

# lunch menu

from 12 – 4 pm

## Starter



*Homemade organic hummus / olives / tomato / parsley* 7.8

*Wasabi Caesar salad / passionfruit / krupuk* 12.9  
+ optionally with roasted stripes of regional corn-fed chicken + 3.4



*Pickled vegetables – Japanese style / vegan miso mayonnaise* 13.5



*Vegetable bowl – chanterelles / green asparagus / avocado / apricot / Chioggia / organic lentils* 14.9

*Organic buffalo mozzarella – regional – / heritage tomato / basil* 15.6



*Vegan Bresaola or Coppa stagionata – Italian salume from pork neck –  
wild garlic oil / organic mushrooms / rucola* 15

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## Soup

*Chilled cucumber avocado yogurt soup / potato chips* 8



*Mango coco shooter / coriander* 7.8

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## Pasta & risotto



*Linguine noodles / young garlic / chili / cherry tomatoes* 14.5  
+ with pan fried prawns 2.5

*Tagliatelle noodles / chanterelle mushrooms / hazelnut / apricot* 16.2

*Conchiglie rigate noodles / Merguez – from regional lamb – / tomato / jalapeños* 17

*Peach risotto / chinese broccoli / hoisin sauce* 16  
+ optionally with crispy stripes of regional apple-fed pork + 3.5

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## Main course



*Vegan: Nori celloery steak / green peas / wasabi / algae  
ginger / raddish / fennel foam* 18

*Fish fillet – catch of the day – / beetroot / potato mash / organic linseed oil* 24.5

*Pan fried regional corn-fed chicken / apricot foam / chanterelle risotto / green asparagus* 22.5

*Merguez – spicy lamb sausages / goat curd / olive / lime / organic hummus / wild broccoli* 19.8

*Grilled Entrecôte – dry aged / Mecklenburg-Vorpommern region / 250 g  
glass noodle salad – cucumber/peanut/shrimps/lime/mint/coriander* 34

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## Desert

*Blueberry vanilla crème brûlée* 6.3



*2 scoops of homemade sorbet with Prosecco* 6.6

*Homemade ice cream or sorbet 1 scoup – 3 / 2 scoups – 5.5 / 3 scoups – 7.5*

*Selected French rawmilk cheese by Maître Philippe 3 types* 9.3