

FRESH JUICES (25cl)

Carrot- orange 8

Celery- pineapple 8

Yellow bell pepper-agave syrup- lemon 8

SOUPS

Fennel horseradish soup 14

pork belly, apple

Lobster bisque 15

bell pepper caramel, lobster, Lardo, almond

STARTERS TO SHARE

BBQ sturgeon 14

corn, mushrooms, radish, leek

Goose liver 14

orange, long pepper, sorrel, millet, sea buckthorn

Smoked eggplant 14

barigoule vegetables, vinegar pearls, endive, sheep yogurt

Scallop 14

tomato, anise, avocado, sesame, Jerusalem artichoke

Tartar of veal 14

wood sorrel, green spelt, asparagus, egg

Cheeks & tongue of lamb 14

sage, ratatouille, Lardo

40°C char 14

char caviar, cucumber, algae, fennel

Kohlrabi 14

parmesan cheese, tarragon, mushroom, amarant

Ribs of beef 14

smoked bell pepper, herbs, parmesan, onion

MAIN COURSES

TRADITION

Prepared according to traditional recipes,
using classic ingredients that
make french cuisine so delicious

NOUVEAU

Using contemporary approaches
to create exciting combinations
and make new discoveries

Filet of veal a la Rossini 42
chard, asparagus,
sage gnocchi, truffle jus

VEAL

Veal & apricot 29
tomato, chickpeas, basil,
broccoli, pepperoni

Quail au vin 31
mushroom, spinach, bacon
tortellini

QUAIL

Quail & morel 33
asparagus, risotto,
wild garlic, radish

Monkfish Basque style 32
bell pepper, olive,
Chorizo, mashed potatoes

MONKFISH

Cheeks of monkfish 34
chickweed, chicory,
chanterelles, blood sausage

Perch 26
escabeche vegetables,
smoked bean puree

PERCH

Perch 28
carrot variation, eby,
asparagus, grape,
yogurt, watercress

Beetroot swabian ravioli 24
asparagus, porcini mushrooms,
hazelnut

VEGETARIAN

Spinach, egg & potato 24
truffle, crème fraîche,
red wine butter, mushrooms

Asparagus from Beelitz

250 gr. white asparagus with hollandaise sauce or melted butter 14

Le Faubourg Impressions

3 courses 47

5 courses 65

wine journey 16 / 25

corresponding juices 15 / 20

Please ask for our menu with allergen labelling in case of allergies or intolerances

Prices in Euro - including VAT

DIGESTIF

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Distillery Ziegler / Freudenberg

Damson plum 6
Gravensteiner apple 6
Walnut 8

Distillery 1772 / Thailand

Pineapple 17
Banana 15
Tangerine 18

Cognac

Camus XO 20
Hine Antique XO 18

Armagnac

Marquis de Montesquiou Millésime 1989 14

DESSERT

Chocolate Xtreme 11

chocolate crème & mousse, biscuit, sorbet

Smoked chocolate cigar 11

Mojito, Baba, Zacapa

Rhubarb & strawberry 11

sablé breton, confit of rhubarb, herb sorbet

Popcorn sweet & salty 11

yuzu, passionfruit guava sorbet

Rose & viola 11

lychee, grapefruit, ginger crème

Cheese by Affineur Waltmann

3 pieces 9
5 pieces 15