



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	
CROSTINO <i>v</i>	13
with pumpkin, pear, walnut and goat cheese	
TATAR OF FREE RANGED BEEF	25 / 40
with egg yolk, capers, anchovies* and roasted bread	
PARTICOLORED BEET ROOT <i>v</i>	11
with fennel, orange and mustard	

BETWEEN COURSE

SOUP OF ONION <i>v</i>	14
with macis crust, comté, cress	
PENNE RIGATE ALLA PUTANESCA <i>v</i>	14 / 21
with tomato, olive, capers, chili	

MAIN COURSE

ROASTED CABBAGE <i>v</i>	26
with celery, onion and caraway	
MEDAILLONS OF MONKFISH	39
with sweet potato, green cabbage, leek, currant	
STEAK OF FREE RANGED BEEF [180g]	44
[250g]	54
with Pommes allumettes, salad and balsamic sauce	

DESSERT

PUMPKIN PIE <i>v</i>	12
with pecan nut, blackberry and pumpkin spice biskuit	
SABAYON <i>v</i>	9
with fruits and homemade sorbet	
AFFOGATO <i>v</i>	7
vanilla ice cream with espresso	
ICE CREAM <i>v</i> or SORBET <i>v</i> homemade	4
CHEESE SELECTION <i>v</i>	12 18
with chutney and sour dough bread from our organic bakery	

v vegetarian *v* vegan

all ingredients made by certified organic farming | DE-OEKO-006 | *wild caught or collected

Allergens and food additives on separate menu.