

IRMA LA DOUCE

Vorspeise / Starter

Gillardeau Auster Stk. 7€

Gillardeau oyster pcs. 7€

Gillardeau Auster / Buttermilch / Lauchöl / Radieschen Stk. 9€

Gillardeau oyster / buttermilk / leek oil / radish pcs. 9€

Rindertatar / Schalotte / Kaper / Tomate 24€

10g Ossietra Kaviar, zuzüglich 29€

Beef tartare / shallot / caper / tomato 24€

10g Ossietra caviar, additional 29€

Rote Garnele / Zucchini / Cocktailsauce 25€

Red prawn / zucchini / cocktail sauce 25€

Burrata / Aubergine / Mandel 21€

Burrata / eggplant / almond 21€

Zwischengang / In between

Cavatelli / Borlotti Bohne / Sommertrüffel / Haselnuss 25€

Cavatelli / Borlotti beans / summer truffle / hazelnut 25€

Carbonara 21€

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Hauptgang / Main course

Bouillabaisse Sud / rote Garnele / Knurrhahn / Muschel / Rouille 44€

Bouillabaisse broth / red prawn / gurnard / mussel / rouille 44€

Piece de Boeuf Bourguignon 42€

Entrecôte / Kartoffel / Mais / grüne Pfeffersauce 46€

Entrecôte / potato / corn / green pepper sauce 46€

Steinbutt / Kartoffel / Fenchel / Sauce Vierge 46€

Turbot / potato / fennel / sauce vierge 46€

Artischocke / Mangold / Gerste 39€

Artichoke / swiss chard / barley 39€

Dessert

Crème Brûlée 12€

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Käsekuchen / Holunder / Erdbeer-Minz Sorbet 16€

Cheese cake / elderflower / strawberry mint sorbet 16€

Sorbet Kugel 5€

Sorbet 5€

Aisy Cendre / Zwiebelkuchen / Relish 16€

Aisy Cendre / Onion tart / Relish €16