



DINNER






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... 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 Hummus, carrots, cauliflower, spinach and pomegranate	
<b>VITELLO TONNATO</b> .....	21
medium back of calf with tuna* sauce, capers and leaf salad	

## INTERMEDIATE COURSE

<b>SOUP OF COCONUT AND LEMONGRASS</b>  .....	15
with pak choi, mushrooms and coriander	
<b>SPAGHETTI AGLIO, OLIO E PEPPEROCINO</b> .....	16/ 24
with garlic, chili, olive oil  and parmesan cheese 	
+ black tiger prawns .....	+5

## MAIN COURSE

<b>BRAISED KOHLRABI AND CARROT</b>  .....	27
with fried rice, shiitake mushrooms, wild garlic and lemon sauce	
<b>FILET OF PIKE PERCH*</b> .....	44
with mashed potatoes, fennel, pumpkin and salicornes*	
<b>BRAISED REGIONAL WILD BOAR*</b> .....	39
with celery, green beans and lingonberries*	
<b>STEAK OF FREE RANGED BEEF [200g]</b> .....	48
with pommes allumettes, coleslaw and balsamic sauce	

## DESSERT

<b>WHITE CHOCOLATE TARTE</b>  .....	14
with wild blueberries and dark cherry 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.*