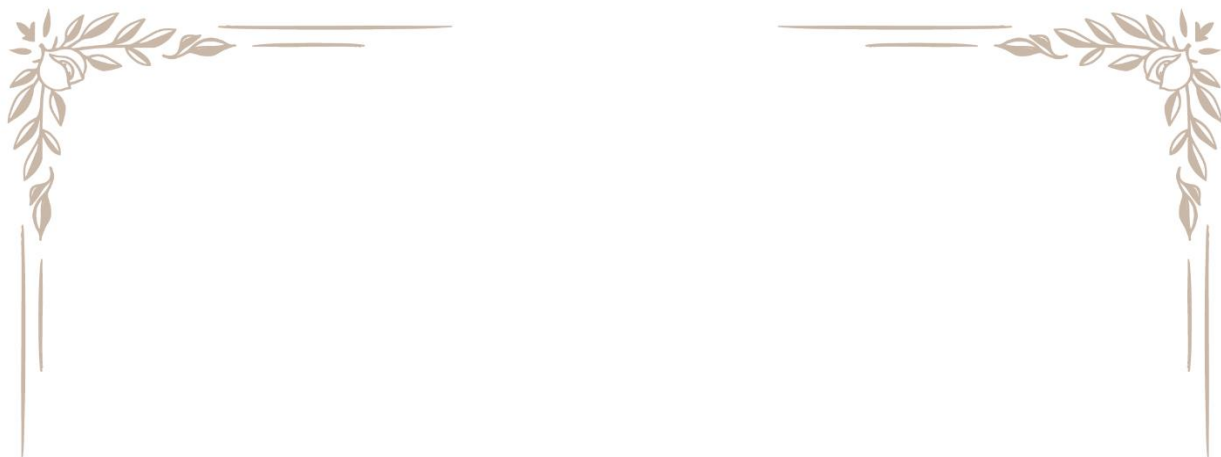




DINNER





DINNER

... AND MORE DISHES AVAILABLE AS DAILY SPECIALS

STARTERS

OYSTER*	1 5,5 6 31,5 12 60
with shallot vinaigrette and lemon	
ZUCCHINI ROLLS	17
with black forrest tofu, quinoa, green asparagus and medlar 	
TATAR OF FREE RANGED BEEF	25 / 40
with egg yolk, capers, anchovies* and roasted bread	
PICKLED HERRING*	16
with apple, cucumber, onion, sour cream and rye bread chips	

INTERMEDIATE COURSE

CREAM SOUP OF BELL PEPPER AND ALMOND 	15
with corn, onion and parsnip	
RISOTTO WITH WHITE ASPARAGUS 	19/ 31
with white wine, herb oil and potato straws	

MAIN COURSE

FRIED PIECE OF POLENTA 	28
with Baba Ghanoush, roasted fennel, tomato and olives	
FILET OF LOACH*	32
with white beans, leaf spinach, rhubarb and vanilla	
STEAK OF FREE RANGED BEEF [180g]	44
[250g]	54
with pommes allumettes, salad and balsamic sauce	

DESSERT

CHEESECAKE	14
with buckwheat, pumpkin seeds, white chocolate and rhubarb	
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