



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	
SELECTION OF PUMPKIN 	19
with fig, hazelnut and leaf salad	
COCKTAIL OF NORTH SEA SHRIMPS*	23
with romaine salad, mushrooms and cherry tomatoes	

INTERMEDIATE COURSE

CREAM SOUP OF SWEET CORN 	16
with bell pepper, red onions and pickled chili	
RISOTTO WITH WILD MUSHROOMS 	23 / 34
with chopped tomatoes, chives and Parmesan cheese	

MAIN COURSE

VEGETABLE CROQUETTE 	32
with sweet potato, plums, kale and saffron mayonnaise	
FILET OF CHAR	36
with beet root, braised cucumber, sour cream and dill	
STEAK OF FREE RANGED BEEF [180g]	48
[250g]	58
with pommes allumettes, salad and balsamic sauce	

DESSERT

BITTERSWEET CHOCOLATE BROWNIE 	14
with caramel, peanut, banana and sorbet of apple	
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