

RAW BAR	
OYSTER GEAY SPEZIAL N° 1 Cucumber-basil-granité, wasabi or pure	piece 4,5
YELLOW FIN TUNA SASHIMI Ume sesame, oyster sauce, kimchi	19
SCALLOP SASHIMI Brown butter, panko, dried miso, cress	19
STARTERS	
FOAM SOUP OF LOCAL WHITE ASPARAGUS Oat milk, raspberry, chervil, oil -with roasted scallop	10 16
ROCKET-CORIANDER-SALAD Kimchi, spicy-lemon-dressing, cashews, pickled cucumbers, black sesame, chili	14
BOCCONCINO DI BUFALA Molten tomatoes, avocado tartare, guacamole, ligurian-olive-tapenade, dried olive, basil	15
CEVICHE OF FJORD TROUT Guava, sweet potato, avocado, spring onion, red onions, coriander	18
US BEEF TARTARE Wild herbs, roasted focaccia with black garlic, ligurian-olive-oil-ice-cream	19
CARAMELIZED DUCK LIVER Rhubarb, lavender-blossom-honey, ice cream, brioche	22
ENTRÉES	
HANDMADE TAGLIOLINI Parmesan-broth, winter truffle	19/28
PULPO A LA GALLEGA Pimientos de padron, potato espuma, chips, piment d'Espelette	18
SEAFOOD PASTA À LA TIMO MÜLLER FROM 2 PERSONS Sepia spaghetti, tomato-white-wine-sugo, Mussels, calamaretti, pulpo, langostinos, scallops, basil, pecorino	p.p. 28/35
BOUILLABAISSE	
with parmesan, rouille, croûtons	
STRAINED FISH SOUP	15
SMALL BOUILLABAISSE Cod, prawns, pulpo, scallops	21
BOUILLABAISSE Cod, prawns, pulpo, scallops	32
„ LA ROYALE “ BOUILLABAISSE ½ lobster, Cod, prawns, pulpo, scallops	52
VEGAN	
FOAM SOUP OF LOCAL WHITE ASPARAGUS1 Oat milk, raspberry, chervil, oil	10
DUMPLING OF JAIPUR CURRY Sweet potatoes, peas, spring onions, green asparagus	16
RHABARBER Crumble, vanilla, almond milk, sorrel	9

MAINS	
MIXED SEAFOOD GRILL / from 2 Sea bass, yellowfin tuna, Argentinian wild king prawns, razor clams, scallops, including 2 sides & 4 sauces	p.p. 39
Including one side and one sauce:	
BAKED SEA BASS gremolata	25
YELLOW FIN TUNA STEAK RARE sesame	28
ARGENTINIAN WILD KING PRAWNS 3 pcs.	26
ROASTED PULPO Wild Harvest olive oil, pepperoni, chives	32
CANADIAN LOBSTER half/whole	34/59
NORTH SEA SEA SOLE nut butter	daily price
KING CRAB lemon butter, garlic	daily price
US FLANK STEAK 200g Roasted with butter & lemon grass	27
RIB EYE, WOLLOWINA HEIFER 300g Japan BBQ, Dashi sesame	38
SIDES	
ROCKET-CORIANDER-SALAD spicy lemon, pickled cucumbers, sesame, red onions	7
TWO KINDS OF ARTICHOKE cream & baby artichokes, peppers	7
50/50 POTATO PURÉE La Ratte potatoes, lightly salted butter	7
WHITE ASPARAGUS Flamed, miso, nut butter	7
GREEN ASPARAGUS Ripened parmesan, olive oil, molten lardo	7
YOUNG SPINACH Black garlic, jalapeno, nut butter	7
BAKED EGGPLANT teriyaki, chili, spring onions, coriander	7
BLACK TRUFFLE AS AN UPGRADE	8
SAUCES	
AIOLI OF BLACK GARLIC	
BEURRE BLANC	
TERIYAKI	
PONZU	
MISO HOLLANDAISE	
SAUCE ROUILLE	each 3
VEAL JUS	4