



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	28 / 45
with egg yolk, capers, anchovy*, mustard and roasted bread	
GRAVED SALMON	22
with yellow beet root, shallot, fermented radish, red currant and herbal sour cream	
GRILLED ROMAIN LETTUCE 	18
with oxheart tomato, pistachio and basil sorbet	

INTERMEDIATE COURSE

GAZPACHO OF WATERMELON 	15
with cucumber granita, lemon and mint	
"RIGATONI ALLA NORMA" 	17 / 27
With eggplant, tomato, onion, oregano and ricotta	

MAIN COURSE

TWO KINDS OF CAULIFLOWER 	29
with coconut milk, pepper, carrot, mushrooms lemongrass, cilantro and chili	
FILET OF MAKREL*	38
with corn, spinach, zucchini, raspberry and spring leek	
STEAK OF FREE RANGED BEEF [180g].....	48
[250g]	58
with pommes allumettes, salad and balsamic sauce	

DESSERT

LIME MOUSSE 	15
with almond cake, peach and caramell	
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