

THE GARDEN

WINE & DINE IN STYLE

Fusing the flavours of traditional French bistros with classic Mediterranean cuisine, our menu of meticulously crafted dishes is accompanied by a curated collection of local and international wines. Indulge in artisanal cheeses and rich charcuterie boards, casual tapas and hearty main dishes, take your pick from our inventive wine list or choose the pairing menu. We also offer sommelier-guided tastings at the wine bar.

S T A R T E R S
V O R S P E I S E N
E N T R É E S

(Please find in brackets below each dish our Sommelier's wine pairing proposal)

VG DF GF	Tapenade with black olives Tapenade mit schwarzen Oliven Tapenade aux olives noires (Ripe and Smooth Red Wine or Full and Opulent White Wine)	17€
	Cantabrian anchovies with grilled sourdough bread and seaweed butter Kantabrische Sardellen mit gegrilltem Sauerteigbrot und Algenbutter Anchois cantabres avec du pain au levain grillé et du beurre d'algues (Dry Light and Crispy White Wine)	19€
	Traditional Lyonnaise salad with melted boiled egg, curly lettuce, lardons and croutons Traditioneller Lyonnaise-Salat mit gekochtem Ei, Frisée-Salat, Speck und Croutons Salade Lyonnaise traditionnelle avec œuf dur écrasé, laitue frisée, lard et croûtons (Light Fruity Red Wine or Fruity Aromatic White Wine)	22€
V GF	Grilled eggplant with fine organic eggplant cream, mâché salad and confit tomatoes Gegrillte Aubergine mit feiner Bio-Auberginencreme, Mâché-Salat und konfitierten Tomaten Aubergines grillées avec crème fine d'aubergines bio, salade mâchée et tomates confites (Dry Light and Crispy Rose Wine)	25€
	Smoked salmon with cornichons, caper berries, lime, and Carasau bread Räucherlachs Lachs mit Cornichons, Kapernbeeren, Limette und Carasau-Brot Saumon fumé aux cornichons, câpres, citron vert et pain Carasau (Light Fruity Red Wine or Dry Sparkling Wine)	25€
V GF	Burrata with summer fruits and lime Burrata mit Sommerfrüchten und Limette Burrata aux fruits d'été et citron vert (Dry Light and Crispy White Wine)	25€

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STARTERS
VOR SPEISEN
ENTRÉES

GF V	Padron peppers with buttermilk, aioli sauce and Maldon salt flakes Padron-Paprika mit Buttermilch, Aioli-Sauce und Maldon-Salzflocken Poivrons Padron avec lait de beurre, sauce aioli et flocons de sel Maldon (Dry Light and Crispy White Wine)	19€
GF	Fried potatoes with chipotle mayonnaise and parmesan Bratkartoffeln mit Chipotle-Mayonnaise und Parmesan Pommes de terre frites avec mayonnaise au chipotle et parmesan (Dry Sparkling Wine)	19€
	Hand cut beef tartare with dijon mustard, red peppers coulis and sourdough croutons Handgeschnittenes Rindertartar mit Dijon-Senf, rotem Paprika-Coulis und Sauerteig-Croutons Tartare de bœuf coupé à la main, moutarde de Dijon, coulis de poivrons rouges et croûtons au levain (Fruity and Lively Red Wine)	22€
DF	Shrimps al pil pil Garnelen al Pil Pil Crevettes al pil pil (Dry Sparkling Wine)	22€
GF	Creamy mussels with Chardonnay wine, curry and parsley Cremige Muscheln mit Chardonnay-Wein, Curry und Petersilie Moules au vin Chardonnay, curry et persil (Full and opulent White Wine)	22€
	Burgundy snails with garlic butter, parsley and croutons Burgunder-Schnecken mit Knoblauchbutter, Petersilie und Croutons Escargots de Bourgogne au beurre à l'ail, persil et croûtons (Light fruity Red Wine or Full and Opulent White Wine)	22€
V GF	Fried cauliflower with salted almonds, shallot, chili, and pepper cream Gebratener Blumenkohl mit gesalzenen Mandeln, Schalotten, Chili und Pfeffercreme Chou-fleur frit aux amandes salées, échalote, piment et crème de poivre (Fruity and Aromatic White Wine)	25€

