



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	
CEVICHE*	20
with coconut, lime, grapefruit, sweet potato and chilli mayonnaise	
TATAR OF FREE RANGED BEEF	25 / 40
with egg yolk, capers, anchovies* and roasted bread	
BAKED EGGPLANT 	13
with chick peas, pomegranate, bell pepper and mint	

BETWEEN COURSE

SOUP BEET ROOT 	12
with radish, miso and tangerine	
PENNE ORECCHIETTE 	14 / 21
with blue cheese, cranberry, onion and hazelnut	

MAIN COURSE

BAKED PUMPKIN 	27	
with oyster mushrooms, Brussel sprout, red cabbage and apple		
FILET OF HALIBUT*	42	
with leaf spinach, pear, beans and bacon		
STEAK OF FREE RANGED BEEF [180g]	44	
	[250g]	54
with Pommes allumettes, salad and balsamic sauce		

DESSERT

CHEESECAKE OF APPLE 	12
with crunchy speculoose and sorbet of almond	
SABAYON 	9
with fruits and homemade sorbet	
AFFOGATO 	7
vanilla ice cream with espresso	
ICE CREAM  or SORBET  homemade	4
CHEESE SELECTION 	12 18
with chutney and sour dough bread from our organic bakery	

 vegetarian  vegan

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

Allergens and food additives on separate menu.