

Dear guests,

in order to avoid having to pass on the increase in VAT on restaurant meals and the abolition of the energy price brake in full to our prices, we will only serve bread to order. We hope for your understanding.

## Dinner menu from 4 pm

Sourdough bread / Maldon sea salt flakes / organic butter 4.80

Baguette 1.90 / person

### Starters

Organic labneh & beetroot / candied walnuts 14.50



Kale salad / fig / pine nuts / Mimolette cheese 17.30  
- optionally with slices of smoked duck breast + 4.50

Baked goat's cheese with pumpkin seed crust / pear tarragon sorbet 19.50

Pulpo carpaccio / yuzu / fennel / dried tomato / coriander 19.60

Duck liver parfait / juniper brittle / plum / lamb`s lettuce / pumpkin 21.50

### Soup



Spicy plum soup / udon noodles / bokchoi / coriander 11.80

Hokkaido pumpkin cream soup / gröstl of Iberico pork / pumpkin seeds & -oil 12.00

### Pasta & risotto

Filled porcini mushrooms & mozzarella gnocchi / hazelnut butter / king oyster mushroom 23.00

Ravioli filled with smoked salmon trout / lemon butter / spinach 23.00

Tagliatelle / sugo from regional venison / cranberries / organic brown mushrooms 23.70

Pumpkin risotto / goat's cheese cream / pumpkin seeds 23.00  
- optionally with roasted slices of corn-fed chicken 4.50

### Pot-au-feu

Pot-au-feu of regional duck / brussels sprouts / orange / elm oyster mushroom / chestnut 26.00

### Main courses



Vegan: Roasted spinach and bread dumplings & organic mushrooms  
parsley root / pumpkin seed jus / pearl onions 25.50

Fish fillet - catch of the day - & Argentine red prawn (wild caught) in bouillabaisse stock  
fennel / courgette / rouille cream crostino 33.00

¼ regional regional duck from the oven  
ginger sauce / cranberry red cabbage / pretzel biscuits 37.50

Pan fried calf's liver / balsamico jus / onion chips / apple / lovage potato purée 29.50

Grilled cutlet of Iberico pork  
calvados jus / wild broccoli / hazelnut / porcini gnocchi 38.00

### Deserts

Gingerbread crème brûlée 8.00

Nougat cheesecake / tangerine sorbet 11.80



Matcha brownie with white chocolate / hazelnut / lychee sorbet 11.40



2 scoops of homemade sorbet with Prosecco 9.00

Selected French raw milk cheese by Maître Philippe 3 types 14.80 / 5 types 19.00

*Our service staff will be happy to bring you the menu with allergens and additives on request.*