


lunch menu

from 12 – 4 pm


Starter

-  *Homemade organic hummus / olives / tomato / parsley* 7.8
- Wasabi Caesar salad / passionfruit / krupuk* 12.8
+ optionally with roasted stripes of regional corn-fed chicken + 3.3
-  *Pickled vegetables – Japanese style / vegan miso mayonnaise* 13.5
-  *Vegetable bowl – Shimeji mushrooms / white & green asparagus
avocado / rhubarb / Chioggia beetroot / organic lentils* 14.8
- Organic buffalo mozzarella – regional – / heritage tomato / spinach* 15.2
- Eggs Benedict – poached eggs / bacon / sauce Hollandaise / green asparagus / lamb's lettuce* 13.2
-  *Vegan Bresaola or Coppa stagionata – Italian salume from pork neck –
wild garlic oil / organic mushrooms / rucola* 15

Soup

-  *Bloody Mary gazpacho / celery / potato chips* 8
- Asparagus cream soup / chives / pickled salmon* 8.4


Pasta & risotto

-  *Linguine noodles / young garlic / cherry tomatoes / jalapeños* 14.7
- Tagliatelle noodles / pulled pepper salmon / preserved lemon / spinach* 16
- Conchiglie rigate noodles / Merguez – lamb – / braised tomato / jalapenos* 16.9
- Bell pepper risotto / goat's cheese cream / organic brown mushrooms* 15.8
+ optionally with crispy stripes of regional apple-fed pork + 3.5


Pot-au-feu

- Pot au feu of regional corn-fed chicken
poached organic egg / shiitake / edamame / coriander / soba noodles* 17.3

Main course

-  *Vegan: Filled mini aubergine with walnuts / red bell pepper
tandoori / zucchini / beet root hummus / olives* 17.8
- Fish fillet – catch of the day – / sauce béarnaise / white asparagus / potatoes* 24
- Pan fried regional corn-fed chicken / lemon butter / bell pepper risotto / green asparagus* 22
- Merguez – spicy lamb sausages / goat curd / olive / lime / organic hummus / wild broccoli* 19.8
- Grilled Entrecôte – dry aged / Mecklenburg-Vorpommern region / 250 g
tarragon & olive potato mash / red bell pepper* 34

Desert

- Strawberry vanilla crème brûlée* 6
- Rhubarb tartlet / hazelnut / basil fresh cheese ice cream* 7.8
-  *2 scoops of homemade sorbet with Prosecco* 6
- Homemade ice cream or sorbet* 1 scoop – 3 / 2 scoops – 5.5 / 3 scoops – 7
- Selected French rawmilk cheese by Maître Philippe* 3 types 9.3