



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	
ROASTBEEF	24
with mixed pickles, horseradish, sour cream, pumpernickel and chervil	
MATJES*	19
with pea, pointed cabbage, cucumber, dill and almond	
LAMB'S LETTUCE	18
with onion, berries and goat cheese <i>P</i> or tofu <i>V</i>	
SOUP OF ROCKET SALAD	17
with smoked fish*, caviar of trout and pinenuts	
RAVIOLI <i>homemade P</i>	25
with mushroom, sauerkraut and potato	
KAMUT SPAGHETTI CARBONARA	19
with guanciale bacon, egg, parmesan cheese and black pepper	

MAINCOURSE

PUMPKIN <i>V</i>	28
with lentil, carrot, tomato, apricot and soy curd cheese	
FILLET OF CODFISH*	44
with bell pepper, corn, pod, chicory and chili-saffron sauce	
BACK OF FREE RANGE BEEF	44
with carrot, leek, shiitake, flower sprouts and clementine	

DESSERT

BISCUIT <i>P</i>	16
with mascarpone, sesame, lemon and coriander	
AFFOGATO <i>P</i>	6
vanilla ice cream with espresso	
ICE CREAM <i>P</i> or SORBET <i>V</i> <i>homemade</i>	4
CHEESE SELECTION <i>P</i>	16 21
with chutney and sour dough bread from our organic bakery	

P vegetarian *V* vegan

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