

APPETIZERS

L'ÉTAGÈRE DE LA MER

1x Gillardeau Auster's specials oyster | 1x Wilde Sylter Royal oyster
Tuna tartar | Red prawns
Balik salmon | Keta caviar

28

BURRATA FROM BRANDENBURG

Chicory | olives | yuzu vinaigrette

16.5

MIXED SALAD

Date tomatoes | chives | sherry vinaigrette

8.5

KOHLRABI-CARPACCIO

Oregano | pecorino cheese | almonds

12

TERRINE DE FOIE GRAS

Fig Chutney | brioche

19.5

STEAK TARTARE

Side dishes | French fries

22

FIELD SALES

Scallops shrimp skewer | truffle

18

SEA BASS TARTARE

Imperial caviar | crème fraîche d'Isigny

24

SCOTTISH SALMON - COLD SMOKED

Horseradish lemon creme fraiche | keta caviar | avocado

24

COCKTAIL PRAWNS

Avocado | grapefruit | heart of palm | tarragon | romaine salad

15

FRUITS DE MER | CRUSTACÉS

WILD SYLT ROYAL OYSTER (PIECE)

6

SPÉCIALES DE GILLARDEAU OYSTER (PIECE)

6

LOBSTER-CAESAR SALAD

27

ROASTED ARGENTINE RED SHRIMPS

Wild catch 500g | aioli

37

SOUP

CAPPUCCINO FROM JERUSALEM ARTICHOKE

11

BOUILLABAISSSE „MARSEILLAISE“

Fillets of noble fish | scallop | shrimp | saffron | croutons | rouille

25

LOBSTER BISQUE WITH LOBSTER

18

CUISINE VERTE

TOMATO SALAD "CŒUR DE BŒUF" VEGAN

Capers | olives | chimichurri | aceto

10

LA SALADE VEGAN

Brocolini | pomegranate | sweet potato | chickpeas | beet

12.5

BABA GHANOUSH VEGAN

Eggplant cream | sauce vierge | pomegranate

12.5

SAUTÉED WILD MUSHROOMS VEGAN

Hummus | hazelnuts | spring onions

19

ARTICHOKE RISOTTO

Truffle | parmesan

22

GENDARMERIE

HAUPTSTADTRESTAURANT

OUR CLASSICS

BREADED VEAL Potato salad cranberries	26
SEA BRISE Prawn sea bass turbot seasonal vegetables roasted potatoes sauces	35
CALF'S LIVER Calvados jus apples onions bacon mashed potatoes	21.5

MEAT DISH

SALT MARSH SADDLE OF LAMB Gremolata miso beans fregola sarda	36
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FISH DISH

SEA BASS FILET Artichokes date tomatoes herb oil olive potatoes	28
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FROM GRILL

PREMIUM BEEF

ENTRECÔTE 300 g Ontario Natural Angus Canada	55
ENTRECÔTE DOUBLE 700 g Ontario Natural Angus Canada	120
BEEF FILET 220 g Ontario Black Angus Canada	43
TOURNEDOS ROSSINI Foie gras truffle	65
DUCK BREAST Mango papaya salsa France	28

EDEL FISH

SALMON - NORWAY 200 g Sauce vierge	23
YELLOWFIN TUNA STEAK Jalapeño tomato sugo	30
SOLE 500/600 g Wild catch North Sea Spinach lemon butter	45
LOBSTER 500/600 g Truffle- French fries béarnaise Canada	68

SPECIALS

CHATEAUBRIAND 1000 g Ontario Natural Angus Canada Sarawak pepper sauce béarnaise	170	SURF AND TURF Fillet of beef lobster béarnaise sauce Sweet potato fries seasonal vegetables	68
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SIDE DISHES

RATATOUILLE	6	CHIMICHURRI	4
CUCUMBER SALAD	6	MUSHROOMS - SPRING LEEK	8
FRIED POTATOES	5	SARAWAK PEPPER SAUCE	7
PEA-OLIVE-ZUCCHINI MINT	6	YOUNG LEAF SPINACH	7
RED BEET JALAPEÑO BASIL	6	SAUCE BÉARNAISE	4
POTATO GRATIN WITH GRUYÈR	6	HERB BUTTER	3

DESSERTS FROM OUR PATISSERIE

TARTE TATIN Vanilla ice cream	10	CREME BRULEE Bourbon vanilla	10
L'ÉTAGERE GOURMANDE Exquisite selection of sweet cakes	16	PAVLOVA- MERINGUE Raspberry ragout pistachio ice cream	12
MARQUISE AU CHOCOLAT Marinated berries	15	HOME-MADE TARTLET Selection lemon blueberry or apple	6.5

CHEESE

FOURME D'AMBERT Figs walnuts	17	CROTTIN DE CHAVIGNOL Parma ham figs cashews	18
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