

# Dinner menu from 4 pm


Sourdough bread / Maldon sea salt flakes / organic butter 3.70

Baguette 1.90

## Starters

Organic labneh & beetroot / candied walnuts 12.00

 Pickled vegetables – Japanese style “tsukemono” / vegan miso–mayonnaise 14.60


 Mixed lettuce / pear / pumpkin / pumpkin seed oil 15.00  
– optionally with roasted stripes of regional corn–fed chicken + 4.50

Organic buffalo mozzarella / spinach salad / braised mountain peach / cashews 18.00

Salmon trout – smoked, pickled & caviar / cauliflower / pomelo / unagi sauce 19.50

Carpaccio of veal filled with goat’s cheese / apricot / lamb’s lettuce 19.70

## Soup

 Spicy plum soup / Udon noodles / pak choi / coriander 10.00

Truffled potato leek foam soup / summer truffle / shiso cress 11.00


## Pasta & risotto

Goat’s cheese tortelloni / snow peas / dried tomato 19.80

Tagliatelle noodles / smoked salmon trout / leaf spinach / amalfi lemon 19.30

Carbonara – Linguine noodles / pancetta / organic egg / Grana Padano cheese / black pepper 18.30

Tagliatelle noodles / fresh summer truffel / grana padano cheese 22.00


Apricot risotto / pak choi / hoisin sauce / sesame (also vegan on request ) 19.50  
– optionally with roasted slices of regional apple fed pork + 4.30

## Pot-au-feu

Pot–au–feu of regional apple fed pork

kimchi / shiitake mushrooms / cucumber / coriander / chili / jasmine rice 23.00

## Main courses

 Vegan: Grilled king oyster mushroom  
shimeji mushrooms / apricot / lavender / Jerusalem artichoke / panisse 23.00

Fish fillet – catch of the day – / lentil curry / cauliflower / organic labneh / parsley 28.50

Regional corn–fed chicken

lemon butter / young turnips / snow peas / Fregola Sarda noodles 28.00


Glazed veal liver / balsamico / fried onions / apple / pumpkin potato mash 30.00

Grilled fillet of Irish nature beef / blackberry jus / hazelnut / spinach / potato pyramid cake 36.00

## Deserts

Nougat thyme crème brûlée / blackberry sorbet 8.20

Blueberry cheesecake / oat / blueberry sorbet 9.90

 2 scoops of homemade sorbet with Prosecco 7.90

Selected French raw milk cheese by Maître Philippe 3 types 12.80 / 5 types 17.50

*Our service staff will be happy to bring you the menu with allergens and additives on request.*