

lunch menu from 12 – 4 pm

Starter



Mixed lettuce / passion fruit / walnut / radish 11.5
– pan fried regional corn-fed chicken + 3



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

Organic buffalo mozzarella – regional – / spinach salad / cashews/ braised peach 14.5

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

Crunchy pork belly – regional apple-fed pork –
Dashi stock / Shimeji mushrooms / Edamame beans / parsnip 15

Soup



Hokkaido pumpkin soup / oyster mushrooms / sesame / coriander 7.5

Oxtail soup / white port wine foam / parsnip chips 8

Pasta

Avocado potato ravioli / Amalfi-lemon / snow peas 15.2



Rice noodles with Hoisin sauce
pak choi / Shiitake mushrooms / peanuts / smoked organic tofu 14.2

Tagliatelle / pulled pepper salmon / spinach / cardamom / orange butter 15

Rotelle / lamb sugo – Ruppin region – / Pied-de-mouton mushrooms 15.5

Pumpkin risotto Arborio / goat`s cheese / pumpkin oil / Pumpkin seeds 15
+ roasted slices of regional apple-fed pork + 2.5

Main course



Vegan: Filled balls of savoy cabbage with shiitake & cashew
parsnip / pickled onions / Pied-de-mouton mushrooms 16.8

Fish filet – catch of the day –
white tomato foam / Beluga lentils / spinach / roasted topinambur 21

Pan fried regional corn fed chicken
lemon butter / wild broccoli / pomegranate / pumpkin risotto 19.5

Pink roasted leg of regional lamb
white bean hummus / miso / bell pepper / parsley / olive oil 24

Grilled entrecote from regional dry aged beef – 250g –
chimichurri / sweet corn fritter / snow peas 28

Desert

Apricot crème brûlée 5.2

White russian tartlet / cherry sorbet 7



2 scoops of homemade sorbet with Prosecco 5.8

Homemade ice cream or sorbet 1 scoop – 3 / 2 scoops – 5.5 / 3 scoops – 7

Selected French rawmilk cheese by Maître Philippe 3 types 8.5 / 5 types 12