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CHEESE AND COLD CUTS
KÄSE UND AUFSCHNITT
FROMAGES ET CHARCUTERIES

(Please find in brackets below each dish our Sommelier's wine pairing proposal)

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| V | <p>Cheese Selection 15€
Herb crostini, fig jam, candied walnuts, Comté 24 months, cow St. Maures, goat Roquefort
Käseauswahl
Kräuter-Crostini, Feigenmarmelade, kandierte Walnüsse, Comté 24 Monate, Kuhkäse St. Maures, Ziegen-Roquefort
Sélection de fromages
Crostini aux herbes, Confiture de figues, Noix confites, Comté 24 mois, St. Maures de vache, Roquefort de chèvre

(Dry and Crispy White Wine or Sweet Wine for Contrast)</p> <p>Cold cuts selection 15€
Pickles, olives, sourdough bread, Saucisson sec, saucisse seche, dry-cured Bayonne ham
Auswahl an Aufschnitt
Essiggurken, Oliven, Sauerteigbrot
Saucisson sec, Saucisse sèche, luftgetrockneter Bayonne-Schinken
Sélection de charcuterie
Planche de charcuterie, cornichons, olives, pain au levain Saucisson sec, saucisse sèche, jambon de Bayonne sec

(Fruity and Lively Red Wine or Dry Sparkling Wine)</p> |
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MAIN COURSES
HAUPTGERICHTE
PLATS PRINCIPAUX

(Please find in brackets below each dish our Sommelier's wine pairing proposal)

DF VG GF	Fried fennel with pastis Henri Bardouin, tomatoes and black olives Gebratener Fenchel mit Pastis Henri Bardouin, Tomaten und schwarzen Oliven Fenouil poêlé au Pastis Henri Bardouin, tomates et olives noires (Dry Fruity and Aromatic White Wine)	34€
VG	Gnocchi with cherry tomatoes, garlic and basil Gnocchi mit Kirschtomaten, Knoblauch und Basilikum Gnocchi Aux tomates cerises, ail et basilic (Fruity and Lively Red Wine)	32€
	Grilled cyder marinated beef tagliata with fried sweet potatoes and sauce bearnaise Gegrilltes in Apfelessig mariniertes Rinder-Tagliata mit gebratenen Süßkartoffeln und Sauce Béarnaise Tagliata de bœuf mariné au cydre grillé, avec patates douces frites et sauce béarnaise (Rich and Dense Red Wine)	36€
GF	Chicken fillet with champignon mushrooms a la crème with potato puree Hähnchenfilet mit Champignons à la Crème und Kartoffelpüree Filet de poulet aux champignons de Paris à la crème avec purée de pommes de terre (Full and Opulent White Wine or Fruity and Lively Red Wine)	32€
	Linguine with nduja, tomato, chili, and lemon flavor Linguine mit Nduja, Tomaten, Chili und Zitronengeschmack Linguine avec nduja, tomate, piment et goût de citron (Fruity and Lively Red Wine)	28€
GF	Calamari a la plancha with parsley gremolata, ink vinaigrette, spicy chorizo, served with grilled courgettes Calamari à la Plancha mit Petersilien-Gremolata, Tintenfisch-Vinaigrette, würzigem Chorizo, serviert mit gegrillten Zucchini Calamars à la plancha avec gremolata de persil, vinaigrette à l'encre, chorizo épicé, servis avec courgettes grillées (Dry and Crispy White Wine)	25€

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MAIN COURSES
HAUPTGERICHTE
PLATS PRINCIPAUX

**Pan fried salmon fillet with lemon caper dressing, parsley
and steamed potatoes** 34€

Gebratenes Lachsfilet mit Zitronen-Kapern-Dressing,
Petersilie und gedünstetem Kartoffeln
Filet de saumon poêlé avec sauce au citron et câpres, persil
et pommes de terre vapeur

