



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 GREEN ASPARAGUS	19
with sunflower seeds, tomato chutney  and goat cheese 	
TATAR OF FREE RANGED BEEF	25 / 40
with egg yolk, capers, anchovies* and roasted bread	
MARINATED KOHLRABI 	13
with cucumber, radishes and dill	
+ north sea shrimps*	+ 10







INTERMEDIATE COURSE

CREAM SOUP OF PARSNIP 	15
with gremolata and hazelnut	
ORECCHIETTE 	14/ 21
with broccoli, bell pepper cream and almond	
+ pecorino cheese	+ 3

MAIN COURSE

"COTTAGE PIE" 	27
with potato, creamy vegetables, leaf spinach and oat	
FILET OF HAKE*	32
with herbs, millet, dried tomato, asparagus and beurre blanc	
STEAK OF FREE RANGED BEEF [180g]	44
[250g]	54
with pommes allumettes, salad and balsamic sauce	

DESSERT

TIRAMISU 	12
with mascarpone, biscuit, coffee and raspberry sorbet	
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.