STARTERS

NORTH SEA KRAB

salad of north sea krab water melon ~ dashi ~ coriander 34.50

OYSTER 2*

celery ~ dashi ~ dill sherry ~ cherries ~ iberico ham 32.50

MACKEREL

pickled-burned mackerel ~ smoked beef loin eel ~ horseradish 32.50

GOOSE LIVER

rouleaux goose liver ~ iberico ham ice wine ~ Canteloupe melon ~ goat cheese 37.50

LANGOUSTINE

shortly scorched langoustine pineapple ~ curry ~ kaffir lime 39.50

Prices in euro per person We would like to serve you unlimited mineral water for 6.50 per person

MAIN DISHES

BASS

baked on the skin bass ~ octopus tomato ~ chorizo 45.00

BRILL

grilled brill ~ oyster cucumber ~ jalapeño ~ tarragon 42.50

VEAL

fried sweetbread ~ veal tongue ras el hanout ~ lavas ~ mustard 39.50

IBERICO PRESA

fried iberico pig apple ~ black garlic ~ miso 37.50

YOUNG PIGEON

light smoked Bresse pigeon umeboshi ~ shiso ~ sesame 37.50

Prices in euro per person We would like to serve you unlimited mineral water for 6.50 per person

CHEESE & DESSERTS

CHEESE

from the cheese trolley 19.50

APRICOT

almond ~ cardamom 17.50

STRAWBERRIE

thai curry ~ cocos ~ thai basil 17.50

DAME BLANCHE

vanilla ~ chocolate 17.50

ICE CREAM PER SCOOP

vanilla chocolate cocos apricot – fleur d'orange sorbet 3.50

Prices in euro per cover

MENU LATOUR

5 Course 75.00

6 Course 82.50 **suppl. north sea crab/bass (may be ordered per table until 8:30)

7 Course 89.50 **suppl. north sea crab & bass (may be ordered per table until 8:30)

Selected cheeses in place of dessert, supplemental charge. 6.50 Wider choice of cheeses, supplemented charge. 12.50

If you wish to have changes made to something on the menu, a supplemental charge may apply.

> MENU LATOUR (without meat and fish)

> > 5 Course 75.00

6 Course 82.50 (may be ordered until 8:30)

7 Course 89.50 (may be ordered until 8:30)

Prices in euro per person We would like to serve your unlimited mineral water for 6.50 per person

MENU LATOUR

MACKEREL

pickled-burned mackerel ~ smoked beef loin eel ~ horseradish

** NORTH SEA KRAB

salad of north sea krab water melon ~ dashi ~ coriander

BRILL

grilled brill ~ oyster cucumber ~ jalapeño ~ tarragon

** BASS

baked on the skin bass ~ octopus tomato ~ chorizo

IBERICO PRESA

fried iberico pig apple ~ black garlic ~ miso

APRICOT

almond ~ cardamom

STRAWBERRIE

thai curry ~ cocos ~ thai basil