

# *Bistronomique Exklusiv*

## **STARTERS**

### **Graved salmon**

with a mixed salad and herb pesto

### **Detox salad**

Quinoa salad with tomatoes, cucumbers, carrots, celery, and sweetcorn

### **„Eggs Mimosa“**

with fine herbs

### **Braised Leeks**

with vinaigrette

### **Smoked Trout Fillet**

with horseradish cream and a mixed salad

### **Beetroot Carpaccio**

with olive oil, pine nuts, and goat's cheese shavings

## **PLATTERS TO SHARE for 2 or more people**

### **Antipasti Platter**

with olives, marinated artichokes, sun-dried tomatoes,  
cured ham, cooked ham, and burrata

### **Asian Sharing Platter**

with raw tuna, salmon, yellowtail,  
tempura prawns, chicken spring rolls,  
sauces & fresh herbs

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## MAIN COURSES TO SHARE

### **Bress Chicken “Crapaudine Style”**

with baby potatoes and braised vegetables  
for 2 people

### **Scalded Leg of Lamb**

with baby potatoes and braised vegetables  
for 2 people

### **Tomahawk Steak**

with Béarnaise sauce and French fries  
for 2 people

## MAIN COURSES

### **Grilled Lobster**

with vegetables, linguine, and soy sauce

### **Veal Chop**

with pasta bake and mushrooms

### **French Veal Ragout**

with steamed rice

### **Braised Lamb Shank**

with baby potatoes and braised vegetables

### **Scallop Skewer**

with green asparagus and potato risotto

### **Beef Tartare & Oysters (No. 3)**

with French fries and salad

### **Entrecôte**

with maître d'Hôtel butter  
and French fries