



FRIENDSHIP MENU	
4 Courses € 29,00 per person / up to 10 persons / vegetarian option available	
SALMON ROLL – INSIDE OUT	
Salmon, cucumber, avocado, cream cheese, teriyaki, peanut	
-	
VELOUTÉ OF CHICKPEAS	
Cox Orange, eggplant, herb tramezzini	
-	
BRAISED OX CHEEKS	
turnips, pear, watercress, nut-butter-polenta	
-	
RICE PUDDING	
Wild honey, oat, butter milk, physalis	



SUSHI

SALMON ROLL – INSIDE OUT – 8 pieces	13,90
Salmon, cucumber, avocado, cream cheese, teriyaki, peanut	
SPICY TUNA ROLL – INSIDE OUT – 8 pieces	13,90
Tuna, cucumber, avocado, masago, chili	
TEMPURA EBI ROLL – INSIDE OUT – 8 pieces	14,90
Tempura prawns, avocado, cream cheese, chili mayo, sesame	
RICE PAPER ROLL – INSIDE OUT – 8 pieces	14,90
Tuna, green asparagus, avocado, cream cheese, sweet potato	
DELUXE VEGI ROLL – INSIDE OUT – 8 pieces	14,90
Green asparagus, avocado, cream cheese, panko, mango	
NIGIRI MIX – 6 pieces	15,50
Avocado, tuna, scallops	

STARTERS & RAW BAR

OYSTER GEAY SPEZIAL N° 1	piece 4,20
Balsamic-shallot-reduction	
VELOUTÉ OF CHICKPEAS	9,90
Cox Orange, eggplant, herb tramezzini	
BUFFALO MOZZARELLA	12,90
Braised turnips, beet root, pearl barley, pepper-pear, herb salad	
BEEF TARTARE OF IRISH GRAS FED BEEF	15,90
Black salsify, truffle, champignons, rosehip	
MARINATED CHAR	15,90
Citrus-mustard-seed-stock, edamame, cipollini onions	
YELLOW FIN TUNA TARTARE	16,90
Peanut, sweet potato, wasabi, cucumber-lime-sorbet	
TWO KINDS OF SASHIMI, TUNA & SALMON – ON ICE –	16,90
Yuzu cream, teriyaki, ginger, wasabi	
CEVICHE OF LABEL ROUGE SALMON	16,90
Pomegranate, cashews, mint	
SCOTTISH SCALLOPS ROASTED	18,90
Poularde, common salsify, common fennel, pomegranate	

BOUILLABAISSE

STRAINED FISH SOUP	€ 11,90
Parmesan, Rouille, Croûtons	
SMALL BOUILLABAISSE	€ 18,90
Cod, Prawns, Pulpo, Parmesan, Rouille, Croûtons	
BOUILLABAISSE	€ 29,00
Cod, Prawns, Pulpo, Parmesan, Rouille, Croûtons	
„ LA ROYALE“ BOUILLABAISSE	€ 49,00
Half of a lobster, Cod, Prawns, Pulpo, Parmesan, Rouille, Croûtons	

CURRY & PASTA

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

CANADIAN LOBSTER half/ whole	24,90/49,00
truffled potato mash, spinach, crustacean foam	
WILD KING PRAWNS 3 pieces	27,50
Pumpkin, papaya, pak choi, crispy manioc	
YELLOW FIN TUNA STEAK WITH CORIANDER CRUST	29,00
wild brokkoli, peanut-carrot-cream, yuzu	
BRAISED OX CHEEKS	21,00
turnips, pear, watercress, nut-butter-polenta	
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: braised vegetables from "Altes Land", macaire potatoes, tarragon</i>	
ENTRECÔTE OF HOLSTEIN YOUNG CATTLE 300 g ...	34,00
IRISH WATERGRASSHILL FILLET OF BEEF 200 g ...	33,00
SURF & TURF, wild prawns (2 pieces) & fillet (200 g) ...	47,90
<i>WITH: parsnip, king oyster mushrooms, butter brioche, avocado, bacon hollandaise</i>	

DESSERT

THREE KINDS OF SORBET	7,50
Daily changing varieties	
ESPRESSO CRÈME BRÛLÉE	7,50
Tangerine, amaranth, caramel	
RICE PUDDING	8,50
Wild honey, oat, butter milk, physalis	
CHOCOLAT BONHEUR	9,50
Seabuckthorn, joghurt, vanilla, almond	
FRENCH CHEESE SELECTION	13,90
Figs mustard, grapes, Comté, Saint-Maure de Touraine, Langres, Reblochon de Savoie, Fourme d'Amber	

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