



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							
SALAD OF ASPARAGUS <i>P</i>						19	
with blue cheese, lemon and sunflower seeds							
PICKLED HERRING*						18	
with pointed cabbage, sour cream, peanuts, rhubarb and onions							
GRILLED ROMAINE LETTUCE						14	
with olive, bell pepper and cashew kernels							
VOLANTI <i>V</i>						15	
with green asparagus, lemon cream and hazelnuts							
+ breast of free ranged chicken							+ 6

MAIN COURSE

BAKED CAULIFLOWER <i>V</i>						30
with king oyster mushrooms, beet root and pickled cucumber						
FILLET OF PIKE PERCH*						44
with mousse of potatoes, carrots, Pak Choi and shiitake mushrooms						
ENTRECÔTE OF FREE RANGED BEEF						44
with Pommes Allumettes, salad and balsamico sauce						

DESSERT

CHEESECAKE <i>P</i>						16
with strawberries, white chocolate and coffee ice cream						
AFFOGATO <i>P</i>						6
vanilla ice cream with espresso						
ICE CREAM <i>P</i> or SORBET <i>V</i> homemade						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 separate menu.