

Our grill menu  
from 28th October until 17th November

Warm sourdough bread from Boulangerie Dompierre  
olive oil / sea salt

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Choice of appetizer

**Flamed Scallops**  
beetroot / chives / sour cream

**Endive salad** <sup>(V)</sup>  
figs / frisée / pumpkin

**Beef tartar**  
cured organic egg yolk / mustard mayonnaise / chives

Choice of middle course

**Bruschetta of prawns**  
tomato / thyme / shallots

**Parsnip cream soup** <sup>(V)</sup>  
almond / truffle / parsnipchip

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Choice of main dish

**Swordfish steak, eastern Pacific**

**Dover sole** as a whole, North Sea (+ 5.00 Euro)

**Rib Eye Klobeck, Germany**

**Wagyu filet, Australia** (+ 25.00 Euro)

+ Surf & Turf / 2 prawns from the grill (+ 8.00 Euro)

**Grilled cauliflower steak** <sup>(V)</sup>  
parsley almond salsa / pomegranate / apple steak sauce

**Big cuts, price on request\***

\*individual surcharge depending on the weight

Tomahawk, Family Klobeck, Germany  
T-Bone or Porterhouse, Franz Graf, Austria

Including 1 side

roasted carrots with lovage and horse radish

seasonal salad with pumpkin seeds

vegan cauliflower puree

The LOUIS Grillroom mashed potatoes  
natural, with lemon or with fried onions

Pommes Allumettes

Including 1 sauce

veal jus

Sauce Béarnaise

Miso Beurre blanc

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Choice of dessert

**Gateau au chocolat**  
quince compote / red wine butter ice cream

**Pumpkin seed - caramel - terrine**  
pyramid cake / pumpkin sorbet

**Variation of ice cream and sorbet**

**Vegetarian menu**

3 course • 49.00 Euro

4 course • 65.00 Euro

3 course • 65.00 Euro

4 course • 79.00 Euro