

LUNCH MENU

SUSHI		ENTRÉES	
SUMMER VEGAN ROLL	14	HANDMADE TAGLIERINI	19/28
Japanese mango chutney, green asparagus, pomegranate, basil, mint, spicy cashews, sweet potato chips		Parmesan-broth, winter truffle	
DELUXE VEGI ROLL	16	SEAFOOD PASTA À LA TIMO MÜLLER	p.p. 28/35
Burrata, apricot chutney, rocket, ligurian olives, curry panko		FROM 2 PERSONS	
SPICY YELLOWFIN TUNA TATAR ROLL	17	Sepia spaghetti, tomato-white-wine-sugo, Mussels, calamaretti, pulpo, langostinos, scallops, basil, pecorino	
Spicy yellowfin tuna tartare, cucumber, avocado, sesame, fermented soy beans, miso			
ROYAL FLAMED SALMON ROLL	17		
Norwegian salmon, roasted almonds, ginger, chili, kimchi, yuzu, sesame dashi, aki salmon caviar			
SMOKED WAGYU BEEF ROLL	18		
Grilled wagyu beef, teriyaki, black garlic, smoked green asparagus, Japanese BBQ sauce, crunch			
LOUP DE MER PURPLE GINGER NIGIRI	20		
Sea bass, purple ginger, ponzu-nut-butter, daikon			
RAW BAR		BOUILLABAISSSE	
OYSTER GEAY SPEZIAL N° 1	piece 4,5	with parmesan, rouille, croûtons	
Cucumber-basil-granité, wasabi or pure		STRAINED FISH SOUP	15
YELLOW FIN TUNA SASHIMI	19	SMALL BOUILLABAISSSE	21
Ume sesame, oyster sauce, kimchi		Cod, prawns, pulpo, scallops	
SCALLOP SASHIMI	19	BOUILLABAISSSE	32
Brown butter, panko, dried miso, cress		Cod, prawns, pulpo, scallops	
		„ LA ROYALE“ BOUILLABAISSSE	52
		½ lobster, Cod, prawns, pulpo, scallops	
STARTERS		MAINS	
WHITE-TOMATO-FOAM-SOUP		weekly changing sides	
Tomatoes from “Altes Land”, black nuts	10	MIXED SEAFOOD GRILL / from 2	p.p. 43
-with roasted scallop	16	Sea bass, yellowfin tuna, Argentinian wild king prawns, razor clams, scallops, including 2 sides & 4 sauces	
VARIATION OF “ALTES LAND” TOMATOES	14	BAKED SEA BASS gremolata	23
Aceto balsamico, roasted focaccia with black garlic, basil granité		YELLOW FIN TUNA STEAK RARE two kinds of sesame	26
FLAMED HAMACHI	17	ARGENTINIAN WILD KING PRAWNS 3 pcs.	24
Avocado, ligurian olives, truffled potatoes, pickled chanterelles, smoked pepper-fond		ROASTED PULPO	30
CEVICHE OF BARED SEA BASS	18	Wild Harvest olive oil, pepperoni, scallions	
Guava, pineapple, cucumber, jalapeno, avocado, scallion, corainder		CANADIAN LOBSTER 300g/600g	32/57
GRILLED WAGYU BEEF TATAKI	19	NORTH SEA SEA SOLE nut butter	daily price
Goma Yuzu, dried soy sauce, heirloom carrots, dashi		KING CRAB lemon butter, lobster bisque	daily price
CAMELIZED DUCK LIVER	22	US FLANK STEAK 250g	25
Variation of “Altes Land” cherry, lemon grass, duck-liver-ice-cream, brioche		Roasted with butter & lemon grass	
		CÔTE DE VEAU / VEAL CHOP 350g	36
		Summer truffle, sauce landaise	
VEGAN		DESSERT & CHEESE	
WHITE-TOMATO-FOAM-SOUP	10	CARAMALHEUR	11
Tomatoes from “Altes Land”, black nuts		Valhrona Caramelia couverture, Blue berries, hemp seed oil	
JAIPUR CURRY GYOZA	16	BURNED RASPBERRY-TARTE	9
Sweet potatoe cream, chips, teriyaki, green asparagus		Vineyard peach, thyme, vanilla-maldon-sea-salt-ice-cream, meringue	
STRAWBERRIES	9	STRAWBERRY	9
Crumble, oat milk, roasted oats, Melissa		Crumble, vanilla, goat-cream-cheese-ice-cream, oat milk, caramelized oats, melissa	
		VARIATION OF SHERBET	8
		Blueberry-hemp, vineyard-peach-thyme, cherry-cardamom	
		TALEGGIO	14
		Moutarde Violette, roasted walnuts, Sherbet of red grape and grappa	