

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.

Dinner menu from 4 pm

Sourdough bread / Maldon sea salt flakes / organic butter 4.50

Baguette 1.80 / person

Starters

Organic labneh & beetroot / candied walnuts 14.00



Pickled vegetables – Japanese style “tsukemono” / vegan miso–mayonnaise 14.90

Lettuce hearts / chanterelle mushrooms / chioggia beets / raspberry dressing 16.00
– optionally with roasted slices of corn–fed chicken + 4.50

Organic buffalo mozzarella / heritage tomatoes / melon salsa / cashews 19.30

Pulpo carpaccio / Amalfi lemon / fennel / dried tomatoes / parsley 20.00

Veal sweetbread – from small farms in Tyrol / truffle cream / lamb’s lettuce / pearl onions 21.00

Soup

Mango curry soup / coconut milk / king oyster mushrooms / sesame / coriander 11.30

Chilled organic avocado cucumber yoghurt soup / crayfish tails / potato chips 11.80

Pasta & risotto

Avocado potato ravioli / green asparagus / salted almond butter 22.60

Tagliatelle / chanterelle mushrooms / Guanciale speck / parsley 22.00

Spaghettini / smoked salmon trout / spinach / preserved lemon 22.70

Chanterelle mushroom risotto / scallions / Grana Padano cheese 22.50
– optionally with roasted slices of corn–fed chicken + 4.50

Pot-au-feu

from prime boiled veal/ horseradish/ root vegetables/ organic potatoes/ walnut oil/ cress 26.50

Main courses

Vegan: Grilled organic cauliflower
shiitake mushrooms / tarragon / hazelnut / organic carrots / lemon gras jus 25.50

Fish fillet – catch of the day –/ curry lentils / organic labneh / parsley / cauliflower 31.50

Regional corn–fed chicken / lemon butter / dried tomato / green asparagus / fregola sarda 32.00

Crépinette of regional venison

juniper brittle / chanterelle mushrooms / wild brokkoli / elderberry / panisse 36.00

Grilled veal fillet / blackberry jus / pecan nuts / spinach / parmesan doughnut 38.50

Deserts

Mango crème brûlée / coconut ice cream 9.90

Strawberry yoghurt tartlet / woodruff / blackberry sorbet 11.80



Matcha brownie with white chocolate/ hazelnut / lychee sorbet 11.00



2 scoops of homemade sorbet with Prosecco 8.90

Selected French raw milk cheese by Maître Philippe 3 types 14.50 / 5 types 19.00

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