



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

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

BAKED PARSLEYROOT  15
With cashew, parsley, bell pepper and buck wheat

CEVICHE OF SEA FISH* 24
with cucumber, mango, lime, garlic and sesam

INTERMEDIATE COURSE

SOUP COCOS AND VEGETABLE  15
with marinated tofu, homemade kimchi, and miso

ORECCHIETTE PASTA 14 / 21
with pumpkin, sage, pumpkin seeds  and goat's cheese 

MAIN COURSE

BAKED SALT CARROT  28
with celeriac, tonka bean, quince and lamb's lettuce

FILET OF CHAR 38

with potato patties, curly kale, beetroot and orange

STEAK OF FREE RANGED BEEF [180g] 44
[250g] 54

with pommes allumettes, salad and balsamic sauce

DESSERT

CRÈME FRAICHE MOUSSE  15
with citrus, biscuit, almond and coriander

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