

LUNCH**FROM 12**

oxymoron

BREAD		SOURDOUGH BREAD / MALDON SEA SALT FLAKES / ORGANIC BUTTER	4.6
		BAGUETTE / PERSON	1.9
STARTERS		HOMEMADE ORGANIC HUMMUS / OLIVES / TOMATO / PARSLEY	9.6
		ORGANIC LABNEH & BEETROOT / CANDIED WALNUTS	13.5
		LETTUCE HEARTS & KALE SALAD / FIGS / WALNUTS	17
		+ OPTIONALLY WITH SLICES OF SMOKED DUCK BREAST	+ 4.5
		BAKED GOAT'S CHEESE WITH HAZELNUT CRUST LAMB'S LETTUCE / CRANBERRIES	17.7
		SALMON TROUT FILLET – PICKLED & SMOKED UNAGI / CAULIFLOWER / GRAPEFRUIT	17
		VEGAN BRESAOLA CARPACCIO HERBS OIL / ORGANIC BROWN MUSHROOMS / RUCOLA	18
SOUPS		PUMPKIN COCONUT CREAM SOUP / CURRY / OYSTER MUSHROOMS / SESAME	10
		SPICY ORGANIC PLUM SOUP / UDON NOODLES / PAKCHOI / SHIITAKE	11
PASTA		SPAGHETTINI / PESTO ROSSO / DRIED TOMATOES / CASHEW	19.5
		LINGUINE / SMOKED SALMON TROUT / SPINACH / LEMON BUTTER	22.5
		TAGLIATELLE / SUGO OF REGIONAL VENISON CRANBERRIES / MUSHROOMS	23
RISOTTO		PUMPKIN RISOTTO / GOAT'S CHEESE CREAM / PUMPKIN SEED OIL	21.5
		+ OPTIONALLY WITH FRIED SLICES OF REGIONAL CORN-FED CHICKEN	+ 4.5
MAINS		ROASTED SPINACH BREAD DUMPLING & ORGANIC MUSHROOMS PARSLEY ROOT / PUMPKIN SEED OIL JUS / SWEET PICKLED ONIONS	24
		FISH FILLET – CATCH OF THE DAY / ORGANIC LABNEH CURRY LENTILS / CAULIFLOWER / PARSLEY	28
		MUSCOVY DUCK LEG FROM THE OVEN / GINGER HONEY JUS CRANBERRY RED CABBAGE / KALE / POTATO DUMPLING	28
		REGIONAL ORGANIC ROSTBRATWURST & MORCILLA IBERICO AIRDRIED BLOOD SAUSAGE OF IBERICO PORK / SAUERKRAUT / PRETZL DUMPLING	23.5
		PAN FRIED CALF'S LIVER / BALSAMICO JUS ORGANIC APPLE & ROASTED ONIONS / ORGANIC MASHED POTATOES	28
		GINGER BREAD CRÈME BRÛLÉE	7.7
		MATCHA BROWNIE / WHITE CHOCOLATE / HAZELNUT & LYCHEE SORBET	9.5
DESSERTS		2 SCOOPS OF HOMEMADE SORBET WITH PROSECCO	8
		FRENCH RAW MILK CHEESE SELECTED BY MAÎTRE PHILIPPE 3 TYPES	14.2

OUR SERVICE STAFF WILL BE HAPPY TO PROVIDE YOU WITH THE MENU LISTING ALLERGENS AND ADDITIVES UPON REQUEST.