



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	
KOHLRABI 	17
with sweet potato, roasted onions, vanilla and passionfruit	
CHICK-PEAS	21
with Cinta Senese ham, fennel, lemon and olive	
CROSTINI 	16
with beans, tomato, sunflower seeds and Pecorino cheese	
SPAGHETTI AGLIO E OLIO 	14
with prawn	+ 5
with Parmesan cheese	+ 3

MAIN COURSE

SAMOSA 	30
with carrots, leaf spinach, mango and tamarind	
FILLET OF CODFISH*	44
with cauliflower, bell pepper and Parmesan cheese	
TWICE OF FREE RANGED CALF	44
with pumpkin, shiitake mushrooms, sesame and plums	

DESSERT

POACHED PEAR 	16
with oat, chocolate and cream	
AFFOGATO 	6
vanilla ice cream with espresso	
ICE CREAM  or SORBET  homemade	4
CHEESE SELECTION 	16 21
with chutney and sour dough bread from our organic bakery	

 vegetarian  vegan

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