



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	
BARLEY <i>vegan</i>	16
with tomato, courgette and sunflower seeds	
+ NORTH SEA SHRIMPS*	5
CARROTS <i>vegan</i>	17
with apple , ginger and hazelnuts	
CALAMARETTI*	21
with chinese cabagge, bell pepper, onions and lime	
KAMUT SPAGHETTI AGLIO E OLIO E PEPERONCINI <i>vegan</i>	18
with olive oil,garlic and chili	
+ PARMESAN CHEESE	3
LOOSE LASAGNE <i>homemade and vegetarian</i>	25
with pumpkin, sage, feta cheese and kale	

MAINCOURSE

BAKED LEEK <i>vegan</i>	26
with lentils, grapefruit, kohlrabi and macadamia nuts	
FILLET OF JOHN DORY FISH*	39
with creamy savoy, shallots with red wine and fried potatoes	
TWICE OF FREE RANGED CALF	39
with sweet potato, swiss chard and tomato	

DESSERT

CHOCOLATE BROWNIE	16
with almond and blue berry sorbet	
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	



allergens and food additives on separat menu.