



STARTERS

Small Alsatian bread for two

with burned salted butter, lemonaioli
and mixed olives

7,40 per person

Grilled tiger prawn

pea x2, green asparagus and sea food bisque

19,50

Tataki of saddle of beef

with soy lack, sesam, avocado-mango salad and lemonceam

18,70

Creamy Burrata

black berry chutney and cress salad

15,60

Vitello tonnato

medium boiled fillet of veal with basil-tuna sauce,
taggiasca olives and preserved cherry tomatoes

17,80

Crispy falafel balls (vegan)

of green bio lentils, spicy tomato salsa,
eggplant and lemon cream

15,50



SOUP

Lemongrass-Currysoup

spring roll with tiger prawn 12,50

(on request vegan without spring roll)

GREENS

Colourful leaf salad in apple vinegar

with peppers, gherkin, carrot and bread chip 12,50

with stripes of chicken breast and roasted nuts + 6,00

with ewe's milk cheese, dried tomatoes and olives + 6,00

with creamy Burrata, apricots and roasted chanterelles + 10,00



VEGETARIANS

Bread Dumplings

creamy chanterelles and leaf salad 24,90

Cauliflower two different styles

cauliflower-nutbutter mash and roasted wild cauliflower,
falafel balls of green organic lentils and gremolata 22,50

Olive Gnocchi

creamy Burrata, sautdeed baby spinach, olives
and tomato sugo 23,50

MAINS

Sardinian Pasta

linguine, fresh sardines, lovage, parsley, capers,
parmesan and crispy pangrattato 22,50

(on request vegan)



Char from the arctic ocean roasted on it's skin

beurre blanc, pea x2 and roasted chanterelles

33,80

Gilthead roasted on whole

oliv oil, herbs and lemon,

served wit lemon aioli, herbed potatoes and salad

31,70

Braised cheek of beef

own sauce, mushroom ragout with spring leek,

polenta slice and sour cream salad

27,90

Veal chop

portwinejus, sauteed baby spinach and wild garlic ravioli

34,50

Saddle of deer from the local forest

with portwinejus, chanterelles, pickled apricots,

black walnuts, parsnip mash and bread dumpling

44,90



Medium rare roasted Barbarie duck

portwinejus, bacon dates, green asparagus
and roasted polenta slice

29,50

Crispy belly of pork

Portwine onions, green vegetables and parsnip mash

23,80

Pickled herring "housewife style"

apples, onions, gherkins, sour cream
and small paddy potatoes

17,80

CLASSICS

200g Rump steak of argentinean Angus „provencial“

roasted potatoes and sour cream salad

36,00

Breaded escalope of saddle of pork

french fries and sour cream salad

19,90



DESSERTS

Passion fruit crème brûlée

fresh berries, crumble and coconutsorbet 11,50

Groats of berries

with vanilla ice cream and whipped cream 8,40

Chocolate cheesecake

of Valrhona chocolate on crispy ground,
white chocolate yoghurt, balsamic cherries
and black cherry sorbet 12,50

"Affogato"

vanilla-egg liqueur ice cream, cantuccini
and coffee baiser with espresso 9,90

Sorbet of the day

crumble, berries and chocolate deco 5,40

(vegan on request)