




Dinner menu from 4 pm

Starter

-   *Japanese pickled vegetables – Tsukemono / vegan miso–mayonnaise* 13.80
- Vegetable bowl – Chanterelles / green asparagus / avocado / apricot / Chioggia / organic lentils* 15
- Organic buffalo mozzarella – regional – / heritage tomato / watermelon / spinach / cashews* 17
- Veal carpaccio with avocado / confied lemon / wild herbs* 18.50
- Wasabi Caesar salad / passionfruit / krupuk* 13.50
+ optionally with red royal prawns + 4
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Soup

-  *Bloody Mary gazpacho / celery / potato chips* 9
- Mango coco shooter / wild red royal prawns / coriander* 10.20
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Pasta & risotto

- Avocado potato ravioli / green asparagus / salted almond butter* 17.20
- Tagliatelle / chanterelles / lardo speck / hazelnut / apricot / lovage* 18.60
- Linguine / prawns / white wine / garlic / parsley* 18.50
- Peach risotto / cinese broccoli / hoisin* 17.50
+ optionally with crispy stripes of regional apple–fed pork belly + 3.50
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Pot-au-feu

- Pot au feu of regional corn–fed chicken
soba noodles / poached organic egg / edamame / coriander / shiitake* 19.30
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Main course

-  *Vegan: Nori cellery steak / green peas / wasabi / algae
ginger / radish / fennel foam* 19.50
- Fish fillet – catch of the day –
Bouillabaisse stock / red royal prawn / fennel / zucchini / rouille crostino* 29
- Pan fried regional corn–fed chicken
apricot foam / chanterelle risotto / green asparagus* 26.50
- Pink roasted welsh leg of lamb / goat curd / olive / lime / organic hummus / wild broccoli* 32
- Grilled Entrecôte – dry aged / Mecklenburg region / 250 g
glass noodle salad / peanut / shrimps / lime mint / coriander* 38
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Desert

- Blueberry crème brûlée* 7
- White Russian tartlet / cherry sorbet* 9.50
-  *2 scoops of homemade sorbet with Prosecco* 6.90
- Selected French rawmilk cheese by Maître Philippe 3 types* 11.5 / *5 types* 17