

Dear guests,
in order to avoid having to pass on the increase in VAT on restaurant meals and the abolition of the energy price brake in full to our prices, we will only serve bread to order. We hope for your understanding.

lunch menu from 12 – 4 pm

Sour dough bread – from Domberger/Moabit – / Maldon sea salt–flakes / organic butter 4.30


Baguette 1.70

Starters



Homemade organic hummus / olives / tomato / parsley 9.40

Organic labneh & beetroot / candied walnuts 13.20

 Lettuce hearts / chanterelle mushrooms / chioggia beets / passion fruit dressing 15.50
– optionally with roasted slices of corn–fed chicken + 4.20


Organic buffalo mozzarella / heritage tomatoes / water melon salsa / cashew 17.80

Salade Nicoise – green beans / tomatoes / lettuce / organic potatoes / anchovies / olives / organic egg 19.70



Vegan Bresaola carpaccio or Coppa stagionata – Italian salume from pork neck –
herbal oil / organic brown mushrooms / rocket salad 18.00

Soups

 Pumpkin cream soup / roasted king oyster mushrooms / pumpkin seeds & –oil 10.00

Spicy plum soup / udon noodles / pak choi / coriander 11.00

Pasta & risotto



Spaghettini noodles / pesto rosso / dried tomatoes / cashews 19.70


Tagliatelle noodles / chanterelle mushrooms / Guanciale speck / parsley 20.50

Linguine / prawns / olive oil / chili / garlic / salicornes 21.00

Gnocchi filled with porcini mushrooms & mozzarella / hazelnut butter / organic mushrooms 21.00

Pumpkin risotto / goat's cheese cream / pumpkin seeds 21.50
+ optionally with roasted slices of corn–fed chicken + 4.20

Main courses

 Vegan: Roasted spinach and bread dumplings / chanterelles (until the end of the season)
or organic mushrooms / parsley root / pumpkin seed jus / pearl onions 22.90

Fish fillet – catch of the day – in bouillabaisse stock
fennel / courgette / rouille cream crostino 28.00

Corn–fed chicken / lemon butter / dried tomato / green asparagus / fregola sarda noodles 27.50

Pan fried calf's liver / balsamico jus / onion chips / apple / lovage potato purée 26.00

Desserts

Apricot crème brûlée / almond ice cream 9.30



Matcha brownie with white chocolate & hazelnut / lychee sorbet 9.90



2 scoops of homemade sorbet with Prosecco 8.00

Homemade ice cream or sorbet 1 scoop – 3.30 / 2 scoops – 6.50 / 3 scoops – 9.00

Selected French raw milk cheese by Maître Philippe 3 types 13.90

Our service staff will be happy to bring you the menu with allergens and additives on request.