

LUNCH

FROM 12

oxy^{moron}

BREAD		SOURDOUGH BREAD / MALDON SEA SALT FLAKES / ORGANIC BUTTER	4.6
		BAGUETTE / PERSON	1.9
STARTERS		HOMEMADE ORGANIC HUMMUS / OLIVES / TOMATO / PARSLEY	9.6
		JAPANESE PICKLED VEGETABLES – TSUKEMONO / MISO MAYO	13.5
		LETTUCE HEARTS / GRAPEFRUIT / GREEN ASPARAGUS / WASABI NUTS	16
		+ OPTIONALLY WITH FRIED SLICES OF REGIONAL CORN-FED CHICKEN	+ 4.3
		CEASAR SALAD / GRANA PADANO / HERB CROÛTONS	16
		+ OPTIONALLY WITH FRIED SLICES OF REGIONAL CORN-FED CHICKEN	+ 4.3
		ORGANIC BUFFALO MOZZARELLA – BOBALIS / BRANDENBURG - ORGANIC TOMATOES / SPINACH / MELON SALSA	17.7
SOUPS		TUNA SASHIMI / UNAGI DIP / RADISH / MANGO	17.7
		VEGAN BRESAOLA CARPACCIO	18
		HERBS OIL / ORGANIC BROWN MUSHROOMS / RUCOLA	
		MANGO COCONUT SOUP / OYSTER MUSHROOMS / SESAME / CORIANDER	10
		CHILLED ORGANIC AVOCADO CUCUMBER YOGHURT SOUP / CROÛTONS	10.8
		SPAGHETTINI / PESTO ROSSO / DRIED TOMATOES / CASHEW	19.5
		LINGUINE & PRAWNS / GARLIC / CHILI / PARSLEY / OLIVE OIL	23
PASTA		TAGLIATELLE / CHANTERELLE MUSHROOMS	22.5
		GUANCIALE BACON / HAZELNUT/ PARSLEY	
RISOTTO		PARSLEY RISOTTO / GOAT'S CHEESE / ORGANIC BROWN MUSHROOMS	21.5
		+ OPTIONALLY WITH ROASTED SLICES OF REGIONAL APPLE-FED PORK	+ 4.2
MAINS		BAKED ORGANIC OYSTER MUSHROOMS	23.5
		GREMOLATA / GREEN ASPARAGUS / CARROT / GINGER	
		FISH FILLET – CATCH OF THE DAY / ORGANIC LABNEH	28
		CURRY LENTILS / CAULIFLOWER / PARSLEY	
		ROASTED CORN-FED CHICKEN – PRIGNITZ/BRANDENBURG - SPINACH / PARSLEY BULGUR SALAD WITH DATES	27
		GRILLED ORGANIC ROSTBRATWURST – PORK / CHANTERELLE MUSHROOMS / CAPER BUTTER / ORGANIC POTATO MASH	22
		GRILLED SKEWERS OF WELSH LAMB WITH ONIONS & BELL PEPPER GOAT'S CHEESE CURD / OLIVES / FENNEL / ORGANIC HUMMUS	26
DESSERTS		RASPBERRY TONKA BEAN CRÈME BRÛLÉE	7.5
		2 SCOOPS OF HOMEMADE SORBET WITH PROSECCO	8
		FRENCH RAW MILK CHEESE SELECTED BY MAÎTRE PHILIPPE 3 TYPES	14.2