



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	
GRILLED CHICORY	13
with carrot, tangerine, cashew and parsley mayonnaise	
TATAR OF FREE RANGED BEEF	25 / 40
with egg yolk, capers, anchovies* and roasted bread	
STAINED SALMON	23
with beet root, fermented radish, passionfruit and sour cream	

BETWEEN COURSE

CREAM SOUP OF TURNIP	12
with pear, cacao foam and lambs lettuce	
PASTA ALL'AMATRICIANA	14 / 21
with tomato, Guanciale and Pecorino	

MAIN COURSE

BAKED CAULIFLOWER	24
with sweet potato, mushrooms, breadcrumbs, lemon sauce and hazelnut	
FILET OF PIKE PERCH*	42
with cream of peas, Pak choy, parsnip and lemon grass foam	
STEAK OF FREE RANGED BEEF [180g].....	44
[250g].....	54
with Pommes allumettes, salad and balsamic sauce	

DESSERT

TIPSY ALMOND CAKE	14
with orange liquor, salted caramel and orange ice cream	
SABAYON	9
with compote 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.