



L'ÉTAGÈRE DE LA MER

1x Gillardeau oyster | 1 x Perle du Mont Saint-Michel oyster
 Norwegian cold-smoked salmon | fennel salad | keta caviar | lime cream
 Artichoke salad | truffle | parmesan | red onions

32

Asparagus and strawberry salad	19
date tomatoes parmesan croutons	
Three kinds of tomato salad	23
romesco sauce goat's cream cheese	
Artichoke salad	22
truffles parmesan red onions	
Norwegian cold-smoked salmon	28
fennel salad keta caviar lime cream	
Shellfish salad	29
avocado cream pomegranate	
Burrata brandenburg	26
date tomatoes cucumber sesame rocket	
Steak tartare	23
capers shallots cornichons egg yolk mustard french fries	

HUITRES

Gillardeau Oyster	1 dozen	84	½ dozen	42
Perle du Mont Saint-Michel Oyster	1 dozen	60	½ dozen	30
Pousse en claire Premium oyster Label Rouge	1 dozen	78	½ dozen	39
Grilled Argentinian wild-caught red prawns				49
500 g aioli				
Lobster salad				49
avocado tartare grapefruit pomegranate				
½ lobster - Canada				37
béarnaise sauce				
1 whole lobster - Canada ~500 g				69
béarnaise sauce				
Imperial caviar 50 g				140
blinis crème fraîche egg chives shallots				

SOUPS

Iced cucumber soup dill crème fraîche	12
Cream of asparagus soup shrimps	15

PORTION OF FRESH ASPARAGUS FROM BEELITZ

with new potatoes | hollandaise sauce or melted butter

19.5

with

poached eggs	24
herb ham	27
small veal escalope „Wiener Schnitzel“	34
grilled salmon steak	40
wild caught prawns	42
beef tenderloin 180 g	49

BOWLS

Green Bowl avocado mango peas wakame radish pumpkin seeds rice	22
Poké Bowl salmon avocado mango peas wakame radish pumpkin seeds rice	28
Steak Bowl beef tenderloin avocado mango peas wakame radish rice	32

GREEN KITCHEN

Risotto with green and white asparagus chervil pine nuts	23
---	-----------



LE PLATEAU ROYAL

6x Perle du Mont Saint-Michel oysters with shallot vinaigrette
 2 half lobsters (Canada) | prawns | crab
 King prawns | prawns rosé | seaweed salad | dips
For 2 persons 198
Topping 50 g Imperial Caviar 140

OUR CLASSICS

Bouillabaisse „Marseillaise“	29
fine fish fillets mussel prawn saffron croutons rouille	
Sea brise	42
gamba salmon halibut seasonal vegetables potatoes	
Surf and Turf	67
beef tenderloin gamba truffle puree seasonal vegetables béarnaise sauce	

AUSTERNBANK SPECIALS

Corn poularde	36
tomato risotto mozzarellini pine nuts	
Saltimbocca of saddle of veal	39
gnocchi capers zucchini	
Glazed halibut fillet	42
ravioli ricotta baby spinach tarragon-beurre-blanc	
Thai-Curry	39
monkfish prawns scallops shiitake sugar snaps coriander basmati rice	

SUR LE GRILL

MEAT

Entrecôte	300 g	44
Beef tenderloin	250 g	48
Lamb chops artichokes olives		46
Chateaubriand	500 g	89
pepper sauce béarnaise sauce		

FISH

Salmon fillet sauce vierge	27
Tuna steak	42
papaya and tomato salsa	
Whole fish of the day	85
lemon-dill butter	

Dry Aged T-Bone Steak

herb jus | truffle butter

74

SUPPLEMENTS

Cucumber salad	6	Seasonal vegetables	7
Mixed salad	8	Avocado tomato sugo	8
Potato gratin Gruyère	7	Artichokes tomatoes olives	12
Fried potatoes	6	Pepper sauce	6
Truffle French fries mayonnaise	19	Bearnaise sauce	4
Young leaf spinach	7	Herb butter	3

DESSERTS FROM OUR PATISSERIE

"Entremet" lemon nougat	12	Crème brûlée	11
strawberries		bourbon madagascar vanilla	
Marquise au chocolat	15	Pavlova	12
marinated berries		raspberry ragout pistachio ice cream	
Coconut panna cotta	11	Tartelette	6.5
mango passion fruit		blueberries or raspberries or lemon	
White Valrhona-rhubarb mousse	12	L'Étagère Gourmande	16
rhubarb and strawberry ragout		specialties from our patisserie	

CHEESE

Variations of French raw milk cheese

walnut | fig mustard

18