



DINNER





## DINNER

... AND MORE DISHES AS DAILY SPECIALS

### STARTERS

<b>OYSTER*</b> .....	1 5,5   6 31,5   12 60
with shallot vinaigrette and lemon	
<b>SALAD</b> <i>as vegan available</i> .....	17
with porcini mushrooms* and currant	
<b>GRATINATED GOAT CHEESE</b> .....	19
with beet root, dandelion and pear	
<b>PICKLED HERRING*</b> .....	17
with sour cream, apple and onion	
<b>CHITARRINE</b> <i>vegan</i> .....	16
pasta with lemon, capers and salicornes*	
+ <b>PRAWN</b> .....	4
<b>GNOCCHI</b> <i>homemade, vegetarian</i> .....	25
with tomato and lemon flavoured ricotta	

### MAINCOURSE

<b>CELLERY</b> <i>vegan</i> .....	26
with carrot, orange, chanterelle* and sesame	
<b>FILLET OF MONK FISH*</b> .....	39
with potato, bell pepper, beans and spicy italien salami	
<b>ENTRECÔTE OF FREE RANGE BEEF</b> <i>from lavastone grill</i> .....	39
with pommes allumettes, cucumber salad and balsamico sauce	

### DESSERT

<b>PLUMS</b> .....	16
with curd mousse, crumble and damson plum	
<b>ICE CREAM</b> or <b>SORBET</b> <i>homemade</i> .....	4
<b>CHEESE SELECTION</b> .....	14   19
with chutney and sour dough bread from our organic bakery	

*all ingredients out of certified organic farming | DE-OEKO-006 | \*wild caught or collected  
allergens and food additives on separat menu.*