


lunch menu from 12 – 4 pm


Starter

-  *Homemade organic hummus / olives / tomato / parsley* 7.7
-  *Wasabi Caesar salad / passionfruit / krupuk* 12.8
+ optionally with roasted stripes of chicken + 3,3
-  *Pickled salted vegetables / vegan miso mayonnaise* 13.5
-  *Vegetable bowl – shiitake mushrooms / fennel
avocado / grapefruit / Chioggia beetroot / quinoa / organic hummus* 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
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Soup

-  *Shiro miso soup / wakame / leek / silk tofu* 8.2
- Asparagus cream soup / parsley / pickled salmon* 8.4
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Pasta & risotto

-  *Linguine noodles / wild garlic / olive oil / cherry tomatoes* 14.7
- Avocado potato ravioli / green asparagus / salted almond butter* 15.2
- Tagliatelle noodles / pulled pepper salmon / confied lemon / spinach* 16
- Conchiglie rigate noodles / Merguez / braised tomato / cima di rapa* 16.8
- Wild garlic risotto / goat's cheese cream / organic brown mushrooms* 15.7
+ optionally with crispy stripes of regional apple-fed pork + 3.5
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Pot-au-feu

- Pot au feu of regional corn-fed chicken
poached organic egg / shiitake / edamame / coriander / soba noodles* 17.3
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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 / wild garlic risotto / heritage carrots* 22
- Merguez – spicy lamb sausages / goat curd / olive / lime / organic hummus / cima di rapa* 19.8
- Grilled Entrecôte – dry aged / Mecklenburg-Vorpommern region / 250 g
white garlic & olive potato mash / red bell pepper* 34
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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