



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	
ROASTED BEET ROOT 	15
with parsnip, miso, pomegranate and dill	
VITELLO TONNATO	21
medium veal with tuna* sauce, capers and rocket salad	

INTERMEDIATE COURSE

SOUP OF MUSHROOMS 	16
with bread dumpling, cabbage, caraway and parsley	
HOMEMADE GNOCCHI 	18 / 27
with blue cheese, leaf spinach, pear and walnut	

MAIN COURSE

STUFFED AND BRAISED ONION 	28
with bulgur, tomato, bell pepper, cabbage and cumin	
FILET OF LOACH*	42
with potato, cauliflower, fennel, blood orange and North Sea shrimps*	
STEAK OF FREE RANGED BEEF [180g]	44
[250g]	54
with pommes allumettes, salad and balsamic sauce	

DESSERT

SPICE CAKE WITH RED WINE 	14
with almond, passionfruit and lemon sorbet	
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