg yolk E,G,GW,L,SE

Otto d'orge perlée *24*
pearl barley, mushrooms, hard cheese, herb salad L,SE

Poisson et fruits de mer

Saumon *28*
confit salmon, celery purée,
beurre blanc, char caviar F,L,SE

Loup de Mer *49*
fried sea bass, Ruinart Rosé Champagne sauce,
5g Imperial Caviar F,L,SE

Viande

Poulet *24*
chicken breast, morel cream, gremolata L,SE

Cordon Bleu *33*
veal Schnitzel, boiled ham, mountain cheese G,GW,L,E

Steak frites *33*
250g sirloin steak, sauce béarnaise, french fries E,L,SN

Filet de Boeuf au Poivre *59*
180g fried beef fillet, pepper sauce L,SE,SN

Filet de Boeuf Rossini *89*
180g fried beef fillet & foie gras, jus, truffle L,SE

Queue de Boeuf *26*
braised oxtail, pearl onions L,SE

ACCOMPAGNEMENT

Salade composée G,GW,SE,SN,SY 7
side salad

Patate cuite au Bouillon SE 7
potatoes in broth, parsley

Gratin de Patate L 7
potato gratin

Purée de Patate L 7
mashed potatoes

Pommes frites 7

Carottes L 7
carrots, butter, parsley

Epinard L 8
spinach, butter, garlic

Chou-rave L 7
turnip, butter, chervil

Romanesco L 8
romanesco, butter, hazelnut

Chicorée L 9
chicory, Gruyère

Morilles L,SE 19
morel cream, chives

Alle Preise in EUR inkl. gesetzlicher MwSt. und Service.
Für Informationen zu Allergenen oder Zusatzstoffen wenden Sie sich an unser Servicepersonal.
All prices are in EUR, including VAT and service.

For information on allergens or additives, please ask our service staff.
E - Ei / egg, EN - Erdnüsse / peanuts, F - Fisch / fish, G - Gluten / gluten, GW - Gluten (Weizen) / gluten (wheat), K - Krebstier / crustacea, L - Laktose / lactose, LU - Lupine / lupine, S - Sesam / sesame, SC - Schwefel / sulfur, SE - Sellerie / celery, SF - Schalenfrüchte / shell fruits, SN - Senf / mustard, SY - Soja / soy, W - Weichtiere / molluscan

DESSERT

Le Coeur L,S 14
white chocolate-ginger mousse, coconut, passion fruit, sesame

Tarte Tatin E,G,GW,L 14
apple, puff pastry, caramel, crème Chantilly

Crêpe Suzette E,G,GW,L 10
oranges, vanilla ice cream

Chou Chocolat E,G,GW,L 14
profiterole, vanilla ice cream, whipped cream, chocolate sauce

Crème Brûlée lavende E,L 10

Sorbet trio of sorbets 12

Fromage 16
Affineur Sebastian Gorius l Augusta L

BOISSONS

	glas	0,1 l
Perrier Jouet		16
Perrier Jouet Blason Rosé		26
Ruinart R		20
Ruinart Rosé		24
Vöslauer Mineralwasser prickelnd / still	0,25 l	3,5
	0,75 l	8,5
Coca Cola classic / zero	0,2 l	5
Sprite	0,2 l	5
Orangina classic / rouge	0,25l	6
Bauer Apfelsaft		5
Tegernseer Helles	0,33 l bottle	6
Berliner Berg Pils	0,33 l bottle	6
Berliner Berg alkoholfrei	0,33 l bottle	6
Espresso		2,5
Espresso Double		4
Americano		4
Cappuccino		4,5

MANON

brasserie nouvelle

A LA CARTE