

Soup

Parsnip cream soup ^{13,18}	6.90 €
Green minestrone – semolina dumplings ^{13,15,20}	9.50 €

Starter

Vegan vegetable tatar - tomatosalsa – wild herb salad	9.90 €
Flambé goat cheese - crostini - chard – honey dressing ^{18,19,21}	11.80 €
Grilled prawns stewer – mango – mint – potato round ¹⁴	12.90 €

Main course

Roasted romana salad – lukewarm bulgur Cherry tomatoes – spring leek – mint yoghurt ^{13,18}	15.90 €
Grilled aubergine steak – quinoasalad – chilli sauce ^{13,1}	16.90 €
Roasted corn poularde – jus de poularde – sautéed wild mushrooms Carrots greens – corn polenta ^{18,20}	19.90 €
Sous vide cooked pork fillet – red wine jus Baby carrots – green mashed potatoes ^{18,20}	19.90 €
Potato crusted pike perch fillet – white winelime sauce Leaf spinach - saffron risotto ^{18,26}	22.90 €

Please note that we only use fresh ingredients and therefore waiting times might be possible.

All prices are in Euro and inclusive of VAT and service charge.

Poached cod fillet – red tomato pesto – taboulé^{18,26} | 22.90 €

Veal escalope - cranberries – lukewarm potato cucumber salad^{13,15} | 24.90 €

Entrecôte – sauce Bernaise – grilled vegetable – french fries^{15,18} | 27.90 €

Dessert

Lemon tiramisu^{13,15,18} | 9.90 €

Strawberry elder mousse - meringue crunch - cassis coulis^{15,18,19} | 9.90 €

Variation of seasonal sorbet – crumble^{9,13,18} | 9.90 €

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