

# Dinner menu from 4 pm

## Starter

*Fried breaded egg / truffle mayonnaise / spinach / small red radish* 9.2

*Marinated kale salad / fig / walnut / mimolette cheese* 14.5



*Vegetable bowl – oyster mushrooms / Hokkaido pumpkin  
avocado / black beluga lentils / quince / candy cane beet/ organic hummus* 14.6

*Organic buffalo mozzarella – regional – / braised beetroot / spinach salad / cashews* 15.8

*Octopus carpaccio / lime / fennel / dried tomato / coriander* 17.2

*Duck liver crème brûlée & smoked breast of regional free range duck  
green apple sorbet / wild herbs / juniper brittle* 17.5

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## Soup



*Hokkaido pumpkin soup / oyster mushrooms / sesame / coriander* 8.8



*Spicy plum soup / udon noodles / shiitake mushrooms / pak choi* 9

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## Pasta & risotto

*Goat's cheese ravioli / walnut butter / spinach* 16.5

*Linguine / prawns / white wine / chili / garlic / parsley* 16.8

*Casareccia / sugo from regional venison / pied-de-mouton mushrooms* 17.5



*Beetroot risotto / fresh horse radish / chard* 16.5  
*+ with smoked duck breast* + 3.3

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## Pot-au-feu

*Pot-au-feu from regional duck*

*Brussel's sprout leaves / chestnuts / shiitake mushrooms / orange* 18

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## Main course



*Vegan: Filled balls of savoy cabbage with shiitake & cashew  
parsnip / pickled onions / Pied-de-mouton mushrooms* 18.8

*Fish fillet – catch of the day*

*maple foam / potato oat crust / green peas / Pancetta speck/ sauerkraut & grapes* 26

*1/4 regional duck from the oven*

*elderberry jus / pumpkin gnocchi / poppy seed / red chard* 27

*Pink pan fried leg of young venison from the region*

*Absinth-jus / panisse / king oyster mushrooms / wild broccoli* 29

*Grilled entrecote from regional dry aged beef – 250g –*

*chimichurri / corn fritter / snow peas* 35

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## Desert

*Lemon grass ginger crème brûlée* 6.3

*White russian tartlet / quince sorbet* 9



*2 scoops of homemade sorbet with Prosecco* 6.5

*Selected French rawmilk cheese by Maître Philippe 3 types* 10.8