

# GENDARMERIE

HAUPTSTADTRESTAURANT

## VORSPEISEN

### L' ÉTAGÈRE GENDARMERIE

eggplant caviar | pomegranate  
crevette rosé | wasabi cream  
burrata | tomato | raspberries | balsamico | hazelnuts

28

<b>Eggplant caviar</b> <small>vegan</small>	
pomegranate   mint   sauce vierge	18
<b>Burrata</b>	
tomato   cucumber   raspberries   balsamico   hazelnuts	21
<b>Lettuce hearts</b>	
avocado   parmesan   aioli	19
<b>Artichoke salad</b>	
truffle   parmesan   red onions	22
<b>Escargots</b>	
à la crème   coriander   chili   pomegranate   mango	22
<b>Steak tartare</b>	
capers   shallots   cornichons   egg yolk   mustard   french fries	22
<b>Cold smoked norwegian salmon</b>	
keta caviar   pistachios   lamb's lettuce   wasabi crème	26
<b>Pulpo salad</b>	
grilled peppers   avocado   date tomatoes   spring onions	28
<b>Terrine de foie gras</b>	
fleur de sel   fig chutney   walnut fig bread	38

## OYSTERS

### ½ DOZEN OR A DOZEN

Oyster bread ( pumpernickel & herb butter) | shallot vinegar

<b>Fine de normandie oyster</b>	1 piece	6
<b>Perle du Mont Saint-Michel oyster</b>	1 piece	6
<b>Sylter royal oyster</b>	1 piece	7

## SHELLFISH

<b>Grilled argentine red prawns   wild caught 500 g</b>	
aioli	40
<b>Lobster salad</b>	
avocado   tomato   mozzarella	47
<b>Lobster - Canada   ~500 g</b>	69
½ lobster	34

## CAVIAR

<b>Imperial Kaviar 50 g</b>	
blinis   crème fraîche   egg   chives   shallots	140

## SOUPS

<b>Spicy lentil soup</b>	
crème fraîche   coriander	11
<b>Lobster bisque</b>	14
with ½ lobster	48

## GREEN KITCHEN

<b>Vegetable grated cake</b>	
herb crème fraîche   lettuce   chive vinaigrette	19
<b>Okra risotto</b>	
peas   caper berries	21
<b>Red beet gnocchi</b>	
wild garlic   walnut	19

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## GENDARMERIE CLASSICS

<b>Breaded veal escalope „Wiener Schnitzel“</b>	<b>28.5</b>
potato salad   cranberries	
<b>Calf's liver</b>	<b>24</b>
jus   apples   onions   bacon   mashed potatoes	
<b>Königsberger meatballs</b>	<b>20.5</b>
red beet   mashed potatoes   crispy capers   cream sauce	
<b>Bouillabaisse „Marseillaise“</b>	<b>26</b>
fillets of noble fish   shellfish   shrimp   saffron   croutons   rouille	
<b>Sea brise</b>	<b>40</b>
gamba   salmon   sea bass   seasonal vegetables   potatoes	
<b>Surf and Turf</b>	<b>65</b>
beef tenderloin   gamba   truffle puree   béarnaise sauce   seasonal vegetables	
<b>Atlantic turbot fillet</b>	<b>42</b>
lobster risotto   baby pak choi   saffron nage	
<b>Veal fillet medallions</b>	<b>44</b>
mini carrots   celery mousseline   morel jus	

### FROM GRILL

MEAT	FISH
<b>Entrecôte</b> <b>300 g</b> <b>42</b>	<b>Salmon filet</b>
<b>Beef tenderloin</b> <b>250 g</b> <b>46</b>	sauce vierge <b>26</b>
<b>Carré of lamb</b> <b>44</b>	<b>Sea bass</b>
chimichurri   fried garlic	artichokes   olives   tomatoes   wild garlic <b>30</b>
<b>Chateaubriand</b> <b>500 g</b> <b>89</b>	<b>Tuna steak</b>
pepper sauce   béarnaise sauce	seaweed salad   ginger   teriyaki <b>36</b>
<b>Côte de Boeuf “Black Angus”</b>   ~1.5 kg <b>195</b>	<b>Gilthead</b>   ~ 1.000 g
red wine shallot jus   truffle hollandaise	lemon thyme butter <b>90</b>
SIDE DISHES	
<b>Mixed salad</b> <b>8</b>	<b>Roasted vegetables</b> <b>7</b>
<b>Cucumber salad</b> <b>6</b>	<b>Ratatouille</b> <b>8</b>
<b>Potato gratin   De Gruyter</b> <b>7</b>	<b>Artichokes</b>   olives   wild garlic   tomatoes <b>9</b>
<b>Fried potatoes</b> <b>6</b>	<b>Pepper sauce</b> <b>6</b>
<b>Truffle french fries</b> <b>18</b>	<b>Béarnaise sauce</b> <b>4</b>
<b>Young leaf spinach</b> <b>7</b>	<b>Herb butter</b> <b>3</b>

### DESSERTS FROM OUR PATISSERIE

<b>Entremet lemon</b>	<b>Crème brûlée</b>
mango mousse   pineapple-passion fruit coulis <b>12</b>	bourbon vanilla   sorbet <b>11</b>
<b>Marquise au chocolat</b>	<b>Pavlova</b>
marinated berries <b>15</b>	raspberry ragout   pistachio ice cream <b>12</b>
<b>Tartelette poison</b>	<b>Tarte tatin maison</b>
lemon   blueberry   raspberry or walnut <b>6.5</b>	caramell   crème chantilly <b>12</b>

### CHEESE

#### Crottin de Chavignol | Pecorino

figs | cashew nuts

**18**