

# Lunch 12 – 4 pm

## Starter



Portion of homemade organic hummus / tomato / olives 6.9

Wasabi Caesar salad / passion fruit / Krupuk 11.5  
– optionally with roasted regional corn chicken 3.5



Vegetable bowl – green asparagus / fried chanterelles  
chickpea / dried tomato / cucumber / mango / organic quinoa 13.2

Eggs Benedict – poached eggs/ bacon/ roasted foccaccia/ sc. Hollandaise/ green asparagus/ salad 11.8

Regional organic buffalo mozzarella/ peach / spinach salad / cashews/ basil oil 14.5

Thuna sashimi / Unagi sauce / mango / seaweed salad 14.7

Beef carpaccio with truffled goat's cheese / Amalfi lemon 15

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## Soup

Chilled avocado cucumber yogurt soup / potato chips 7.5

Potato leek foam soup / roasted blood sausage of regional porc 7.5



Miso soup / shiitake mushrooms / pak choi / organic silken tofu 7.5

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## Pasta

Goat's cheese ravioli / green asparagus / lemon butter 15.2

Tagliatelle noodles / chanterelles / hazelnut butter / apricot / lovage 15

Carbonara – Linguine noodles / organic egg / roasted pancetta speck / G. Padano cheese / parsley 14.5

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## Pot au feu

Spicy pot au feu of regional apple-fed pork  
Kim Chi / leek/ Edamame / coriander / cucumber / jasmine rice 15

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## Mains course

Fried fillet of fish – catch of the day  
apricot foam / cauliflower / vanilla / quinoa / mangetout 19

Fried regional corn chicken  
lime butter / chanterelle risotto / leaf spinach 18

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## Grilled entrecôte

Jalapeno olive salsa / tabouleh / bell pepper / mint / potato chips 24

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## Desert

Mousse & Crème Brûlée of white chocolate / gooseberry 7.2

Blueberry cheesecake / sorbet / skyr / macaron 7.2

Homemade ice cream or sorbet 1 scoup – 3 / 2 scoups – 5.5 / 3 scoups – 7

Selected french rawmilk cheese by Maître Philippe 3 kinds 8