

FRESH JUICES (25cl)
 Carrot- orange 8
 Celery- pineapple 8
 Yellow bell pepper- agave syrup- lemon 8

SOUPS
Celery-hazelnut essenz 15
 pear, duck crisp
Lobster bisque 15
 bell pepper caramel, lobster, Lardo, almond

STARTERS TO SHARE
BBQ sturgeon 14
 corn, mushrooms, radish, leek
Goose liver 14
 peach, coffee, quinoa, herbs
Smoked eggplant 14
 barigoule vegetables, vinegar pearls, endive, sheep yogurt
Scallop 14
 tomato, anise, avocado, sesame, Jerusalem artichoke
Tartar of veal 14
 cauliflower, mizuna, garlic, green spelt
Cheeks & tongue of lamb 14
 sage, ratatouille, Lardo
Carp 14
 wheatgrass, rice, champignon, kohlrabi, apple, wasabi
Pumpkin 14
 ricotta, parsley, kernel, dandelion, mushrooms
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

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

Wild boar 28
 quince, walnut, celery, mushrooms

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

Pikeperch 33
 sauerkraut, noodle,
 mushrooms, cream

Tagliatelle 24
 truffle, root vegetables,
 parmesan

VEAL

VENISON

MONKFISH

PIKEPERCH

VEGETARIAN

NOUVEAU
 Using contemporary approaches
 to create exciting combinations
 and make new discoveries

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

Loin of venison 33
 sweet potato, cabbage,
 macadamia nuts, plum, onions

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

Pikeperch 36
 pumpkin, courgette, pistachio,
 pancetta, corn

Beetroot swabian ravioli 24
 asparagus, porcini mushrooms,
 hazelnut

Le Faubourg Impressions
3 courses 47
5 courses 65
 winetrip 16 / 25
 corresponding juices 15 / 20