



## L'ÉTAGÈRE DE LA MER

1x Gillardeau oyster | 1 x Perle du Mont Saint-Michel Oyster  
Scallops and prawn skewer  
Burrata | lamb's lettuce | truffles | figs | hazelnut

32

<b>Caesar salad</b>	28
prawns   date tomatoes   parmesan   croutons	
<b>Eggplant caviar</b>	21
pomegranate   vegetable tartare   sesame seeds	
<b>Artichoke salad</b>	22
truffles   parmesan   red onions	
<b>Burrata   Brandenburg</b>	26
lamb's lettuce   truffles   figs   hazelnut	
<b>Foie gras crème brûlée</b>	22
fig chutney   brioche	
<b>Duo of tuna fish</b>	28
wakame   wasabi cream   pak choi   sesame seeds	
<b>Steak tartare</b>	23
capers   shallots   cornichons   egg yolk   mustard   chips	
<b>Scallops and prawn skewer</b>	29
pine nuts   arugula   lime cream	

## HUITRES

<b>Gillardeau Oyster</b>	1 dozen	84	½ dozen	42
<b>Perle du Mont Saint-Michel Oyster</b>	1 dozen	60	½ dozen	30
<b>Krystale Oyster</b>	1 dozen	78	½ dozen	39
<b>Grilled Argentinian wild-caught red prawns</b>				49
500 g   aioli				
<b>Lobster salad</b>				49
passe pierre seaweed   vegetable tartare   sepia mayonnaise				
<b>½ lobster - Canada</b>				37
béarnaise sauce				
<b>1 whole lobster - Canada   ~500 g</b>				69
béarnaise sauce				
<b>Imperial caviar 50 g</b>				140
blinis   crème fraîche   egg   chives   shallots				

## SOUP

<b>Lobster bisque</b>	14
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## BOWLS

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

## GREEN KITCHEN

<b>Pumpkin risotto</b>	24
cranberry   young leek   seed oil	
<b>Vegetable cake</b>	22
herb crème fraîche   salad bouquet	



## LE PLATEAU ROYAL

6x Perle du Mont Saint-Michel oysters with shallot vinaigrette  
 2 half lobsters (Canada)  
 scallops and prawn skewer  
 king prawns | shrimps rosé | seaweed salad | dips  
**For 2 persons 198**  
**Topping 50 g Imperial Caviar 140**

## AUSTERNBANK SPECIALS

<b>Skrei" winter cod</b>	<b>37</b>
cabbage fondue   sweet potato mousseline	
<b>Turbot fillet</b>	<b>41</b>
tarragon butter   parmesan risotto	
<b>Lamb cutlet</b>	<b>46</b>
paprika sauce   kenia beans   crottin de chavignol risotto	

## OUR CLASSICS

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

## SUR LE GRILL

MEAT			FISH	
<b>Entrecôte</b>	<b>300 g</b>	<b>44</b>	<b>Whole fish of the day</b>	<b>90</b>
			lemon butter	
<b>Beef tenderloin</b>	<b>250 g</b>	<b>48</b>	<b>Salmon fillet   sauce vierge</b>	<b>27</b>
<b>Chateaubriand</b>	<b>500 g</b>	<b>94</b>	<b>Tuna steak   sashimi quality</b>	
pepper sauce   béarnaise sauce			<b>mango and pineapple chutney</b>	<b>38</b>
<b>Dry Aged T-Bone Steak</b>		<b>72</b>		
herb jus   truffle butter				

## SUPPLEMENTS

<b>Cucumber salad</b>	<b>6</b>	<b>Seasonal vegetables</b>	<b>7</b>
<b>Mixed salad</b>	<b>8</b>	<b>Kenia beans</b>	<b>8</b>
<b>Potato gratin   Gruyère</b>	<b>7</b>	<b>Fine mushrooms   marjoram</b>	<b>14</b>
<b>Fried potatoes</b>	<b>6</b>	<b>Pepper sauce</b>	<b>6</b>
<b>Truffle french fries</b>	<b>18</b>	<b>Bearnaise sauce</b>	<b>4</b>
<b>Young leaf spinach</b>	<b>7</b>	<b>Herb butter</b>	<b>3</b>

## DESSERTS FROM OUR PATISSERIE

<b>Coconut panna cotta</b>	<b>11</b>	<b>Crème brûlée</b>	<b>11</b>
mango   passion fruit		bourbon madagascar vanilla	
<b>Marquise au chocolat</b>	<b>15</b>	<b>Pavlova</b>	<b>12</b>
marinated berries		raspberry ragout   pistachio ice cream	

## CHEESE

### Variations of French raw milk cheese

walnut | fig mustard