

AMUSE BOUCHE AS AN APERITIF

GOUGÈRES 8,00

Hearty cream puffs with sweetpotato and cheese cream

ESCARGOTS 12,00

6 snails in parsley-garlic butter

PAIN À L'AIL 8,00

Garlic bread with herbs and parmesan

COUVERT 5,50

Selection of bread with homemade fine spreads

BREAD: BÄCKEREI FEIHL

Les Hûîtres/Oysters

... with oyster bread,
vinaigrette & lemon

Fines de Claire 18,00 | 32,00
No. 2 3 pieces 6 pieces

Gillardeau 27,00 | 36,00
No. 3 3 pieces 6 pieces

... gratinated with hollandaise sauce
& seasonal vegetables

Fines de Claire 22,00 | 39,00
No. 2 3 pieces 6 pieces

DESSERT

BAUMKUCHEN À L'ORANGE 15,00

Baumkuchen with orange ragout, nougat crémeux and Grand Marnier ice cream

CRÈME BRÛLÉE with Vanilla 9,00

CHOCOLAT AU NITZ 14,00

Chocolate mousse with rhubarb compote and lemongrass ice cream

CHOUX 14,00

Choux pastry with salted caramel, yuzu ganache and rhubarb ice cream

FROMAGE 17,00

Cheese variation with mustard fruits and fruit bread

NITZ

ENTRÉE STARTERS

Steak Tartare

Hand-cut beef with pickled vegetables and lettuce +

Onion jam und bread 23,00

French Fries 29,00

PLATEAUX DE NITZ FOR 2 PERSONS p.p./ 22,00

Variation from our popular starters, Charcuterie, steak tatar, cheese and vegetables

TARTARE DE POIVRONS (VEGAN) 16,00

Bell pepper tartare with orange dressing, arugula salad, and cashew cream

SALAD AUGUST 15,00 | 22,00

Colorful salads with gratinated goat cheese, rhubarb ragout and caramelized nuts and seeds

SALAT NITZOISE 23,00

House-cured Arctic char, onion, french dressing, onion, green beans, cherry tomatoes and baby potatoes

LANGUE DE VEAU FROIDE 26,00

Veal tongue with lamb's lettuce, tuna cream, fried capers and anchovy crumble

CREVETTES ROSE 18,00

Argentinian red prawns with lemon crème fraîche, garlic and Piment d'espelettes

SOUPE AUX POIS 12,00

Pea creamsoup with Vadouvan croutons and lemon crème fraîche

BOVILLABASSE 22,00 | 36,00

Hearty sea fish soup with sea fish, mussels, saffron vegetables, sauce rouille, Comté & baguette

PLAT PRINCIPAL MAIN COURSES

POISSON 33,00

Pike-perch with beurre blanc, Sauce provenziale, artichoke cream (artichau-nade) and olive powder | additionally caviar (+10,00)

MOULES FRITES 25,00

Mussels in a hearty white wine stock with colorful root vegetables and french fries

PULPO 31,00

Octopus with sea urchin foam, wild herb risotto, and preserved lemon

Steak Nitz

Beef Filet 180g 38,00 | 250g 48,00

Entrecôte 250g 35,00 | 350g 46,00

Sauces

Café de Paris Butter 4,00

Sauce béarnaise 4,00

Sauce au poivre 5,50

Side dishes & toppings

French Fries 6,00

Truffle fries 9,00

Pommes dauphines 8,00

Pancetta beans 6,50

Colorful grilled vegetables 6,50

Grilled romaine lettuce 5,00

Fresh side salad 6,50

Ratatouille 6,50

Shrimps (5 pcs) 16,00

GIGOT D'AGNEAU 31,00

Braised leg of lamb with jus, aligot and artichoke caponata

PASTA COQUILLES 27,00

Stuffed pasta shells with ricotta, herbs, pine nuts and baby spinach

GNOCCHI (VEGAN) 26,00

Homemade gnocchi with watercress, three varieties of beetroot and saffron velouté

CHATEAUBRIAND 600G FOR 2 PERSONS p.p./ 69,00

PREPARATION TIME 45 MIN

LAST ORDER 8:15 PM / SUNDAYS 19:15 PM

Whole roasted beef fillet with sauce béarnaise, sauce au poivre, roasted seasonal vegetables and pommes dauphines