

Dear guests,


in order to avoid having to pass on the increase in VAT on restaurant meals and the abolition of the energy price brake in full to our prices, we will only serve bread to order. We hope for your understanding.

lunch menu from 12 – 4 pm


Sour dough bread – from Domberger/Moabit – / Maldon sea salt–flakes / organic butter 4.40

Baguette 1.80

Starters


 Homemade organic hummus / olives / tomato / parsley 9.40

Organic labneh & beetroot / candied walnuts 13.20

 Seasonal salad with kale / fig / pine nuts / mimolette cheese 16.30
– optionally with smoked duck breast + 4.20


Baked goat's cheese with pumpkin seed crust / cranberries / lamb's lettuce 17.80

Pulpo carpaccio / yuzu / fennel / dried tomato / coriander 17.80

 Vegan Bresaola carpaccio or Coppa stagionata – Italian salume from pork neck –
herbal oil / organic brown mushrooms / rocket salad 18.00

Soups

Pumpkin cream soup / roasted oyster mushrooms / pumpkin seeds & –oil 10.20

 Spicy plum soup / udon noodles / pak choi / coriander 10.80

Pasta & risotto

 Spaghettini noodles / pesto rosso / dried tomatoes / cashews 19.80

Gnocchi filled with porcini mushrooms & mozzarella / hazelnut butter / king oyster mushrooms 21.30


Tagliatelle / sugo from regional venison / cranberries / organic brown mushrooms 22.00

Pumpkin risotto / goat's cheese cream / pumpkin seeds 21.50
+ optionally with smoked duck breast + 4.20

Pot-au-feu

Pot–au–feu of free range duck / brussels sprouts leaves / orange / elm oyster mushroom / chestnut 23.00

Main courses

 Vegan: Roasted spinach and bread dumplings & organic mushrooms
parsley root / pumpkin seed jus / pearl onions 22.90

Fish fillet – catch of the day – in bouillabaisse stock
fennel / courgette / rouille cream crostino 28.00

Muscovy duck leg from the oven / ginger sauce / kale / potato dumplings 28.00

Pan fried calf's liver / balsamico jus / onion chips / apple / lovage potato purée 26.00

Desserts

Gingerbread crème brûlée 7.50

 Matcha brownie with white chocolate & hazelnut / lychee sorbet 9.90

 2 scoops of homemade sorbet with Prosecco 8.00

Homemade ice cream or sorbet 1 scoop – 3.30 / 2 scoops – 6.50 / 3 scoops – 9.00

Selected French raw milk cheese by Maître Philippe 3 types 13.90

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