

Felix

RECEIVER

Smoked saddle of rabbit | garlic |
turnip | salad

18 €

Mahi Mahi | spiced tangarine | fennell |
Tamarillo | Dashi

18 €

TRANSMITTER

Ramen | Chashu | Udon | peas |
Szechuan- Chili | spring leek

9 €

Soup of lemongras | Wan Tan of
king prawns | Kimchi

9 €

LEIPZIG, APRIL 2019

SALUTATION

Langoustine | lemon sauce | sweet potato | passion fruit | blossom of apple

32 €

Yellow beetroot | turnip | radish | pumpernickel | vinegar and oil

16 €

MAIN PART

Pollack | Beurre Blanc | pickle | Tsarskaya oyster | corn meal

26 €

Monkfish | fish sauce | sage | bacon | fig | couscous

28 €

Chop from Iberico | port wine sauce | braised onions | pineapple | pepperoni | Focaccia

30 €

Guinea fowl in 2 courses:

28 €

Ragout of mace with lemongras

Breast of guinea fowl | curry | morels | leek | cream of celery and peanut | raspberry

Jack Fruit | Curry | chickpeas | peas | fragrant rice | tandoori buttermilk

25 €

STEAKS

US Roastbeef 180g | 250g

40 € | 50 €

Filet of veal

38 €

CHOOSE TWO SIDE DISHES À PART:

baked potato | smoked puree of potato

braised onions | salad of asparagus | cassoulet of beans | chamomile carrots

Sauce à part

3,50 €

Sauce béarnaise | Cognac- pepper sauce | Café de Paris Butter

With best regards

YOUR FELIX TEAM

P.S. : DESSERTS

Rhubarb | chocolate mousse | lavender | puff pastry

12 €

Tiramisu | coffee | buttermilk | amarettini

12 €

Weinbauern cheese by Blohmaier | lettuce | walnut icecream | hay

12 €