



lunch menu


from 12 – 4 pm

Starter


 *Homemade organic hummus / olives / tomato / parsley* 8

 *Mixed salad / tangerine / chicoree* 12.90
+ optionally with roasted stripes of regional apple-fed pork belly + 3.50

 *Pickled vegetables – Japanese style tsukemono / vegan miso mayonnaise* 13.50

 *Vegetable bowl – organic shiitake / wild broccoli / pumpkin / cauliflower / quince / organic quinoa* 15

Baked goat`s cheese / honey thyme crust / beetroot / lamb`s lettuce 15.80

 *Vegan Bresaola or Coppa stagionata – Italian salume from pork neck –
herbal oil / organic mushrooms / rucola* 15.50

Soup

 *Spicy plum soup / Udon noodles / park choi / coriander* 8.50

Pumpkin cream soup / roasted king oyster mushrooms / sesame 8.20

Pasta & risotto

Tagliatelle noodles / hedgehog mushrooms / hazelnut butter / lovage 16.80

Ravioli filled with smoked salmon trout / salted lemon / tarragon / spinach 16.50


Linguine alla carbonara / pancetta speck / organic egg / parmesan cheese 15.40

Beetroot risotto / horseradish / chard / apple 16
+ optionally with blood sausage from regional Duroc pork + 3.50

Pot-au-feu

*Spicy Pot au feu of pork belly – regional apple-fed pig –
Kim chi / cucumber / edamame / coriander / leek / pumpkin seeds* 18.60

Main course

 *Vegan: Truffled spinach bread dumplings / hedgehog mushrooms
Parsley roots mash / pearl onions / pumpkin seeds* 19.50

Fish fillet – catch of the day – / beetroot / potato mash / organic linseed oil 25

*Blood sausage from regional Duroc pork
organic sauerkraut with grapes / roasted organic potatoes* 19

*Brandenburg duck from the oven
ginger jus / chard / cranberry / roasted bread dumpling* 26

Desert

White chocolate gingerbread crème brûlée 6.70

 *2 scoops of homemade sorbet with Prosecco* 6.90

Homemade ice cream or sorbet 1 scoup – 3 / 2 scoups – 5.70 / 3 scoups – 7.90

Selected French raw milk cheese by Maître Philippe 3 types 9.50