

Dinner menu

from 4 pm

Starter

Baked organic egg / tarragon mayonnaise / lamb's lettuce / red radish 9



Lettuce hearts / pear / chicorée / walnut / sliced porcini mushrooms 11.5

Regional organic buffalo mozzarella / braised beetroot / spinach salad / cashews/ balsamico 13

Red rainbow trout – pickled/smoked/caviar – / cauliflower / Unagi sauce / quince 15.8

Beef carpaccio with truffled goat's cheese / lemon confit / wild herbs 16.5

Soup



Light shiro miso soup / shiitake mushrooms / pak choi / organic silken tofu 9

Pumpkin coconut curry soup / pearl oyster mushrooms / sesame / coriander 9

Pasta

Goat's cheese ravioli / green asparagus / lemon butter 16.5

Tagliatelle noodles / pulled salmon / orange cardamom butter / spinach 15.8

Spaghettini noodles / porcini mushrooms / lardo bacon / leek / lovage 16.50

Pumpkin risotto Arborio / goat's cheese cream / pumpkin seed oil / pomegranate 15.5
– optionally with roasted slices of regional apple-fed pork + 3.5

Pot au feu

Spicy pot au feu of regional apple-fed pork

Kim Chi / leek / edamame beans / coriander / cucumber / jasmine rice 17

Main course



Sweet potato pear gratin / tarragon / cashews / porcini mushrooms 17.5

*Pan fried fish fillet – catch of the day – on borschtsch-vegetable-stew
horse radish cream / maple / pinto beans / parsnip* 25

*Pink pan fried Muscovy duck breast / blackberrie jus
pak choi / tortellini filled with duck liver paté* 26.5

*Grilled beef fillet of Argentinean Black Angus-beef
calvados jus / spinach / porcini mushrooms / hazelnut gnocchi* 31

Desert

Mousse & Crème Brûlée of white chocolate / quince 9

Blueberry cheesecake / sorbet / skyr / macaron 9

Homemade ice cream or sorbet 1 scoup – 3.5 / 2 scoups – 6 / 3 scoups – 8

Digestif recommandation: hazelnut spirit Preussische Spirituosenmanufaktur Berlin 2 cl 4.70

Selected French rawmilk cheese by Maître Philippe 3 types 10.5 / 5 types 14.5