



DINNER





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... AND MORE DISHES AS DAILY SPECIALS

STARTERS

OYSTER*	1 5,5 6 31,5 12 60
with shallot vinaigrette and lemon	
GRILLED FIG <i>vegetarian, as vegan available</i>	17
with oyster mushrooms, leaf salad and goat cheese	
STAINED SALMON	21
with peas, lemon mayonnaise, mustard and potato chips	
ROASTBEEF	21
with black garlic, rocket salad and walnuts	
KAMUT-MACCHERONI <i>vegetarian</i>	18
with tomato, fennel and olives	
PASTA <i>homemade, as vegan possible</i>	25
with chives butter and chanterelles*	

MAINCOURSE

EGGPLANT <i>vegan</i>	26
with miso, Pak Choi, tomato and coriander	
FILLET OF HAKE* & OCTOPUS*	39
with leek, parsnip, grapefruit and pecan nuts	
ENTRECÔTE OF FREE RANGE BEEF <i>from lavastone grill</i>	39
FILET OF FREE RANGE BEEF <i>from lavastone grill</i>	45
with rosemary potatoes, herb curd, mushrooms and balsamico sauce	

DESSERT

TARTE OF WHITE CHOCOLATE	16
with rasp berries and black sesame ice cream	
ICE CREAM <i>or SORBET</i> <i>homemade</i>	4
SORBET	9
with prosecco	
CHEESE SELECTION	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.*