

Le CERF

GOURMET RESTAURANT

Chef de Cuisine Boris Rommel recommends
Menu „Chef“

„Guglhupf“ of unstuffed goose liver

Port wine and rhubarb

54,00 Euro

Asparagus soup

Char and wild herbs

38,00 Euro

Scallop

Bergamot, caviar and celery

48,00 Euro

Breton monkfish

Goulash juice and aromatics

46,00 / 58,00 Euro

Trio of lamb

Asparagus and morels

64,00 Euro

Crêpe Suzette

Strawberry and buttermilk

32,00 Euro

Menu in 6 courses 248,00 Euro

Menu in 5 courses without monkfish 228,00 Euro

Menu „Légumes“

Green asparagus
Guava and Belperknolle
38,00 Euro

Wild garlic soup
Morels and pecan
34,00 Euro

Celery "Carbonara"
Egg yolk and pecorino
36,00 Euro

White asparagus
Elderberry and herbs
54,00 Euro

Exotic fruits
Davlova and coriander
34,00 Euro

Menu 184,00 Euro

Desserts

Crêpe Suzette
Strawberry and buttermilk
32,00 Euro

Exotic fruits
Davlova and coriander
34,00 Euro

Cheese selection from our Maître Affineur Waltmann
Chutney und Fruit bread
32,00 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.