

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
		ORGANIC LABNEH & BEETROOT / CANDIED WALNUTS	13.5
		LETTUCE HEARTS / HOKKAIDO PUMPKIN / BELUGA LENTILS / ALMONDS	16.5
		+ OPTIONALLY WITH FRIED SLICES OF REGIONAL CORN-FED CHICKEN +	4.3
		ORGANIC BUFFALO MOZZARELLA – BOBALIS / BRANDENBURG -	17.7
		ORGANIC TOMATOES / BASIL / OLIVE OIL	
SOUPS		SALMON TROUT FILLET – PICKLED & SMOKED	17
		UNAGI / CAULIFLOWER / POMELO	
		VEGAN BRESAOLA CARPACCIO	18
		HERBS OIL / ORGANIC BROWN MUSHROOMS / RUCOLA	
		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	23
RISOTTO		PUMPKIN RISOTTO / GOAT'S CHEESE CREAM / PUMPKIN SEED OIL	21.5
		+ OPTIONALLY WITH FRIED SLICES OF REGIONAL CORN-FED CHICKEN +	4.2
MAINS		ROASTED SPINACH BREAD DUMPLING & ORGANIC MUSHROOMS	24
		PARSLEY ROOT / PUMPKIN SEED OIL JUS / SWEET PICKLED ONIONS	
		FISH FILLET – CATCH OF THE DAY / ORGANIC LABNEH	28
		CURRY LENTILS / CAULIFLOWER / PARSLEY	
		ROASTED CORN-FED CHICKEN – PRIGNITZ/BRANDENBURG -	27
		SPINACH / FREGOLA SARDA PASTA	
DESSERTS		GRILLED ORGANIC ROSTBRATWURST – PORK	22
		SAUERKRAUT / ROASTED BREAD DUMPLINGS	
		PAN FRIED CALF'S LIVER / BALSAMICO JUS / ROASTED ONIONS	27
		CHANTERELLE MUSHROOMS / ORGANIC MASHED POTATOES & PARSLEY	
		APRICOT CRÈME BRÛLÉE	7.5
		MATCHA BROWNIE /WHITE CHOCOLATE / HAZELNUT & LYCHEE SORBET	9
		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.