



DINNER






## DINNER

... AND MORE DISHES AVAILABLE AS DAILY SPECIALS

### STARTERS

<b>OYSTER*</b> .....	1 5,5   6 31,5   12 60
with shallot vinaigrette and lemon	
<b>CROSTINO</b>  .....	14
with Humus, carrots, cauliflower, spinach and pomegranate	
<b>TATAR OF FREE RANGED BEEF</b> .....	25 / 40
with egg yolk, capers, anchovies* and roasted bread	
<b>SHRIMP COCKTAIL*</b> .....	21
with sour cream, apple and cucumber	







### INTERMEDIATE COURSE

<b>SOUP OF COCONUT AND LEMONGRASS</b>  .....	15
with pak choi, mushrooms and coriander	
<b>HOMEMADE GNOCCHI</b> .....	16/ 24
with beet root, fennel and blue cheese	

### MAIN COURSE

<b>BRAISED KOHLRABI AND CARROT</b>  .....	27	
with fried rice, shii take mushrooms, wild garlic and lemon sauce		
<b>FILET OF PIKE PERCH*</b> .....	42	
with risotto, leek, pumpkin and slicornes		
<b>STEAK OF FREE RANGED BEEF</b> [180g] .....	44	
	[250g] .....	54
with pommes allumettes, salad and balsamic sauce		

### DESSERT

<b>GRILLED BANANA</b>  .....	14
with chocolate, cherry and almond	
<b>SABAYON</b>  .....	9
with compote and homemade sorbet	
<b>AFFOGATO</b>  .....	7
vanilla ice cream with espresso	
<b>ICE CREAM</b>  or <b>SORBET</b>  homemade .....	4
<b>CHEESE SELECTION</b>  .....	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.*