

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 1.70


### *Starters*



Homemade organic hummus / olives / tomato / parsley 9.40

Organic labneh & –beetroot / candied walnuts 12.90

 Japanese style pickled vegetables – “tsukemono” / vegan miso sesame mayonnaise 14.00


 Lettuce hearts / chanterelle mushrooms / chioggia beets / raspberry dressing 15.00  
– optionally with roasted slices of corn–fed chicken + 4.10

Organic buffalo mozzarella / heritage tomatoes / water melon salsa / cashew 17.90



Vegan Bresaola carpaccio or Coppa stagionata – Italian salume from pork neck –  
herbal oil / organic brown mushrooms / rocket salad 17.80

### *Soups*

 Mango curry soup / coconut milk / roasted king oyster mushrooms / sesame / coriander 9.80

Chilled organic avocado cucumber yoghurt soup / potato chips 9.80

### *Pasta & risotto*



Linguine noodles / pesto rosso / dried tomatoes / cashews 19.60

Tagliatelle noodles / fresh chanterelle mushrooms / Guanciale speck / parsley 20.50

Spaghettini noodles / smoked salmon trout / spinach / preserved lemon 20.50

Chanterelle mushroom risotto / scallions / Grana Padano cheese 21.50  
+ optionally with roasted slices of corn–fed chicken + 4.00

### *Pot-au-feu*

from boiled veal / horseradish / root vegetables / organic potatoes / walnut oil / watercress 23.00

### *Main courses*

 Vegan & organic: grilled cauliflower / bread crumbs / potatoes / organic linseed oil 20.50

Fish fillet – catch of the day – / curry lentils / organic labneh / parsley / cauliflower 27.50

Corn–fed chicken / lemon butter / dried tomato / green asparagus / fregola sarda noodles 27.50

Merguez – spicy sausages of regional free range lamb / braised bell pepper / parsley / couscous 23.00

Grilled veal fillet / chanterelle mushrooms in cream / organic potatoe mash / chives 34.00

### *Desserts*

Mango crème brûlée / coconut ice cream 9.30



Matcha brownie with white chocolate & hazelnut / lychee sorbet 9.80



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 13.00

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