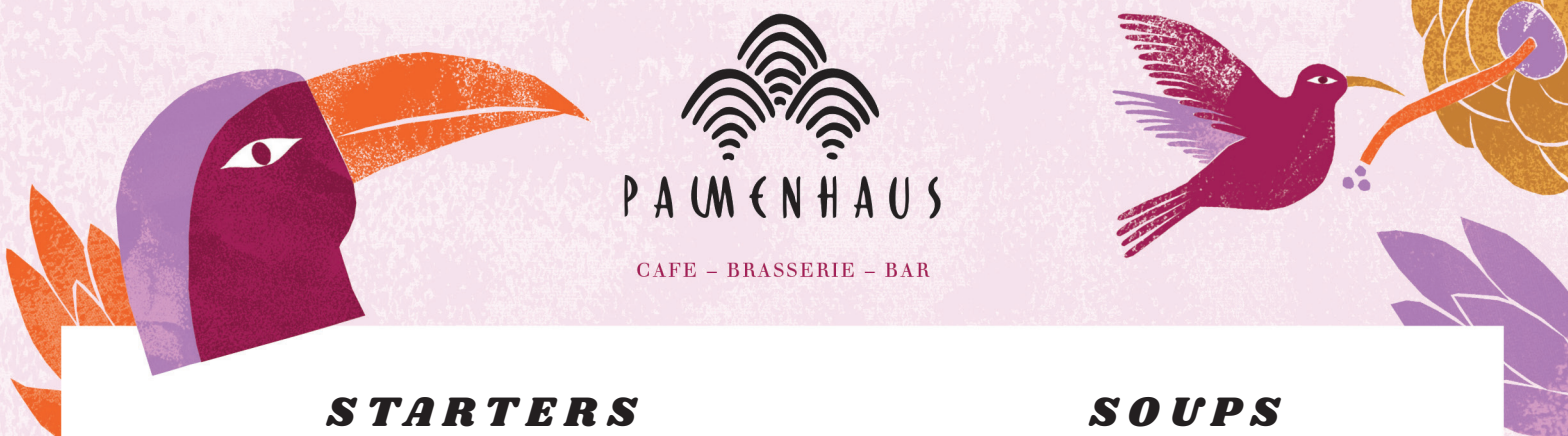




STARTERS

- MIXED LEAF SALAD 7,5 / 14,0
raw vegetables, olive oil / pumpkin seed oil *vegan* ♡ L/M
- SUMMERROLL 18,0
papaya-avocado-salad, peanuts, soy-chili dip *vegan* ♡ A/E/F/N
- BUFFALO MOZZARELLA 19,0
balsamic-apricot sauce, tomatoes, tarragon G/O
- CALAMARI BRUSCHETTA 22,0
peperonata, ginger-cucumber relish A/M/R
- ORGANIC BEEF TARTARE 22,0
truffled butter, belphe cheese, focaccia A/D/G/M

SOUPS

- TOMATO-WATERMELON GAZPACHO 9,5
dark bread crisps A/L ♡
- ORGANIC THAI CHICKENSUP 11,0
lemongrass, glassnoodle-vegetables F/L/N
- SOUP OF THE DAY 8,5
please ask for further information



MAINS

- CHILLI SIN CARNE 24,0
coconut basmati rice, avocado aioli ♡ F
- FELICETTI LINGUINI 23,0
tomatoes, olives, Grana cheese ♡ A/C/G/L
- CHANTERELLE RAVIOLI 26,0
majoram cream, Scarmorza cheese ♡ A/C/G
- PINSA 20,0
organic regional ham "Ötscher", stracciatella, basil 🍷 A/G
- GRILLED FILLET OF SALMON 34,0
ratatouille, dill-potatoes D/G
- WHOLE GRILLED SEA BASS 34,0
mediterranean vegetables, rosemary potatoes, basil-pesto D/G
- WHOLE GRILLED BROOK TROUT "FALKENSTEIN" 34,0
broccoli, almond butter, early potatoes D/G
- CHEESEBURGER (organic local beef) 28,0
cheddar, gherkin, roasted onions, tomatoes, wedges, BBQ sauce, aioli A/C/G
- WIENER SCHNITZEL (organic local veal) 36,0
young potatoes, cabbage salad, cranberries A/C/L/M
- GRILLED ROAST BEEF (organic local beef) 38,0
house made tarragon gnocchi, bacon wrapped string beans, red onion confit A/C/G/L/O

DESSERTS

- LEMON SORBET SERVED
IN FRUIT BOWLE 12,0
strawberries, pistachios, lotus-root crisps ♡ A/C/G/H
- CHOCOLATE SOUFFLÉ 13,0
fresh strawberries, vanilla ice cream
♡ C/F/G/H/O

FINE PASTRIES
see our showcase

CHEESE

- SELECTION OF 2 11,6
SELECTION OF 5 24,0
♡ A/G/H/M/O served with
fig mustard, walnuts
& bread
- TALEGGIO
soft cheese with red mould,
intense-refined taste
- LOMBARDY, ITALY
- SCHLOSSBERGER ALT
hard cheese, matured 14
months
- EMENTAL, SWITZERLAND
- STILTON
mild-spicy,
classic with blue mould,
pasteurized milk
- LEICESTERSHIRE, ENGLAND
- PECORINO MOLITERNO
CENTRAL
hard cheese, pasteurized
sheep milk
- SARDINIA, ITALY
- BRIE DE NANGIS
soft cheese from raw cow's milk,
white mould rind
- ILE DE FRANCE, FRANCE



PORTION BREAD A 2,2
COVER (FROM 6PM, BREAD BASKET, AMOUSE BOUCHE, NAPKIN) A/G 4,7 p.p.
all prices in Euro / errors excepted

A cereal	E peanut	M mustard	♡ vegetarian
containing gluten	F soy	N sesame	♡ vegan
B crustacean	G milk/lactose	O sulphur/alcohol	🍷 pork
C egg	H nuts	P lupine	
D fish	L celery	R molluscs	