(Fruity and Aromatic White Wine or Light and Fruity Red Wine)

Brandade cod croquettes and aioli sauce 34€

Brandade-Kabeljau-Kroketten mit Aioli-Sauce
Croquettes de brandade de morue et sauce aioli

(Fruity and Aromatic White Wine or Light and Fruity Red Wine)

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DESSERTS
NACHSPEISEN
DESSERTS

(Please find in brackets below each dish our Sommelier's wine pairing proposal)

	Cheesecake with summer berries and lime Käsekuchen mit Sommerbeeren und Limette Cheesecake aux baies d'été et au citron vert (Off-Dry Sparkling Wine)	14€
GF	Sundae with salted caramel ice cream, milk chocolate crème, peanuts and pop corn Eisbecher mit gesalzenem Karamell-Eis, Milchsokoladencreme, Erdnüssen und Popcorn Coupe glacée avec glace au caramel salé, crème au chocolat au lait, cacahuètes et pop corn (Sweet Local Wine)	14€
V	Profiterole with three kinds of chocolate Profiterole mit drei Sorten Schokolade Profiterole aux trois sortes de chocolat (Sweet or Fortified Local Wine)	14€
VG DF GF	Fresh seasonal fruits Frische saisonale Früchte Fruits frais de saison (Off-Dry Sparkling Wine)	14€
V	Sorbet selection Mango, Lemon, Strawberry Sorbet-Auswahl Mango, Zitrone, Erdbeere Sélection de sorbets Mangue, Citron, Fraise (Sweet Local Wine)	14€
V	Ice cream selection Vanilla, Chocolate, Strawberry, Banana, Pistachio Eisauswahl Vanille, Schokolade, Erdbeere, Banane, Pistazie Sélection de glaces Vanille, Chocolat, Fraise, Banane, Pistache (Sweet Local Wine)	14€

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VEGAN OPTIONS

STARTERS VORSPEISEN ENTRÉES

(Please find in brackets below each dish our
Sommelier's wine pairing proposal)

VG	Fried cauliflower with salted almonds, shallot, chili, and pepper cream Gebratener Blumenkohl mit gesalzenen Mandeln, Schalotten, Chili und Pfeffercreme Chou-fleur frit aux amandes salées, échalote, piment et crème de poivre (Fruity and Aromatic White Wine)	25€
DF VG GF	Padron peppers with Maldon salt flakes Padron-Paprika mit Maldon-Salzflocken Poivrons Padron aux flocons de sel de Maldon (Dry Light and Crispy White Wine)	19€

MAIN COURSES HAUPTGERICHTE PLATS PRINCIPAUX

DF VG GF	Fried fennel with pastis Henri Bardouin, tomatoes and black olives Gebratener Fenchel mit Pastis Henri Bardouin, Tomaten und schwarzen Oliven Fenouil poêlé au Pastis Henri Bardouin, tomates et olives noires (Dry Fruity and Aromatic White Wine)	34€
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MAIN COURSES
HAUPTGÄNGE
PLATS PRINCIPAUX

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|----|--|-----|
| VG | Gnocchi With cherry tomatoes, garlic and basil
Gnocchi mit Kirschtomaten, Knoblauch und Basilikum
Gnocchi Aux tomates cerises, ail et basilic
(Fruity and Lively Red Wine) | 32€ |
| VG | Spaghetti with fresh tomato sauce
Spaghetti mit frischer Tomatensauce
Spaghettis à la sauce tomate fraîche
(Dry Fruity and Aromatic White Wine) | 32€ |

VEGAN OPTIONS

(Please find in brackets below each dish our
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DESSERTS
NACHSPESSEN
DESSERTS

