GRANDE ÉTOILE

RESTAURANT

ENTRÉES & SALADES

OYSTERS [8] - pc
Served with shallot vinaigrette and lemon

Optional:
- One oyster with one glass of champagne **[29]**
- 3 pcs. oysters **[22]**
- 6 pcs. oysters **[42]**

MUSHROOM ESSENCE [20]
Mushroom consommé with tonka bean foam and mushroom wonton

LAMB'S LETTUCE [20]
Lamb's lettuce in house dressing with baked goat's cheese, beetroot, fresh figs and caramelised pecan nuts

BURRATA [23]
with Batalle Gran Reserva Serrano ham, confit cherry tomatoes, roasted pistachios and toasted sourdough bread

HOKKAIDO PUMPKIN [18] VEGAN
Baked Hokkaido pumpkin with pumpkin coconut cream, roasted pumpkin seeds, pumpkin seed oil and marinated bitter salads

BEEF TARTARE "GRANDE ÉTOILE" [28]
Beef tartare in homemade marinade with piquillo peppers, capers, mustard, sous vide egg yolk and Kataifi nest

With a side of French fries with Grana Padano DOP and truffle mayonnaise **[36]**

CAVIAR & FRIES [55]
10g Imperial Select sturgeon caviar with French fries and truffle mayonnaise

SMOKED TROUT [24]
Smoked trout fillet with celery cream, raw marinated yellow beetroot, pickled green apple and trout caviar

TRUFFLES & MUSHROOMS [20]
Mushroom mousse with pickled mushrooms, truffle cream, freshly shaved truffle and toasted sourdough bread

GRANDE ÉTOILE

PÂTE & CO.

TAGLIARINI WITH RED PRAWNS [43]
Fresh tagliolini in a shellfish sauce with spicy chillies, tomato concassée, fresh sage and pan-fried red prawns

BEETROOT RISOTTO [36] VEGAN OPTIONAL
Creamy beetroot risotto with roasted beetroot, beetroot gel, caramelised pecan nuts and baked goat's cheese

RAVIOLIS AU FOIE GRAS [43]
Ravioli with a mushroom filling in a foie gras sauce, served with pan-fried mushrooms and freshly shaved truffle

PAPPARDELLE AU BOEUF [43]
Fresh pasta in mushroom cream sauce with pan fried beef slices

BOUCHERIE

ENTRECÔTE 300g [62]
The steak with characteristic fat-eye

STRIPLOIN 300g [54]
The classic with a fat cap

FILET MIGNON 200g [57]
The most tender beef-cut

FILET MIGNON 300g [78]
The most tender beef-cut

CHATEAUBRIAND 600g [150]
The most tender beef for one to two people, served carved

GARNITURES

LAMB'S LETTUCE [14]
Served with our house dressing, goat's cheese, beetroot, figs and caramelised pecan nuts

Hazelnut Brussels Sprouts [10]
Brussels sprout leaves sautéed in hazelnut butter

Mashed Potatoes [9]
Mashed potato with nut butter and fresh chives

MUSHROOMS [10]
Pan-fried mushrooms with shallots, fresh herbs and tomato concassée

POTATO MILLE-FEUILLE [9]
Layered potato slices baked with onion cream

POMMES FRITES [9]
with Grana Padano DOP and truffle mayonnaise

SAUCES

CAFÉ DE PARIS BUTTER [4]
Seasoned butter with mustard, capers and herbs

COGNAC JUS [4]
Strong gravy with cognac

SHERRY AND SHALLOT VELOUTÉ [4]
Light cream sauce with sherry and shallots

EXTRAS

TRUFFLE FOR STEAK [14]
Truffle butter and freshly shaved truffle

SURF & TURF [16]
2 grilled Argentine red prawns

IMPERIAL SELECT CAVIAR [50]
10g Sturgeon caviar

GRANDE ÉTOILE

TERRE & MER

STUFFED CHICKEN [42]
Grilled chicken breast with truffle and mushroom stuffing, sherry shallot velouté,
sautéed mushrooms and potato mille-feuille

ROAST GOOSE [45]
Roasted goose breast and leg with orange jus, red cabbage,
glazed chestnuts and potato dumplings

SEA BASS [47]
Pan-fried sea bass fillet with buttermilk sauce,
glazed beetroot and beetroot crème

LOBSTER [49]
Pan-fried lobster tail with shellfish risotto,
saffron aioli, sea asparagus and pine nuts

VENISON SIRLOIN STEAK [45]
Grilled venison sirloin steak with bacon and mustard crust,
cognac jus, hazelnut Brussels sprouts and parsnip purée

DESSERTS

TENTATION AU CHOCOLAT [18]
Dark chocolate terrine made with dark chocolate couverture
with fresh plums, plum sorbet and Valrhona Dulce ganache

NOIX DE PÉCAN TARTELETTE [18]
Pecan tartlet with apple compote, apple jelly
and Bourbon whisky ice cream

FIORE DI LATTE [16]
Fiore di Latte ice cream with candied spiced pear
and cinnamon crumble

CHEESE PLATE [25]
Selection of cheeses with fig mustard, grapes, nuts and fruit cake

SORBET AND ICE CREAM BY THE SCOOP [5]
Assortment of homemade sorbet and ice cream. Feel free to ask our staff members.
Please note, some of our homemade sorbets or ice creams contain alcohol.

All prices include VAT tax. and in €