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entrées

SOURDOUGH BREAD <WHOLE LOAF> 8 €

Beetroot pesto | chickpea and avocado cream | yoghurt butter | olive tapenade

GREEN STUFF | BOWL 14 €

Sweet potato <cream & crisps> | marinated vegetables | chickpeas | lime vinaigrette

BEEF CARPACCIO 19 €

Parmesan | balsamic vinegar | rocket

BUFFALO MILK BURRATA 19 €

Marinierte Tomaten | Pesto | Pinienkerne

soupes

ASPARAGUS SOUP 13 €

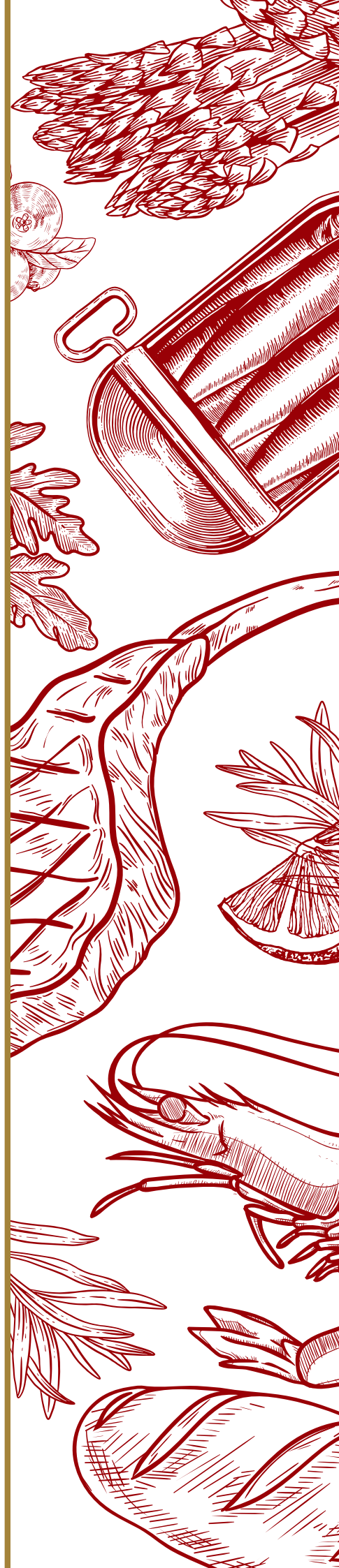
Poached organic egg | garden cress | croutons

LOBSTER FOAM SOUP 14 €

Glasswort | lobster ravioli | tarragon

BEEF CONSOMMÉ 14 €

Root vegetables | chopped salmon | crêpe strips





plats principaux

STEAK FRITES <i>250g Prime rib eye steak</i> <i>small leaf salad French fries sauce béarnaise</i>	38 €
VIENNESE SCHNITZEL <i>Potato and cucumber salad cranberries lemon</i>	33 €
BRAISED CHEEK OF YOUNG BEEF <i>Wild broccoli potato and buttermilk puree lemon</i>	32 €
MILDLY SMOKED WILD SCOTTISH SALMON <i>Parmesan fregola sarda spinach salad</i>	32 €
“ÖCHER DORADE” - SEA BREAM <i>Beetroot glasswort beurre blanc</i>	32 €
GRILLED GREEN ASPARAGUS <i>Aubergine miso cream Canadian wild rice white tomato foam shiitake</i>	27 €

desserts

LUKEWARM APPLE AND HAZELNUT CRUMBLE <i>Vanilla ice-cream</i>	12 €
CRÈME BRÛLÉE <i>Rhubarb Coffee ice-cream</i>	13 €
BERRY AND ORANGE TARTLET <i>Blueberry sorbet berries</i>	14 €

