


# lunch menu


from 12 – 4 pm

## Starter


 *Homemade hummus / olives / tomato / parsley* 8

 *Mixed salad / grapefruit / chicoree* 13  
+ optionally with roasted stripes of regional corn-fed chicken + 3.30

 *Pickled vegetables – Japanese style tsukemono / vegan miso mayonnaise* 13.50

 *Vegetable bowl – shiitake / wild broccoli / pumpkin / cauliflower / quince / quinoa* 15

*Baked goat`s cheese / honey thyme crust / beetroot / lamb`s lettuce* 15.80

 *Vegan Bresaola or Coppa stagionata – Italian salume from pork neck –  
herbal oil / organic mushrooms / rucola* 15.60

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## Soup

 *Spicy plum soup / Udon noodles / park choi / coriander* 8.70

*Lobster bisque / passionfruit* 8.70

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## Pasta & risotto

*Penne lisce noodles / spicy tomato sugo / black Taggiasca olive* 16.50

*Ravioli filled with smoked salmon trout / salted lemon / tarragon / spinach* 17

*Spaghettini / mussels / white wine / young garlic* 16.50

*Parsley risotto / goat`s cheese / mushrooms* 16.50  
+ optionally with roasted slices of regional corn-fed chicken + 3.30

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## Pot-au-feu

*Pot au feu of prime boiled beef  
lemon gras / mint / lime / coriander / rice noodles* 19.00

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## Main course

 *Vegan: Truffled spinach bread dumplings / hedgehog mushrooms  
Parsley roots mash / pearl onions / pumpkin seeds / jus* 19.50

*Fish fillet – catch of the day – with oat potato crust / beetroot / pea* 25

*Corn-fed chicken – Prignitz / Brandenburg –  
apricot vanilla butter / wild broccoli / Fregola Sarda noodles* 23

*Black pudding of Thuringian Duroc porc  
Sauerkraut with grapes / roasted potatoes* 19

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## Desert

*Raspberry rose crème brûlée* 6.80

 *2 scoops of homemade sorbet with Prosecco* 6.90

*Homemade ice cream or sorbet 1 scoop – 3 / 2 scoops – 5.70 / 3 scoops – 7.90*

*Selected French raw milk cheese by Maître Philippe 3 types* 9.50