

Weekly changing Business Lunch

06.10. - 09.10.2026 / 12:00 – 6:00 pm

Vintage sardines

with toasted sourdough bread and lemon

or

Wild herb salad

with balsamic dressing, beetroot and walnut kernels

Grilled Black Tiger prawns

with Venere rice, baby spinach and caviar sauce

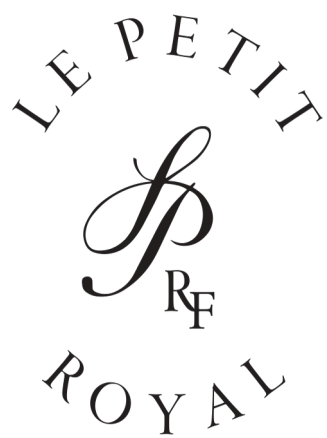
or

Homemade gnocchi

with autumn truffle and pine nuts

32 €

2-Course-Menu including drink (Wine(0,1l), Soft (0,2l), Water (0,2l))



FRANKFURT



ENTRÉES

Pléiade Poget N° 3 - Spécial de Claires <i>Marennes, France</i> <i>served with pumpernickel-butter-bread, lemon, red wine shallot vinaigrette</i>	<i>per piece</i>	6
Wagyu Gyoza <i>with kimchi and ponzu sauce</i>		21
Mozzarella from the Hessian Water Buffalo <i>with marinated tomatoes, 12-year aged balsamic and homemade wild garlic pesto</i>		17
Whole Artichoke – <i>vegan</i> – <i>with shallot vinaigrette and chipotle dip</i>		18
Beef tatar du Chef <i>with organic egg yolk from the head chef's farm</i>		25
Shrimp cocktail <i>with orange fillets, green pepper, cognac, leaf salad and in red port wine marinated orange zest</i>		22
Le Petit Royal Frankfurt Caviar Selection Blue Label	30 g	59
<i>Aquaculture, Italy</i>	50 g	98
<i>Flavors: strong, iodine Texture: soft -shelled, melting Color: dark brown to black</i> <i>Aged: 6 years</i>		

ETAGÈRE

Seafood Platter – Le Petit <i>6 Spécial de Claires, Shrimp Cocktail</i>	55
Seafood Platter – Le Petit Royal <i>6 Spécial de Claires, 2 Sylter Royals, 30 g Le Petit Royal Frankfurt Selection Blue Label, Shrimp Cocktail</i>	129

All platters are served with classic accompaniments.



GRILL

Sirloin – *Germany –
Simmental beef,
4 weeks dry-aged*
250 g 34

Chateaubriand – *Germany –
Pomerania*
500 g 99
1000 g 198

Wagyu Entrecôte – *Australia, New South Wales –
Fullblood Wagyu; Grain-fed, Beef Marbling Score 7+*
300 g 89
500 g 129

Dry Aged Côte de Boeuf – *Belgium, West Flemish Red Cattle, Butcher Dierendonck –
Bone-in entrecôte,
6 weeks dry-aged, grass-fed*
850 g 179

At the Belgian butcher Dierendonck, a passion for meat is combined with the highest quality standards. The focus is on species-appropriate animal husbandry and the preservation of the rare West Flemish Red Cattle breed. The meat has a strong flavor and intense marbling. *Includes a sauce of your choice.*

Kobe Beef

In a tradition spanning centuries, Tajima cattle are traditionally raised on small farms around the Japanese provincial capital of Kobe; the result is an incomparable tenderness and a juicy, almost buttery flavor. We exclusively use officially certified filet from the Kobe Beef Association, in the highest quality grade A5. *Served with fresh wasabi, soy sauce with yuzu juice, and pickled ginger.*

Filet
from 100g 159

ACCOMPAGNEMENT & SAUCES

Le Petit Royal Caesar Salad
with croutons and Parmesan

10

Spinach

8

Whole Lettuce
with vinaigrette and chives

14

Truffle Risotto – *Carnaroli Acquerello Rice –
with fresh summer truffle*

16

Homemade French Fries
with fresh summer truffle and Parmesan

7
add 10

Béarnaise Sauce

5

Mashed Potatoes
with fresh summer truffle and chives

8
add 10

Aioli, Chili Sour Cream or Chipotle Dip

3,5

Truffle Mayonnaise
with fresh summer truffle

6,5



LES PLATS PRINCIPAUX

Tatar Frites <i>With homemade French fries and a side salad</i>	32
Steak Frites, Fillet Mignon, Germany – Pomerania – <i>With homemade French fries and a side salad</i>	44
Cod Loin – <i>wild-caught, Atlantic –</i> <i>With spinach, grilled lemon and chive risotto</i>	39
500 g Roasted Red Shrimps, – <i>wild-caught, Argentine –</i> <i>With aioli</i>	38
Le Petit Royal Caesar Salad <i>With 6 roasted red shrimps, croutons and Parmesan</i>	26
Chive Risotto – <i>vegetarian –</i> <i>With parsley pesto</i> <i>Also available as a vegan option</i>	19

DESSERT

Fresh Strawberries – Hesse, Weiterstadt – <i>with homemade organic vanilla ice cream</i>	11
Crème Brûlée	8
Homemade Ice Cream & Sorbets <i>Organic vanilla ice cream, cassis ice cream, vegan lemon sorbet, vegan mango sorbet</i>	<i>per scoop</i> 4,5
Homemade Artisan Pralines	<i>per piece</i> 3,5