





Dinner menu from 4 pm

Starter

-  *Japanese pickled vegetables - Tsukemono / vegan miso-mayonnaise* 14
 *Mixed lettuce / tangerine / chicoree* 14
 *Vegetable bowl - organic shiitake / wild broccoli / pumpkin / quince / cauliflower / organic quinoa* 15.20
Baked goat's cheese / honey thyme crust / beetroot / pear tarragon sorbet 17
Duck liver parfait / juniper brittle / plum chutney / Hokkaido pumpkin / wild herbs 18
Pulpo carpaccio / fennel / lime / parsley / dried tomato 18.50
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Soup

-  *Spicy plum soup / Udon noodles / pak choi / coriander* 9.80
Pumpkin soup / roasted king oyster mushrooms / sesame 9.20
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Pasta & risotto

- Tagliatelle / hedgehog mushrooms / hazelnut butter / lovage* 19
Ravioli filled with smoked salmon trout / salted lemon / tarragon / spinach 18.70
Linguine alla carbonara / pancetta speck / organic egg / parmesan cheese 17
Beetroot risotto / horseradish / chard / apple 17.80
+ optionally with blood sausage of regional Duroc pork + 3.50
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Pot-au-feu

- Spicy pot-au-feu of pork belly - regional apple-fed pork -
Kim chi / cucumber / edamame / coriander / leek / pumpkin seeds* 20
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Main course

-  *Vegan: Truffled spinach bread dumplings / hedgehog mushrooms
parsley roots / pearl onions / pumpkin seeds* 22
*Fish fillet - catch of the day -
Vegetable borsch / horseradish / pinto beans / sour cream* 27.50
Brandenburg duck from the oven / ginger jus / chard / cranberry / poppy seed donut 30
*Crispy belly & braised cheeks & blood sausage from regional Duroc pork
pear pumpkin puree / artichoke bean cassoulet* 30
*Haunch of venison crèpinette
elderberry / hazelnut / wild broccoli / panisse* 32
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Desert

- White chocolate gingerbread crème brûlée* 7.50
Blood orange tartlet / hazelnut / baked apple sorbet 9.70
 *2 scoops of homemade sorbet with Prosecco* 7.50
Selected French raw milk cheese by Maître Philippe 3 types 11.50 / *5 types* 17