



DINNER





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... AND MORE DISHES AVAILABLE AS DAILY SPECIALS

STARTERS

OYSTER*	1	5,5	6	31,5	12	60
with shallot vinaigrette and lemon						
SALAD OF GREEN AND WHITE ASPARAGUS <i>P</i>						21
with date, coffee, leaf salad and egg vinaigrette						
+ Black Tiger prawns						+ 6
+ dry cured ham						+ 6
PRALINÉ OF FREE RANGED PORK						18
with corn, red onion, coriander, mango and bacon						
CREAM SOUP OF ASPARAGUS						19
with trout, caviar and wild garlic						
HOMEMADE GNOCCHI <i>P</i>						19
with peas, leaf spinach, cedar nut and sheep's cheese						

MAIN COURSE

STUFFED KOHLRABI <i>V</i>						32
with fennel, tomato, zucchini and roasted potatoes						
FILLET OF MONKFISH*						48
with rhubarb, cauliflower, green beans and vanilla						
STEAK OF FREE RANGED BEEF						48
with Pommes Allumettes, salad and balsamic sauce						

DESSERT

SELECTION OF STRAWBERRY <i>P</i>						16
with sorrel and dark chocolate						
AFFOGATO <i>P</i>						7
vanilla ice cream with espresso						
HOMEMADE SORBET						9
with Prosecco						
ICE CREAM <i>P</i> or SORBET <i>V</i> homemade						4
CHEESE SELECTION <i>P</i>						18 23
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.*