

The Main

MENU



The hand
is the origin of everything.
It shapes, senses, examines, discards
and creates. The Main is an attitude. A quiet gesture
born of precision. An evening that does not perform, but
unfolds. Here, it is not spectacle that speaks, but touch. Not excess,
but conscious reduction. The hand guides with discipline and feeling.
With respect for the product and trust in the moment. Time is
our essential element. It cooks, connects, deepens. It gives
rhythm to the room and presence to the guest.
The Main means control without rigidity, luxury
without noise, elegance without haste.
What you experience here
is not a narrative told to you. It is an
encounter between craftsmanship and
perception, between space and guest, between
gesture and taste. The hand extends and the evening begins.

CRUDO · CAVIAR · RAW ICONS

Aki-Caviar Experience	69,00 €
Classic Garnish Brioche Crème fraîche	
Aki-Caviar aux Pommes Anna	49,00 €
Sour Cream Chives Lemon Potato	
Oysters – Global Selection	1 pc 8,00 €
on Ice Shallot Vinaigrette Lemon	6 pcs 39,00 €
	12 pcs 78,00 €
Tuna Tataki 2.0	29,00 €
Yuzu Caviar Sesame Chili Oil	

STARTERS

Tartare – Tokio Style	24,00 €
Ponzu Egg Yolk Cream Nori Brioche	
the Main Carpaccio	19,00 €
Truffled Roasted Onions Chives	
Burrata & Burnt Artichoke	22,00 €
Truffle Hazelnut Parsley Pesto	
Miso Scallop	19,00 €
Shiitake Umami-Jus	
The REAL French Onion Soup	16,00 €
Gruyère Onions Veal Broth White Wine Sherry Brioche Worcestershire sauce	
Purple Pulpo	19,00 €
Lemon Caper emulsion	
Beef Tea	14,00 €
Beef Bone Broth Gold Leaves	

SALADS · LIGHT MAINS

The Colourful Green	14,00 €
Avocado Edamame Pomegranate Lemon Ponzu Wild Herbs	
Fennel & Crayfish Salad	14,00 €
Herbs Rice vinegar Citrus	
Snowed-In Caesar Salad	15,00 €
Romaine Lettuce Parmesan Snow buttered Breadcrumbs	
Optionally with	
Crispy Chicken	21,50 €
Beef Filet Strips	26,00 €
Grilled Prawns	29,50 €

PASTA · SOUL COMFORT

Rigatoni alla Vodka	18,00 €
Tomato Vodka Sauce Burrata Basil	
Tagliatelle al Tartufo	28,00 €
Parmesan Truffle Sauce Belper Truffle	
Seafood Ravioli	25,00 €
Seafood Bisque Lime	
Spaghetti al Caviale	38,00 €
Lime Cream Sauce Dill Aki Caviar	

THE MAIN MAINS

Lobster Thermidor	89,00 €
Thermidor Sauce Yuzu Gel Piment D'Espelette	
Loup de Mer	59,00 €
Lemongras Nage Pak Choi Edamame	
Braised Short Rib	28,00 €
Celery Mousseline Red Wine Umami Jus	
Herb Crusted Lamb Rack	33,00 €
Mille Feuille de Pommes French Sugar Snap Peas	
Cauliflower Steak (vegan)	19,00 €
Beetroot Hummus Pomegranate Parsley Arugula Pine Nuts	
Teriyaki Eggplant (vegan)	23,00 €
Marinated Chickpeas Confied San Marzano Toamtoes Smoked Bell Pepper	
the Main @ Café de Paris	45,00 €
Black Angus Filet Pommes Julienne Café de Paris Sauce	

STEAK · GRILL · FIRE

Black Angus Filet	200 g	42,00 €
	300 g	55,00 €
Rib-Eye Dry Aged	300 g	60,00 €
Lokum Tournedos	250 g	45,00 €
US Porterhouse	1.200 g	179,00 €
Chateaubriand	500 g	90,00 €

SAUCES

Café de Paris Sauce	5,00 €
Pepper cognac	5,00 €
Béarnaise	5,00 €
Veal Jus	7,00 €

SIDES TO SHARE

Loaded Fries	8,00 €
Smoked Potato Puree	8,00 €
Grilled Bimi	8,00 €
Truffled Baby Spinach	8,00 €
Beetroot Hummus	8,00 €
Grilled Okra Pods	8,00 €

THE MAIN SOCIAL STYLE

Starters

Tartare – Tokio Style
Aki-Caviar aux Pommes Anna
Burrata & Burnt Artichoke
Tuna Tataki 2.0

Fire & Comfort

Black Angus Master Cuts
Rigatoni alla Vodka
Lobster Thermidor

Sides & Sauces

Loaded Fries
Smoked Potato Puree
Sauces

Sweets

Pistacchio Tiramisu
Burnt Cheesecake
Baklava

99,00 € per person

3 course to share | From 2 guests

All prices are in Euros and include VAT and service charges.
Information on allergens contained in our products is available
on request from our service staff.