- | | | |
|-------|--|-----|
| VG | Fresh seasonal fruits
Frische saisonale Früchte
Fruits frais de saison
(Off-Dry Sparkling Wine) | 14€ |
| VG | Sorbet selection
Mango, Strawberry
Sorbet-Auswahl
Mango, Erdbeere
Sélection de sorbets
Mangue, Fraise
(Sweet Local Wine) | 14€ |
| VG GF | Vegan chocolate brownie
Veganer Schokoladen-Brownie
Brownie au chocolat végétalien
(Sweet Local Wine) | 14€ |

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TODDLER'S MENU
 KLEINKINDER-MENÜ
 MENU POR DES TOUT PETITS

VG GF DF	Puree with potato, leek and zucchini Püree aus Kartoffeln, Lauch und Zucchini Purée de pommes de terre, poireaux et courgettes	10€
GF DF	Puree of chicken, potato and zucchini Püree aus Hähnchen, Kartoffeln und Zucchini Purée de poulet, pommes de terre et courgettes	10€
GF DF	Puree of cod fillet, zucchini and broccoli Püree aus Kabeljaufilet, Zucchini und Brokkoli Purée de filet de morue, courgettes et brocolis	10€
VG GF DF	Fruit puree with peach, apple and apricot Fruchtpüree mit Pfirsich, Apfel und Banane Purée de fruits pêche, pomme et banane	10€

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KIDS MENU
KINDERMENÜ
MENU POUR ENFANTS

STARTERS
VORSPEISEN
ENTRÉES

V GF	Burrata with summer fruits and lime Burrata mit Sommerfrüchten und Limette Burrata aux fruits d'été et citron vert	14€
V GF	Green salad with cherry tomatoes Grüner Salat mit Kirschtomaten Salade verte aux tomates cerises	14€
V GF	Fried potatoes with chipotle mayonnaise and parmesan Bratkartoffeln mit Chipotle-Mayonnaise und Parmesan Bratkartoffeln mit Chipotle-Mayonnaise und Parmesan	14€

MAIN COURSES
HAUPTGERICHTE
PLATS PRINCIPAUX

DF	Kids beef burger with tomato, lettuce and French fries Kinder-Rindfleischburger mit Tomate, Salat und Pommes Frites Burger de boeuf pour enfants avec tomate, laitue et frites	17€
GF	Chicken fillet with steamed vegetables Hähnchenfilet mit gedünstetem Gemüse Filet de poulet aux légumes vapeur	20€
V	Gnocchi With cherry tomatoes, garlic and basil Gnocchi mit Kirschtomaten, Knoblauch und Basilikum Gnocchi Aux tomates cerises, ail et basil	22€
	Spaghetti with tomato sauce or Bolognese Spaghetti mit Tomatensauce oder Bolognese Spaghetti à la sauce tomate ou bolognaise	20€

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DESSERTS
NACHSPEISEN
DESSERTS

V	Cheesecake with summer berries and lime Käsekuchen mit Sommerbeeren und Limette Cheesecake aux baies d'été et au citron vert	10€
GF	Sundae with salted caramel ice cream, milk chocolate crème, peanuts and pop corn Eisbecher mit gesalzenem Karamell-Eis, Milchschokoladencreme, Erdnüssen und Popcorn Coupe glacée avec glace au caramel salé, crème au chocolat au lait, cacahuètes et pop corn	10€
V	Profiterole with three kinds of chocolate Profiterole mit drei Sorten Schokolade Profiterole aux trois sortes de chocolat	10€
VG	Fresh seasonal fruits Frische saisonale Früchte Fruits frais de saison	10€
V	Sorbet selection Mango, lemon, strawberry Sorbet-Auswahl Mango, Zitrone, Erdbeere Sélection de sorbets mangue, citron, fraise	10€
V	Ice cream selection Vanilla, Chocolate, Strawberry, Banana, Pistachio Eisauswahl Vanille, Schokolade, Erdbeere, Banane, Pistazie Sélection de glaces Vanille, Chocolat, Fraise, Banane, Pistache	9€

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This à la carte menu has been specially designed by our Culinary Committee of executive chefs. As all of our dishes are freshly prepared to order, we recommend a maximum of one dish per guest for each course. Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.