



DINNER

MONDAY - SATURDAY 06:00 - 10:30 PM



DINNER

... AND MORE DISHES AVAILABLE AS DAILY SPECIALS

STARTERS

OYSTER* 1 5,5 | 6 31,5 | 12 60
with shallot vinaigrette and lemon

CHOPPED AND SALTED CARROTS  14
with pak choi, sesame, lime and coriander

TATAR OF FREE RANGED BEEF 25 / 40
with egg yolk, capers, anchovy*, mustard and roasted bread

BLUE STILTON 19
with poached pear, pickled onions, hazelnut and leaf salad

INTERMEDIATE COURSE

SOUP OF ROASTED CAULIFLOWER  15
with nectarine, leek and vanilla

PASTA 14 / 21
with zucchini, tomato, thyme  and feta cheese 

MAIN COURSE

BAKED SWEET POTATO  28
with chickpeas, mushrooms, red cabbage and plums

FILET OF PLAICE* 36
with broccoli, almond, fondant potatoes and bacon foam

STEAK OF FREE RANGED BEEF [180g] 44
[250g] 54
with pommes allumettes, salad and balsamic sauce

DESSERT

HOMEMADE ICE CREAM OF POPPY SEEDS  12
with butter crumble and roasted plums

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-ÖKO-006 | *wild caught or collected