

# lunch menu

from 12 – 4 pm

## Starter



Mixed lettuce / orange fillets / chestnut 11.8  
– with smoked duck breast + 3.5



Vegetable bowl – oyster mushrooms / Hokkaido pumpkin  
avocado / black beluga lentils / quince / turnip / organic hummus 14

Organic buffalo mozzarella – regional – / braised beetroot / spinach salad / cashews 14.7

Octopus carpaccio / lime / fennel / dried tomato / coriander 15

Duck liver crème brûlée & smoked breast of regional free range duck  
green apple sorbet / wild herbs / juniper brittle 15.5

---

## Soup



Hokkaido pumpkin soup / oyster mushrooms / sesame / coriander 7.5



Spicy plum soup / udon noodles / shiitake mushrooms / pak choi 8

---

## Pasta & risotto

Goat's cheese ravioli / walnut butter / spinach 15.2

Linguine / prawns / white wine / chili / garlic / parsley 15.5

Casareccia / sugo from regional venison / pied-de-mouton mushrooms 15.7



Beetroot risotto / fresh horse radish / chard 15  
+ with smoked duck breast + 2.8

---

## Pot-au-feu

Pot-au-feu from regional duck

Brussel's sprout leaves / chestnuts / shiitake mushrooms / orange 16.5

---

## Main course



Vegan: Filled balls of savoy cabbage with shiitake & cashew  
parsnip / pickled onions / Pied-de-mouton mushrooms 17

Fish fillet – catch of the day

maple foam / potato oat crust / green peas / Pancetta speck / sauerkraut & grapes 21

1/4 regional duck from the oven

elderberry jus / pumpkin gnocchi / poppy seed / red chard 22

Pink pan fried leg of young venison from the region

Absinth-jus / panisse / king oyster mushrooms / wild broccoli 24

Grilled entrecote from regional dry aged beef – 250g –

chimichurri / sweet corn fritter / snow peas 29

---

## Desert

Lemon grass ginger crème brûlée 5.3

White russian tartlet / quince sorbet 7



2 scoops of homemade sorbet with Prosecco 5.8

Homemade ice cream or sorbet 1 scoup – 3 / 2 scoups – 5.5 / 3 scoups – 7

Selected French rawmilk cheese by Maître Philippe 3 types 8.7