

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 4.40

Baguette 1.80 / person

Starters

Organic labneh & beetroot / candied walnuts 13.70

 Pickled vegetables – Japanese style “tsukemono” / vegan miso–mayonnaise 14.80


Baked organic egg / truffle cream / spinach salad / chioggia beets 14.80

Baked goat cheese with walnut honey crust / pumpkin / lamb’s lettuce / cranberry 18.80

Monkfish & salmon carpaccio / yuzu / trout caviar / wakame 19.00

Tatar of Irish–Nature beef / quail egg / capers / anchovies / roasted sourdough bread 20.00

Soup

 Spicy plum soup / Udon noodles / pak choi / coriander 12.00


Lobster bisque / passion fruit / nori / codfish 11.80

Pasta & risotto

Pumpkin ravioli / goat’s cheese / spinach / preserved lemon 22.00

Linguine noodles / prawns / garlic / chili / white wine 22.50


Tagliatelle noodles / venison ragout / brown mushrooms / cranberries 23.20

Parsley risotto / organic brown mushrooms / goat cheese (also vegan on request ) 22.00
– optionally with roasted slices of regional apple fed pork + 4.80

Pot-au-feu

Vegetarian pot–au–feu – shiitake mushrooms / poached organic egg / soba noodles / lime 24.50

Main courses

 Vegan: Grilled king oyster mushroom
shimeji mushrooms / apricot / lavender / Jerusalem artichoke / panisse 26.00

Fish fillet – catch of the day – / borscht stock / organic labneh / horseradish / pinto beans 31.50

Regional corn–fed chicken / lemon butter / dried tomato / spinach / fregola sarda noodles 32.00

Praline of braised oxtail in sherry jus


king oyster mushroom / Brussel’s sprout / cranberries / swede & maple syrup 35.00

Grilled rump steak – Irish nature – / gremolata / wild broccoli / sweet potato & chorizo–mash 38.00

Deserts

Almond crème brûlée / tangerine sorbet 9.60

White russian tartelett / macaron / cherry sorbet 11.50

 2 scoops of homemade sorbet with Prosecco 8.90

Selected French raw milk cheese by Maître Philippe 3 types 14.00 / 5 types 19.00

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