

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 4.80
Baguette 1.90 / person

Starters

Organic labneh & beetroot / candied walnuts 14.50

Green peas flan / organic king oyster mushroom / raspberry gazpacho / Chaource cheese 16.30


 Lettuce hearts / passion fruit dressing / oyster mushrooms / marinated pumpkin 16.50
– optionally with roasted slices of regional corn-fed chicken + 4.50

Organic buffalo burrata / heritage tomatoes / melon salsa 19.80

Ceviche of sea bass / grapefruit / sweet potato / coriander / jalapeños 19.60

Veal fillet carpaccio filled with duck liver / apricot / lamb's lettuce / juniper brittle 21.50

Soup

 Spicy plum soup / udon noodles / bokchoi / coriander 11.80

Hokkaido pumpkin cream soup / gröstl of Iberico pork / pumpkin seeds & –oil 12.00

Pasta & risotto

Filled porcini mushrooms & mozzarella gnocchi / hazelnut butter / organic brown mushrooms 22.70

Ravioli filled with smoked salmon trout / lemon butter / spinach 23.00

Linguine / prawns / olive oil / chili / garlic / salicornes 23.00


Tagliatelle / sugo from regional venison / cranberries / organic brown mushrooms 23.50

Pumpkin risotto / goat's cheese cream / pumpkin seeds 22.80
– optionally with roasted slices of corn-fed chicken 4.50

Pot-au-feu

Pot-au-feu of regional corn-fed chicken / bokchoi / poached egg / lime / udon noodles 24.80

Main courses

 Vegan: Roasted spinach and bread dumplings & organic mushrooms
parsley root / pumpkin seed jus / pearl onions 25.50

Fish fillet – catch of the day – & Argentine red prawn in bouillabaisse stock
fennel / courgette / rouille cream crostino 33.00

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


Pan fried calf's liver / balsamico jus / onion chips / apple / lovage potato purée 29.50


Grilled cutlet of Iberico pork / calvados jus / wild broccoli / hazelnut / porcini gnocchi 38.00

Deserts

Apricot crème brûlée / almond ice cream 10.00

Nougat cheesecake / raspberry goji sorbet 11.80

 Matcha brownie with white chocolate / hazelnut / lychee sorbet 11.20

 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.