

Lunch 12 – 4 pm

Starter



Portion of homemade organic hummus / tomato / olives 6.9



Lettuce hearts / pear / chicorée / walnuts 10.5
– optionally with roasted slices of Muscovy duck breast 3.5



Autumn vegetable bowl

– cauliflower/beetroot/parsnip/pearl oyster mushrooms/chick peas/snow peas/quince 14

Eggs Benedict – poached eggs/ bacon/ roasted focaccia/ sc. Hollandaise/ snow peas/ salad 11.9

Regional organic buffalo mozzarella/ beetroot / spinach salad / cashews/ balsamico 12.5

Red rainbow trout – pickled/smoked/caviar – / cauliflower / Unagi sauce / quince 14

Beef carpaccio with truffled goat's cheese / lemon confit / wild herbs 15

Soup



Light shiro miso soup / shiitake mushrooms / pak choi / organic silken tofu 7.5



Pumpkin coconut curry soup / pearl oyster mushrooms / sesame / coriander 7.5

Pasta & risotto

Goat's cheese ravioli / green asparagus / lemon butter 15.2

Tagliatelle noodles / pulled pepper salmon / orange cardamom butter / spinach 14.7

Spaghettini noodles / porcini mushrooms / lardo bacon / leek / lovage 15.20

Pumpkin risotto Arborio / goat's cheese cream / pumpkin seed oil / pomegranate 14.5
– optionally with roasted slices of regional apple-fed pork + 3

Mains courses



Sweet potato pear gratin / tarragon / cashews / porcini mushrooms 16

Pan fried fish fillet – catch of the day – on borschtsch-vegetable-stew
horse raddish cream / maple / pinto beans / parsnip 19

Pink pan fried Muscovy duck breast / sesame jus / pak choi / jasmine rice 18.5

Spicy pot au feu of regional apple-fed pork
Kim Chi / leek / edamame beans / coriander / cucumber 15.5

Grilled beef fillet of Argentinean Black Angus-beef
calvados jus / spinach / porcini mushrooms / hazelnut gnocchi 25

Desert

Mousse & Crème Brûlée of white chocolate / quince 7

Blueberry cheesecake / sorbet / skyr yogurt 7



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

Selected french rawmilk cheese by Maître Philippe 3 kinds 8.3