



| FRIENDSHIP MENU | |
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| 4 Courses € 39,90 per person / up to 10 persons / vegetarian option available | |
| HOT SALMON ROLL | |
| Green asparagus, avocado, cucumber, cream cheese, yuzu, masago | |
| - | |
| VELOUTÉ OF FENNEL | |
| La Ratte potatoes, Tagiasca olives | |
| - | |
| ROASTED FILLET OF NORTH SEA COD | |
| Beet-root-quinoa, braised cucumber, mustard seeds, crustacean foam | |
| - | |
| WARM CURD DUMPLINGS | |
| Rhubarb, coconut, Riesling sherbet | |



SUSHI

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| GREEN DELUXE VEGI ROLL – INSIDE OUT – 8 pieces | 12,90 |
| Avocado, green asparagus, pepper, cream cheese, mango | |
| HOT SALMON ROLL – INSIDE OUT – 8 pieces | 13,90 |
| Green asparagus, avocado, cream cheese, yuzu, masago | |
| MASAGO TEMPURA EBI ROLL – INSIDE OUT – 8 pieces | 14,90 |
| Avocado, cream cheese, sesame, spicy sauce | |
| RED TUNA ROLL – INSIDE OUT – 8 pieces | 15,90 |
| Avocado, cucumber, yuzu, sesame, krupuk, teriyaki | |
| LOBSTER ROLL – INSIDE OUT – 8 pieces | 15,90 |
| Avocado, green asparagus, sesame, crustacean mayo, tomato | |
| MAKI – 6 pieces CUCUMBER or GREEN ASPARAGUS or AVOCADO | 7,90 |
| MAKI – 6 pieces SALMON | 9,90 |
| MAKI – 6 pieces TUNA | 10,90 |

STARTERS & RAW BAR

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| OYSTER GEAY SPEZIAL N° 1 | piece 4,20 |
| Balsamic-shallot-reduction | |
| VELOUTÉ OF FENNEL | 9,90 |
| La Ratte potatoes, Tagiasca olives | |
| GOAT CHEESE ESPUMA | 12,90 |
| Quinoa, pear, topinambour, chervil, old balsamic | |
| BEEF TARTARE OF IRISH GRAS FED BEEF | 15,90 |
| Celeriac, yarrow, Elster apple, smoked eel | |
| YELLOW FIN TUNA TARTARE | 16,90 |
| Papaya, dashi, green asparagus, lemon melissa | |
| TWO KINDS OF SASHIMI, TUNA & SALMON – ON ICE – | 16,90 |
| Yuzu cream, teriyaki, ginger, wasabi | |
| CEVICHE OF FAROE ORGANIC SALMON | 16,90 |
| Granny Smith, coriander, miso, smoked salt | |
| SCOTTISH SCALLOPS ROASTED | 18,90 |
| Baked sweet potato, purslane, almond, black garlic | |

BOUILLABAISSÉ

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| STRAINED FISH SOUP | € 11,90 |
| Parmesan, Rouille, Croûtons | |
| SMALL BOUILLABAISSÉ | € 18,90 |
| Cod, Prawns, Pulpo, Parmesan, Rouille, Croûtons | |
| BOUILLABAISSÉ | € 29,00 |
| Cod, Prawns, Pulpo, Parmesan, Rouille, Croûtons | |
| „ LA ROYALE“ BOUILLABAISSÉ | € 49,00 |
| Lobster, Cod, Prawns, Pulpo, Parmesan, Rouille, Croûtons | |

CURRY & PASTA

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| ANAPURNA VEGETABLE-COCONUT-CURRY | 18,90 |
| Pumpkin, papaya, pak choi, crispy manioc (vegan) | |
| SPAGHETTI TRUFFLE | daily offer |
| truffle, parmesan | |
| WILD PRAWN TAGLIOLINI, 1 piece/3 pieces | 16,50/27,50 |
| tagliolini nero di seppia, basil, crustacean fond, cherry tomatoes | |

MAINS

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| CANADIAN LOBSTER half/ whole | 24,90/49,00 |
| truffled potato mash, spinach, crustacean foam | |
| WILD KING PRAWNS 3 pieces | 27,50 |
| Curry, pumpkin, papaya, pak choi, crispy manioc | |
| YELLOW FIN TUNA STEAK WITH CORIANDER CRUST | 29,00 |
| Sweet-potato-sesame-cream, wild brokkoli, shiitake | |
| ROASTED FILLET OF NORTH SEA COD | 21,00 |
| Beet-root-quinoa, braised cucumber, mustard seeds, crustacean foam | |
| MEDITERRANEAN LOUP DE MER pink-pepper-ginger-oil... | 23,90 |
| WILD ATLANTIC BABY TURBOT lemon emulsion ... | 38,00 |
| NORTH SEA SOLE nut butter ... | 49,00 |
| <i>WITH: poppy-seed-gnocchi, beet root, baby corn</i> | |
| ENTRECÔTE OF HOLSTEIN YOUNG CATTLE 300 g ... | 34,00 |
| IRISH WATERGRASSHILL FILLET OF BEEF 200 g ... | 33,00 |
| SURF & TURF, fillet of beef & lobster tail ... | 53,00 |
| <i>WITH: asparagus, carrot-pepper-cream, profiterole, cottage cheese, port-wine-jus</i> | |

DESSERT

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| CHOCOLAT BONHEUR | 9,50 |
| Pomelo, dulce de leche, lemon sherbet | |
| WARM CURD DUMPLINGS | 8,50 |
| Rhubarb, coconut, Riesling sherbet | |
| LEMONGRASS CRÈME BRÛLÉE | 7,50 |
| Pineapple, coriander, mango sherbet | |
| THREE KINDS OF SHERBET | 7,50 |
| Daily changing varieties | |
| FRENCH CHEESE SELECTION | 13,90 |
| Figs mustard, grapes, Comté, Saint-Maure de Touraine, Langres, Reblochon de Savoie, Fourme d'Ambert | |

All prices in Euro including 19% VAT | EC-Card – Visa – Mastercard – AMEX – are welcome | If you have any allergies please let us know.