
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

WHITE-TOMATO-FOAM-SOUP "Altes Land" tomatoes, black nuts -with roasted scallop	10 16
VARIATION OF "ALTES LAND" TOMATOES Aceto balsamico, roasted focaccia with black garlic, basil granité	14
FLAMED HAMACHI Avocado, ligurian olives, truffled potatoes, pickled chanterelles, smoked pepper-fond	17
CEVICHE OF SEA BASS Lime, coriander, red onions, tomatoes, cucumber, jalapeno	18
GRILLED WAGYU BEEF TATAKI Goma Yuzu, dried soy sauce, heirloom carrots, dashi	19
CARAMELIZED DUCK LIVER Variation of "Altes Land" cherry, lemon grass, duck- liver-ice-cream, brioche	22

ENTRÉES

HANDMADE TAGLIERINI Parmesan-broth, winter truffle	19/28
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

WHITE-TOMATO-FOAM-SOUP "Altes Land" tomatoes, black nuts	10
JAIPUR CURRY GYOZA Sweet potatoe cream, chips, teriyaki, green asparagus	16
STRAWBERRIES Crumble, oat milk, roasted oats, Melissa	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. 45
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Including one side and one sauce:

BAKED SEA BASS gremolata	25
YELLOW FIN TUNA STEAK RARE two kinds of sesame	28
ARGENTINIAN WILD KING PRAWNS 3 pcs.	26
ROASTED PULPO Wild Harvest olive oil, pepperoni, scallions	32
CANADIAN LOBSTER 300g/600g	34/59
NORTH SEA SEA SOLE nut butter	daily price
KING CRAB lemon butter, lobster bisque	daily price
US FLANK STEAK 250g Roasted with butter & lemon grass	27
CÔTE DE VEAU / VEAL CHOP 350g Summer truffle, sauce landaise	38

SIDES

VARIATION OF "ALTES LAND" TOMATOES Basil, olives, aceto balsamico	7
YELLOW CARROTS cream & chips, miso, ume sesame	7
50/50 POTATO PURÉE La Ratte potatoes, lightly salted 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
ROASTED CHANTERELLES Black garlic, crispy pancetta	7
SUMMER TRUFFLE AS AN UPGRADE	8

SAUCES

AIOLI OF BLACK GARLIC	
BEURRE BLANC	
TERIYAKI	
PONZU	
MISO HOLLANDAISE	
SAUCE ROUILLE	each 3
VEAL JUS	4