



DINNER

MONDAY - SATURDAY 06:00 - 10:30 PM



DINNER

... AND MORE DISHES AVAILABLE AS DAILY SPECIALS

STARTERS

OYSTER*	1 5,5 6 31,5 12 60
with shallot vinaigrette and lemon	
TATAR OF FREE RANGED BEEF	28 / 45
with egg yolk, capers, anchovy*, mustard and roasted bread	
BADRIDSCHANI 	16
with eggplant, walnut, pomegranate, fermented vegetables and leaf lettuce	
SEAFISH CRUDO	24
with cucumber, coconut milk, lime, plum and jalapeno pepper	

INTERMEDIATE COURSE

AJO BLANCO- ANADALUSIAN BREAD SOUP 	14
with almonds, garlic and grapes	
"ORECHIETTE A LA PUGLIESE" 	15 / 25
with broccoli, bell pepper and pecorino	

MAIN COURSE

STUFFED ONION 	29
with chantarelles*, carrot, grilled leek and black berries	
FILET OF BLUE LING*	38
with white beans, pear, fondant potatoes and guanciale	
STEAK OF FREE RANGED BEEF [180g]	48
[250g]	58
with pommes allumettes, salad and balsamic sauce	

DESSERT

PARFAIT OF BLACK TEA 	14
with apricot, almonds and caramel	
SABAYON 	9
with fruits and homemade sorbet	
AFFOGATO 	7
vanilla ice cream with espresso	
ICE CREAM  or SORBET  homemade	4
CHEESE SELECTION	12 18
with chutney and sour dough bread from our organic bakery	

 vegetarian  vegan

all ingredients made by certified organic farming | DE-ÖKO-006 | *wild caught or collected