

CHAMPAGNE - OYSTER BAR

2012 Deutz Brut Millésimé 0,1 l.....	21.50
„Golden Hour“ Champagne Cocktail.....	16.50
Grand Marnier, Bitter Orange, Citrus and edible Gold	
„Silver Lane“ Champagne Cocktail.....	16.50
St. Germain, Lime and edible Silver	

OYSTERS

with lemon and a shallot vinaigrette

Fines de Claire.....	3 pieces · 10.50 ... 6 pieces · 21.00
Special de Claire.....	3 pieces · 13.50 ... 6 pieces · 27.00
Imperial Belon.....	3 pieces · 19.50 ... 6 pieces · 39.00

CHAMPAGNES

Bollinger Special Cuvée Brut.....	0,75l · 149.00
Ay, Champagne	
Bollinger Rosé Brut.....	0,75l · 175.00
Ay, Champagne	
2008 Cuvée William Deutz.....	0,75l · 219.00
Ay, Champagne	
2011 Taittinger Comtes de Champagne.....	0,75l · 349.00
Reims, Champagne	
2012 Dom Pérignon Brut.....	0,75l · 395.00
Épernay, Champagne	
2013 Cristal Louis Roederer.....	0,75l · 599.00
Reims, Champagne	

CHEESE WAGON

Taleggio DOP

a cow's milk soft cheese from Bergamo mild and spicy, matured for 40 days, its name comes from Val Taleggio in the mountains between Lecco and Bergamo

Pecorino Sardo

a sheep's milk cheese from Sardinia very intense flavour, with light smoke flavour and increased salt content

Bra Tenero DOP

raw cow's milk cheese, from Bra, Cuneo has a white, smooth paste with small pinholes, its delicate taste is reminiscent of milk and butter, matured for 45 days

3 pieces..... 18.50 6 pieces..... 35.00

Comté extra vieux

French cow's milk cheese from the Franche-Comté region, matured for 30-36 months, very intense, nutty and slightly sweet.

Époisses

French cow's milk cheese with washed rind from the Bourgogne region, matured for 8 weeks, very spicy and fruity ochen

Roquefort

French sheep's milk cheese with an inner rind from the Midi-Pyrénées region, matured for 6 months, strongly aromatic and spicy



STARTERS

Brenner Bouillabaisse	19.50
with sea bass, dorade, monkfish, datterino tomatoes, fennel, sauce rouille and brenner roasted bread	
Avocado and creamy Hummus (v)	18.00
with mint, olives, lemon and a roasted dukkah crunch	
Tartar of Dry Aged Beef Fillet and Arctic Char	22.00
with hand cut with artichoke hearts, breadcrumb gremolata, avocado cream and pomelo	
Carpaccio Gambero Rosso	22.00
with salted lemon, aioli, olive oil, caviar and wild fennel	
Vitello Tonnato and Briefly Grilled Yellowfin Tuna	21.00
wafer-thin slices of veal with tuna fish cream and apple capers	

OUR HOMEMADE PASTA

Truffle Risotto	29.00
with black Tuber Brumale truffle, white wine and Parmesan cheese	
Ravioli Mare	27.00
with vongole, wild calamari, braised datterini tomatoes and a touch of peperoncino	

FROM THE GRILL

Whether from natural fishing, pasture farming or certified organic:
we grill very gently over high-quality beechwood charcoal - with lemon, selected olive oil and a little sea salt.

Black Tiger Prawns200g · 42.00	Pomeranian Beef Fillet 220g · 43.00
from the Atlantic ocean, with marinated tomatoes and aioli	from a pasture cattle in Pomerania, dry-aged for 40 days
Duet of Calamari and Octopus29.00	Tuscan Chicken 28.00
with fruity tomato dip and chimichurri sauce	juicy, very aromatic with Salsa di Peperonata
Mediterranean Turbot39.00	Surf and Turf 180g · 49.00
with fennel-caper gremolata	dry aged beef fillet, black tiger prawns and saffron fennel
Atlantic Sole (for 2 Person)89.00	Dry Aged Entrecôte 280g · 44.00
grilled whole	exceptionally juicy steak, dry-aged for 28 days, from Klobeck at Viktualienmarkt
Duet of Celery (v)23.00	
braised and grilled celery with Kampot pepper, celery cream and winter truffle	

SIDESEACH 5.50

Steamed Spinach ^(v) / Rosemary Potatoes ^(v) / Tomato Salad ^(v) or Steamed Vegetables ^(v)
Braised Artichokes.....8.50

SPECIAL CUTS

Pomeranian Tomahawk (for 2-3 Person) about. 1kg / price per 100g · 17.50
Pomeranian grass-fed cattle, dry-aged for 40 days
U.S. Ribeye-Steak from Organic Black Angus (for about 2 Person) about 500g · 84.00
Grass-fed cattle from Creekstone Natural Farms, Arkansas, certified organic by the USDA