

# Dinner menu from 4 pm

## Starter

Baked egg / tarragon crème / spinach 10.50



Mixed lettuce / chicoree / grapefruit / cashews 14  
+ optionally with roasted slices of regional corn-fed chicken +3.80



Japanese pickled vegetables - Tsukemono / vegan miso-mayonnaise 14



Vegetable bowl - shiitake / wild broccoli / pumpkin / quince / cauliflower / quinoa 15.80

Baked goat's cheese / honey thyme crust / beetroot / pear tarragon sorbet 17

Pulpo carpaccio / fennel / lime / parsley / dried tomato 18.50

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## Soup



Spicy plum soup / Udon noodles / pak choi / coriander 9.80

Lobster bisque / passionfruit / blini / keta caviar 10.50

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## Pasta & risotto



Penne lisce noodles / spicy tomato sugo / black Ligurian Taggiasca olives 17

Ravioli filled with smoked salmon trout / salted lemon / tarragon / spinach 18.80

Spaghettini / mussels / white wine / young garlic 17.80

Parsley risotto / goat's cheese / mushrooms 17.80  
+ optionally with roasted regional corn-fed chicken + 3.80

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## Pot-au-feu

Pot-au-feu of prime boiled beef  
lemon gras / mint / lime / coriander / chili / rice noodles 21

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## Main course



Vegan: Truffled spinach bread dumplings / pan fried mushrooms  
parsley roots / pearl onions / pumpkin seeds / jus 22

Fish fillet - catch of the day - with oat potato crust  
maple foam / Sauerkraut with grapes and pancetta / green peas mash 28

Corn-fed chicken - Prignitz / Brandenburg -  
apricot vanilla butter / wild broccoli / Fregola Sarda noodles 26.50

## Oxtail praline

Sherry jus / king oyster mushrooms / brussels sprouts / cranberry / turnip 29.50

Haunch of venison crèpinette  
elderberry / hazelnut / young turnips / panisse 32

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## Desert

Raspberry rose crème brûlée 7.60

Valrhona chocolat tartlet / passionfruit / oat milk ice cream 9.80



2 scoops of homemade sorbet with Prosecco 7.50

Selected French raw milk cheese by Maître Philippe 3 types 11.50 / 5 types 17