

LE PETIT
S
RF
ROYAL

FRANKFURT

FRUITS DE MER

Oysters *with classic sides*

Pléiade Poget N° 3 - Fine de Claire <i>La Spéciale</i> <i>Utah Beach - Marennes, France</i>	½ dozen	34
	dozen	66

Caviar *with classic sides*

Beluga Caviar <i>aquaculture, Germany</i>	50g	305
	100g	595

ENTRÉES

Burrata <i>with beetroot, wild rocket, green pesto</i>	15
Ceviche - Raw Marinated Codfish <i>with lime, garlic, chili and fresh coriander</i>	16
Hamachi - Raw Marinated Kingfish <i>with daikon, radish, chili, ginger and soy sauce</i>	22
Beef Tartar <i>with egg yolk from our headchef's farm</i>	19
add 20g Caviar, <i>aquacultur, Italy</i>	<i>additional</i> 59
1 kg Roasted Red Prawns <i>wild catch, Argentina - with aioli</i>	68

SALADES

Butterhead Lettuce <i>with vinaigrette or ranch dressing with sprouts</i>	9
Fennel Salad "Grill Royal" <i>with pear and parmesan cheese</i>	13

SOUPES

Mushroom & Leek Consommé <i>with chervil dumplings</i>	10
Lobster Bisque	14
add half a Lobster	<i>additional</i> 29
Fish Soup <i>with shrimps, vegetables, garlic and saffron</i>	22

GRILL

Filet of Beef, *Ireland*
Hereford - grass-fed
250g 39

Roastbeef, *Germany*
Holstein - 5 weeks dry-aged
250g 36

Filet of Beef, *Germany*
German Angus
200g 48

Veal Loin, *Germany*
Private Selection
400g 54

Entrecôte, *USA*
Black Angus - Creekstone, Kansas
300g 45

Côte de bœuf, Spain
Morucha - LUMA aged 4 weeks
400g 96

Chateaubriand
Pomerania, Germany
ca. 1000g 150

T-Bone Steak
Omaha Natural Angus, USA
ca. 800g 105

American Porterhouse
Omaha Natural Angus, USA
ca. 800g 145

includes one sauce

Kobe Beef

Tajima cattle traditionally bred from around the Japanese city of Kobe.
The beef originates from small farms and is officially certified by the Kobe Beef Association.
Please ask your server about the system of classification, the beef marbling score and availability.

served with fresh wasabi, soy sauce with yuzu juice and marinated ginger

Filet A5
135
from 100g

Roastbeef A5
125
from 100g

„Surf & Turf“
with grilled Tristan Languste and chipotle dip
additional 29

All prices include service charge and VAT

POISSON

North Sea sole - <i>wild catch</i> <i>seared in beurre noisette</i>		market price
Turbot - <i>wild catch, Atlantic</i>	220g	34
Grilled Lobster, <i>Canada</i> <i>with saffron aioli</i>		59
Black Tiger Prawn - <i>wild catch, Senegal</i> <i>with cocktail sauce</i>	<i>per piece</i>	21

À PART

Sweet potato fries	5,5	Green Beans	5,5
Homemade french fries	6,5	Vichy-Carrots <i>with pine nuts</i>	5,5
Potato Gratin <i>with Gruyère</i>	7,50	Spinach	6,5
Mashed potatoes <i>with olive oil and herbs</i>	5,5	Romanesco <i>with lemon, garlic and chili</i>	6,5

SALADES

Mixed Salad	5,5	Beetroot and Red Cabbage Salad <i>with hazel nuts</i>	6,5
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SAUCES

Café de Paris Butter	3,5	Grill Royal Steaksauce	4,5
Sauce Béarnaise	4,5	Green Peppercorn Jus	5,5
Wasabi, Soy Sauce & marinated Ginger	7,5		

DESSERT

Chocolate mousse - <i>Guanaja</i> -		7
Crème Brûlée		8
Bergamont Sorbet		4,5
Cheese by Maître Affineur - <i>Vartan Kevorkyan, Frankfurt</i>	<i>3 pieces</i>	19
	<i>5 pieces</i>	28

DESSERTWEIN

A selection from our wine list - please consult our sommelier

1999 <i>Château Doisy-Daëne</i> - 2ème Cru Classé / 0,05l	Sauternes	18
2002 Riesling - <i>Dorsheimer Burgberg Auslese</i> / 0,375l	Schlossgut Diel / Nahe	95
2004 Riesling - <i>Dorsheimer Pittermännchen Auslese</i> / 0,75l	Schlossgut Diel / Nahe	145
1995 Riesling - <i>Hattenheimer Pfaffenberg Beerenauslese</i> / 0,5l	Schloss Schönborn / Rheingau	239
1999 <i>Château Doisy-Daëne</i> - 2ème Cru Classé / 0,375l	Sauternes	60
2005 <i>Château Rieussec</i> - 1ème Cru Classé / 0,375l	Sauternes	110

DIGESTIF

Lantenhammer	Rote Williamsbirne	<i>Hausham/Schliersee</i>	4cl	8,5
Ziegler	Wildkirschbrand No.1	<i>Freudenberg/Franken</i>	4cl	16
Brennerei Prinz	Alte Haselnuß	<i>Hörbranz/Österreich</i>	4cl	8,5
	Alte Marille / Alte Waldhimbeere			8,5
Rochelt	Williamsbirne	<i>Tirol/Österreich</i>	2cl	17
	Wachauer Marille		2cl	14
Borgmann	<i>Kräuterlikör</i>		4cl	8
Chartreuse V.E.P. - Les Pères Chartreux	<i>grün/ gelb</i>		4cl	10
Morbida	Poli	<i>Venetien</i>	4cl	8
Elisi	Berta	<i>Piemont</i>	4cl	10
Eligo	Tenuta dell'Ornellaia	<i>Toscana</i>	4cl	10
Hennessey V.S.O.P.			4cl	15
Hennessey XO			2cl	15
Hennessey Paradis			2cl	38