

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 4.00
Baguette 1.60

Starters

 Homemade organic hummus / olives / tomato / parsley 8.80


Organic labneh & –beetroot / candied walnuts 11.90

 Japanese style pickled vegetables – “tsukemono” / vegan miso mayonnaise 13.90



Baked organic egg / truffle cream / spinach salad / Chioggia beet 12.80

Organic buffalo mozzarella / braised beetroot / cashews 17.50

Monkfish & salmon carpaccio / yuzu / trout caviar / Wakame seaweed 17.50

 Vegan Bresaola carpaccio or Coppa stagionata – Italian salume from pork neck –
herbal oil / organic brown mushrooms / rocket salad 17.60

Soups

  Spicy plum soup / Udon noodles / pak choi / coriander 10.70

Pumpkin coco soup / roasted oyster mushrooms / sesame 9.50

Pasta & risotto

Pumpkin ravioli / goat’s cheese / spinach / preserved lemon 19.80

Linguine noodles / prawns / chili / garlic / white wine 19.90

Tagliatelle noodles / venison ragout / brown mushrooms / cranberries 20.00

Parsley risotto / organic brown mushrooms / goat’s cheese (also vegan on request ) 19.80
+ roasted slices of regional apple fed pork + 3.80

Main courses

 Vegan: Truffled spinach & bread dumpling
organic brown mushrooms / jus / pickled onions / pumpkin seeds 21.80


Fish fillet – catch of the day – / borscht stock / organic labneh / horseradish / pinto beans 27.00

Regional corn–fed chicken / lemon butter / dried tomato / spinach / fregola sarda noodles 26.50

Pork & herb sausages of Swabian–Hall pig
organic sauerkraut with grapes & pancetta speck / organic potato purée 21.50

Grilled rump steak – Irish nature –
gremolata / wild broccoli / sweet potato & chorizo–mash 33.50

Desserts

 Almond crème brûlée & tangerine sorbet 8.80

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 12.50

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