

*Le*CERF

GOURMET RESTAURANT

Chef de Cuisine Boris Rommel recommends

Menu „Chef“

*Foie gras - Gugelhupf
beetroot and port wine
46,00 Euro*

*Classic bouillabaisse
Saffron and rouille
38,00 Euro*

*Méral pigeon breast
Carrot and beech mushrooms
42,00 / 56,00 Euro*

*Roasted sweetbread
Peleriac and raisins
40,00 / 56,00 Euro*

*Saddle of venison
Pistacchio, broccoli and curd dumplings
56,00 Euro*

*Chocolate soufflé
Banana and vanilla
21,00 Euro*

Menu in 6 courses 229,00 Euro

Menu in 5 courses without sweetbread 198,00 Euro

Menu "Légumes"

*Sweetcorn
purple curry and chickweed*
38,00 Euro

*Wild garlic foam soup
Morels and pear*
34,00 Euro

*Bamberg croissant
Brilliant Savarin and Frankfurt herbs*
36,00 Euro

*Hohenlohe organic farm egg
Black truffle and celeriac*
48,00 Euro

*Amalfi - Lemon
olive oil and basil*
24,00 Euro

Menu 164,00 Euro

Desserts

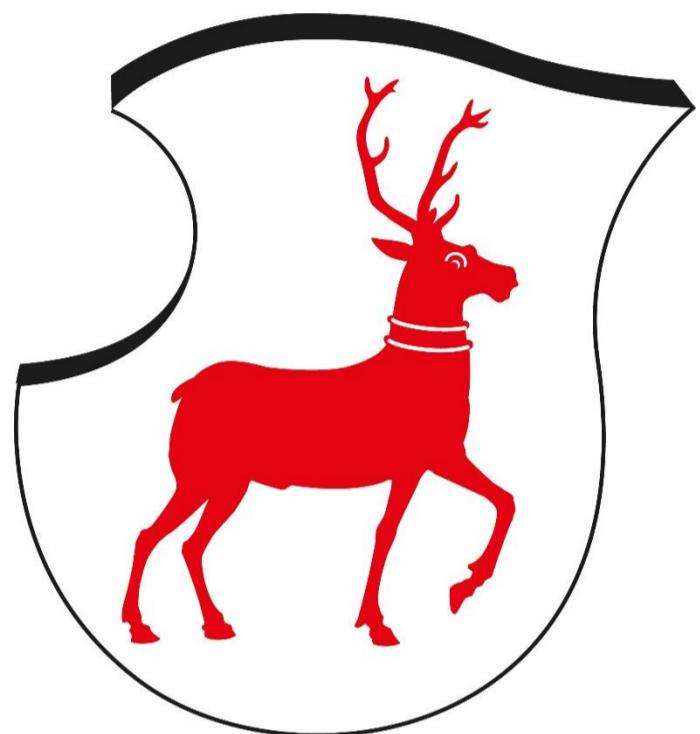
*Chocolate soufflé
Banana and vanilla
21,00 Euro*

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*Amalfi - Lemon
olive oil and basil
26,00 Euro*

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*Selection of cheeses from Maître Affineur Waltmann
Chutney and fruit bread
26,00 Euro*



We are happy to accommodate allergies, intolerances and preferences.
For your information, we also have a menu available at all times
with the allergens that are subject to identification.

All prices include the statutory value added tax.