

DINNER
FROM 4 PM
oxyMoron

BREAD	SOURDOUGH BREAD / MALDON SEA SALT FLAKES / ORGANIC BUTTER	4.8
	BAGUETTE / PERSON	1.9
STARTERS	 JAPANESE PICKLED VEGETABLES / MISO MAYONNAISE	14.9
	ORGANIC LABNEH & BEETROOT / CANDIED WALNUTS	14.5
	KALE SALAD / FIGS / PINE NUTS / ORGANIC MIMOLETTE CHEESE	17.3
	+ OPTIONALLY WITH FRIED SLICES OF REGIONAL CORN-FED CHICKEN	+ 4.5
	BAKED GOAT'S CHEESE WITH PUMPKIN SEED CRUST	19.5
	PEAR TARRAGON SORBET / MARINATED PUMPKIN	
	PULPO-CARPACCIO YUZU / FENNEL / DRIED TOMATO / CORIANDER	19.6
	DUCK LIVER PATÉ / JUNIPER BRITTLE/ PLUM/ LAMB'S LETTUCE/ PUMPKIN	20.5
SOUPS	 MISO SOUP / ORGANIC SILK TOFU / NORI / LEEK	9.8
	LOBSTER BISQUE / PASSIONFRUIT / COD / SHISO CRESS	12.5
PASTA	SPAGHETTINI / PESTO ROSSO / DRIED TOMATOES / CASHEWS	19.8
	PORCINI-RAVIOLI / HAZELNUT BUTTER / KING OYSTER MUSHROOMS	23.5
	LINGUINE & PRAWNS / CHILI / GARLIC / PARSLEY / OLIVE OIL	23
	TAGLIATELLE WITH SUGO FROM REGIONAL VENISON	23.8
	CRANBERRIES / ORGANIC BROWN MUSHROOMS	
RISOTTO	 BEETROOT RISOTTO / HORSE RADISH / CHARD	23
	+ OPTIONALLY WITH ROASTED SLICES OF REGIONAL APPLE-FED PORK	+ 4.5
POT-AU-FEU	OF REGIONAL APPLE-FED PORK – HOT & SPICY -	25
	KIMCHI / CUCUMBER / LEEK / SHIITAKE MUSHROOMS / JASMINE RICE	
MAINS	 ROASTED SPINACH AND BREAD DUMPLINGS & ORGANIC MUSHROOMS	25.5
	PARSLEY ROOT / PUMPKIN SEED JUS / PEARL ONIONS	
	SKREI FILLET - NORTHEAST ARCTIC COD / MAPLE FOAM	33
	GREEN PEAS MASH / ORGANIC SAUERKRAUT WITH GUANCIALE SPECK	
	ROASTED CORN-FED CHICKEN – PRIGNITZ/BRANDENBURG -	32.5
	LEMON BUTTER/ DRIED TOMATO/ WILD BROKKOLI/ FREGOLA SARDA NOODLES	
	GRILLED RUMPSTEAK 200G /	38
	BBQ JUS / CHARD / SHIMEJI MUSHROOMS / SWEET POTATO DOUGHNUT	
	CRÉPINETTE OF REGIONAL VENISON	38
	ELDERBERRY JUS / HAZEL NUT / SPINACH / POTATO PYRAMIDE CAKE	
DESSERTS	MANGO CRÈME BRÛLÉE	8
	NOUGAT CHEESECAKE & TANGERINE SORBET	11.8
	 MATCHA BROWNIE WHITE CHOCOLATE / HAZELNUT & LYCHEE SORBET	11.4
	 2 SCOOPS OF HOMEMADE SORBET WITH PROSECCO	9
	SELECTED FRENCH RAW MILK CHEESE	3 TYPES 15
	BY MAÎTRE PHILIPPE	5 TYPES 19.5