


lunch menu from 12 – 4 pm


Starters

-  Homemade organic hummus / olives / tomato / parsley 8.60
Organic labneh & –beetroot / candied walnuts 10.70
-  Pickled vegetables – Japanese style “tsukemono” / vegan miso mayonnaise 13.60
-  Mixed lettuce / pear / pumpkin / pumpkin seed oil 14.00
– optionally with roasted slices of regional corn-fed chicken + 4.00
- Organic buffalo mozzarella / spinach salad / heritage tomatoes 16.40
- Salmon trout – smoked, pickled & caviar / cauliflower / pomelo / unagi sauce 17.00
-  Vegan Bresaola carpaccio or Coppa stagionata – Italian salume from pork neck – 16.30
herbal oil / organic brown mushrooms / rocket

Soups

-  Spicy plum soup / Udon noodles / pak choi / coriander 9.20
Truffled potato leek foam soup / shiso cress 9.00


Pasta & risotto

- Goat’s cheese tortelloni / snow peas / dried tomatoes 18.30
- Tagliatelle noodles / smoked salmon trout / leaf spinach / amalfi lemon 18.20
- Linguine alla carbonara / pancetta / organic egg / Grana Padano cheese / black pepper 17.60
- Tagliatelle / fresh tuscan summer truffle / Grana Padano cheese 20.50
- Apricot risotto / pak choi / hoisin sauce / sesame (also vegan on request ) 17.90
+ roasted slices of regional apple fed pork + 3.50


Pot-au-feu

- Pot au feu of regional apple fed pork
kimchi / leek / shiitake mushrooms / cucumber / coriander / chili / jasmine rice 19.90

Main courses

-  Vegan: Truffled spinach & bread dumpling
organic brown mushrooms / jus / pickled onions / pumpkin seeds 20.50
- Fish fillet – catch of the day – / lentil curry / cauliflower / organic labneh / parsley 25.00
- Regional corn-fed chicken
lemon butter / young turnips / snow peas / Fregola Sarda noodles 24.00
- Pork & herb bratwurst of Swabian–Hall pork
sauerkraut with grapes & pancetta speck / organic mashed potatoes 19.80
- Glazed veal liver / balsamico / fried onions / apple / pumpkin potato mash 25.00

Desserts

- Nougat thyme crème brûlée / blackberry sorbet 7.30
-  2 scoops of homemade sorbet with Prosecco 7.10
- Homemade ice cream or sorbet 1 scoop – 3.30 / 2 scoops – 6.10 / 3 scoops – 8.50
- Selected French raw milk cheese by Maître Philippe 3 types 10.90

- Sour dough bread – from Domberger/Moabit – / Maldon sea salt–flakes / organic butter 3.60
Baguette 1.90

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