

AMUSE BOUCHE AS AN APERITIF

GOUGÈRES 8,00

Hearty cream puffs with wild garlic-Comté 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

PAVLOVA 14,00

Pavlova with berry compote, white chocolate crème pâtissière and yogurt-cardamom ice cream

CRÈME BRÛLÉE with Vanilla 9,00

CHOCOLAT AU NITZ 14,00

Chocolate mousse with rhubarb compote and lemongrass ice cream

TARTE AU CITRON 14,00

Lemon tart with meringue, almond crumble and basil strawberry sorbet

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, frisée lettuce, and cashew cream

SALAD AUGUST 15,00 | 22,00

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

CREVETTES ROSE 18,00

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

CEVICHE (VEGAN) 17,00

Beefsteak tomato ceviche with vegan tiger's milk, pickled red onions, fried nori and Thai basil sorbet.

SOUPE AUX ASPERGES 12,00

Asparagus cream soup with croutons, cured egg yolk and herb oil

TATAKI DE BŒUF 24,00

Roastbeef tataki with turnips, ponzu, yuzu gel, wasabi mayonnaise, baby chard and breaded shiitake mushrooms

BOUILLABAISSÉ 22,00 | 36,00

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

PLAT PRINCIPAL MAIN COURSES

POISSON 31,00

Croaker with beurre blanc, carrot cream, green asparagus, peas and Parisian gnocchi

MOULES FRITES 25,00

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

CALAMARS 29,00

Green asparagus risotto with calamaretti and black garlic foam.

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 ecrasé 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

CARRÉ D'AGNEAU 38,00

Rack of lamb with jus, potato foam, green and white asparagus and fried artichokes

BUTTON DE PÂTE FARCIS 27,00

Beetroot ravioli with artichoke, potato and mint filling, pea velouté, glazed radishes and smoked almonds

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