



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	
TATARE OF FREE RANGED BEEF	28 / 45
with egg yolk, capers, anchovy*, mustard and roasted bread	
TATARE OF SALTED BAKED CARROTS 	16
with peanut, carrot green, orange, szechuan pepper and lamb's lettuce	
CALAMARI*	23
with mushroom, bulgur, pine seeds, tomato sauce, chive	

INTERMEDIATE COURSE

CREAM SOUP OF PUMPKIN 	16
with pumpkinseeds, seeds oil, miso and dried apricot	
VOLANTI 	16 / 26
with burned cream, kale, hazelnut and crispy lemon	

MAIN COURSE

SAMOSAS 	30
with peas, potato, pear chutney, Raita and leaf lettuce	
FILET OF BLUE LING	39
with black pudding crust, turnip, green beans and apple	
STEAK OF FREE RANGED BEEF [180g]	48
[250g]	58
with pommes allumettes, salad and balsamic sauce	

DESSERT

DUMPLINGS OF CURD CHEESE 	15
with nougat, mandarin, caramelized white chocolate	
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