

LUNCH MENU

SUSHI

SPRING VEGI ROLL	15
White & green asparagus, Wild herbs from "Hans", flamed goat cheese, lavender-blossom-honey	
CRISPY FRENCH CHICKEN ROLL	16
Baked Bresse Chicken, chicken skin, Japanese Mango Chutney, avocado, sesame-Dashi	
YELLOWFIN TUNA TATAR TEMPURA ROLL	17
Spicy tuna tartare, kimchi, Black sesame, teriyaki, coriander	
FLAMED TROUT PRAWN TEMPURA ROLL	17
Fjord trout, prawn tempura, avocado, pickled cucumbers	
SMOKED GYU TATAKI ROLL	18
Flamed irish beef, smoked green asparagus, olive, black garlic, panko	
HOTATE ABURI NIGIRI	20
Duck liver, flamed scallops, ponzu-truffle-decoction	

RAW BAR

OYSTER GEAY SPEZIAL N° 1	piece	4,5
Cucumber-basil-granité, wasabi or pure		
YELLOW FIN TUNA SASHIMI		19
Ume sesame, oyster sauce, kimchi		
SCALLOP SASHIMI		19
Brown butter, panko, dried miso, cress		

STARTERS

FOAM SOUP OF LOCAL WHITE ASPARAGUS		
Oat milk, raspberry, chervil, oil		10
-with roasted scallop		16
ROCKET-CORIANDER-SALAD		14
Kimchi, spicy-lemon-dressing, cashews, pickled cucumbers, black sesame, chili		
BOCCONCINO DI BUFALA		15
Molten tomatoes, avocado tartare, guacamole, ligurian- olive-tapenade, dried olive, basil		
CEVICHE OF FJORD TROUT		18
Guava, sweet potato, avocado, spring onion, red onions, coriander		
US BEEF TARTARE		19
Wild herbs, roasted focaccia with black garlic, ligurian-olive-oil-ice-cream		
CAMELIZED DUCK LIVER		22
Rhubarb, lavender-blossom-honey, ice cream, brioche		

VEGAN

FOAM SOUP OF LOCAL WHITE ASPARAGUS1		10
Oat milk, raspberry, chervil, oil		
DUMPLING OF JAIPUR CURRY		16
Sweet potatoes, peas, spring onions, green asparagus		
RHABARBER		9
Crumble, vanilla, almond milk, sorrel		

ENTRÉES

HANDMADE TAGLIOLINI	19/28
Parmesan-broth, winter truffle	
RAMSON RISOTTO	14/18
Baked organic egg, wild herbs	
SEAFOOD PASTA À LA TIMO MÜLLER	
FROM 2 PERSONS	p.p. 28/35
Sepia spaghetti, tomato-white-wine-sugo, Mussels, calamaretti, pulpo, langostinos, scallops, basil, pecorino	

BOUILLABAISSE

with parmesan, rouille, croûtons	
STRAINED FISH SOUP	15
SMALL BOUILLABAISSE	21
Cod, prawns, pulpo, scallops	
BOUILLABAISSE	32
Cod, prawns, pulpo, scallops	
„ LA ROYALE“ BOUILLABAISSE	52
½ lobster, Cod, prawns, pulpo, scallops	

MAINS

weekly changing sides	
MIXED SEAFOOD GRILL / from 2	p.p. 37
Sea bass, yellowfin tuna, Argentinian wild king prawns, razor clams, scallops	
BAKED SEA BASS gremolata	23
YELLOW FIN TUNA STEAK RARE sesame	26
ARGENTINIAN WILD KING PRAWNS 3 pcs.	24
ROASTED PULPO	30
Wild Harvest olive oil, pepperoni, chives	
CANADIAN LOBSTER half/whole	32/57
NORTH SEA SEA SOLE nut butter	daily price
KING CRAB lemon butter, garlic	daily price
US FLANK STEAK 200g	25
Roasted with butter & lemon grass	
RIB EYE, WOLLOWINA HEIFER 300g	36
Japan BBQ, Dashi sesame	

DESSERT & CHEESE

CARAMALHEUR	11
Valhrona Caramelia couverture, granny smith apple, melissa	
BURNED YUZU-LEMON-TARTE	9
Miso, charcoal, black-sesame-ice-cream, shiso	
RHUBARB	9
Crumble, vanilla, almond milk, sorrel, flamed meringue	
HOT LONDON DOUGHNUT	9
Ice cream, salted caramel, peanuts, tonka bean	
VARIATION OF SHERBET	8
Guava, rhubarb-lavender, lemon-rosemary	
REBLOCHON OF AFFINEUR XAVIER DAVID	14
Moutarde Violette, pear-port-wine-sherbet, roasted walnuts	