

Dinner menu

from 4 pm

Starter

Fried breaded egg / truffle mayonnaise / spinach 9.2

Mixed lettuce / passion fruit / walnut / radish 12
- pan fried regional corn-fed chicken + 3.5



*Vegetable bowl - oyster mushrooms / Hokkaido pumpkin
avocado / black beluga lentils / grapefruit / turnip / organic hummus* 14.5

Organic buffalo mozzarella - regional - / spinach salad / cashews / braised peach 15.7

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

Crunchy pork belly - regional apple-fed pork

Dashi stock / Shimeji mushrooms / Edamame beans / parsnip 16.5

Beef carpaccio with truffled goat cheese / salted almonds / wild herbs 16.5

Soup

Hokkaido pumpkin soup / oyster mushrooms / sesame / coriander 8.5

Oxtail soup / white port wine foam / parsnip chips 9



Pasta

Rice noodles / Hoisin sauce / pak choi / Shiitake / peanuts / smoked organic tofu 15

Avocado potato ravioli / Amalfi-lemon / snow peas 16.5

Tagliatelle / pulled pepper salmon / spinach / cardamom / orange butter 16.5

Rotelle / lamb sugo - Ruppin region - / Pied-de-mouton mushrooms 17

Pumpkin risotto Arborio / goat`s cheese / pumpkin oil / Pumpkin seeds 16.5
+ roasted slices of regional apple-fed pork + 3

Main course

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

Fish filet - catch of the day -

white tomato foam / Beluga lentils / spinach / roasted topinambur 25.5

Regional corn fed chicken / lemon butter / wild broccoli / pomegranate / pumpkin risotto 24

Pink roasted leg of regional lamb

white bean hummus / miso / bell pepper / parsley / olive oil 29

*Grilled entrecote from regional dry aged beef - 250g -
chimichurri / corn fritter / snow peas* 34

Desert

Apricot crème brûlée 6.2

White russian tartlet / cherry sorbet 9



2 scoops of homemade sorbet with Prosecco 6.5

Selected French rawmilk cheese by Maître Philippe 3 types 10.5 / 5 types 15