

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 |
| |  | JAPAN STYLE PICKLED VEGETABLES – TSUKEMONO – / MISO MAYONNAISE | 12.5 |
| |  | MIXED SALAD / GREEN & WHITE ASPARAGUS / STRAWBERRIES | 16 |
| | | CAESAR SALAD / HERB CROÛTONS / GRANA PADANO CHEESE | 15.5 |
| | | + OPTIONALLY WITH STRIPES FROM REGIONAL CORN-FED CHICKEN | + 4.5 |
| | | ORGANIC BUFFALO MOZZARELLA / ORGANIC TOMATO / BASIL | 17 |
| | | SMOKED SALMON TROUT / JAPAN STYLE PICKLES / APPLE HORSERADISH | 17 |
| | | VITELLO TONNATO FROM VEAL LOIN / TUNA CREAM / CAPERS | 17.5 |
| SOUPS |  | MANGO COCONUT CREAM SOUP / SESAME / CHILI / CORIANDER | 9.2 |
| | | WATERMELON GAZPACHO / VARIOUS CHIPS / WILD HERBS | 9 |
| PASTA |  | SPAGHETTINI & PESTO ROSSO / SALTED ALMONDS | 18.5 |
| | | TAGLIATELLE / SMOKED SALMON TROUT / SPINACH / LEMON BUTTER | 21.5 |
| | | LASAGNE WITH RAGÙ ALLA BOLOGNESE – VEAL - | 19 |
| | | CARBONARA - LINGUINE/ ORGANIC EGG/ PANCETTA SPECK/ PECORINO | 18.5 |
| RISOTTO | | PARSLEY RISOTTO / ORGANIC BROWN MUSHROOMS/ GOAT'S CHEESE CREAM | 22 |
| MAINS |  | ROASTED SPINACH BREAD DUMPLING & ORGANIC MUSHROOMS | 23 |
| | | PARSLEY ROOT / PUMPKIN SEED OIL JUS / SWEET PICKLED ONIONS | |
| |  | REGIONAL ASPARAGUS / SC. HOLLANDAISE / NEW POTATOES | 21.5 |
| | | (ASLO VEGAN POSSIBLE WITH ORGANIC LINSEED OIL) | |
| | | + SMALL VEAL LOIN STAEK | + 7 |
| | | FISH FILLET – CATCH OF THE DAY - / ORGANIC CAULIFLOWER | 27 |
| | | CURRY FROM VARIOUS ORGANIC LENTILS / PARSLEY / ORGANIC LABNEH | |
| | | ROASTED CORN-FED CHICKEN / LEMON BUTTER | 25 |
| | | DRIED TOMATO/ SPINACH / FREGOLA SARDA NOODLES | |
| | | WILD GAME BRATWURST & BLOOD SAUSAGE FROM THE REGION | 22 |
| | | SEASONAL VEGETABLES / ORGANIC POTATO MASH / CAPER BUTTER | |
| | | SALTIMBOCCA FROM VEAL LOIN WITH SAGE & SERRANO HAM | 27 |
| | | GOAT'S CHEESE / PARSLEY RISOTTO / ORGANIC BROWN MUSHROOMS | |
| DESSERTS | | CRÈME BRÛLÉE FROM VALRHONA CHOCOLATE / STRAWBERRY | 8 |
| |  | MATCHA BROWNIE WITH WHITE CHOCOLATE & HAZELNUT / LYCHEE SORBET | 9.2 |
| |  | 2 SCOOPS OF HOMEMADE SORBET WITH PROSECCO | 7.9 |
| | | FRENCH RAW MILK CHEESE SELECTED BY MAÎTRE PHILIPPE | 3 TYPES 14 |

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