Appetizer

	€
Bread	3,00
Bread & olive oil foam I sea salt	5,50
Colourful beet I pumpernickel I cream cheese	7,00
3 kinds of wild mushroom cream I pickled I caviar	9,00
Marrowbone bruschetta- spring leak I bread	12,00

Starter

Soup of the day	11,00
Caesar salad- chicken I prawns lettuce I Grana Padano I croutons I chives	15,00 I + 5,00 I + 9,00
Artichocke & Kale triple artichoke I lemon confit I fresh herbs I crutons I pickled chile pepper	16,00
Saganaki sheep's cheese I truffled honey I toasted sesam seeds I truffle	18,00
Eggplant crème brûlée mixed pickles I sourdough chip	15,00
Stracciatella & tomato confit smoked paprika oil I sourdough bread	16,50
Favahummus pickled carrots I linseed chip	15,00
Pickled filled of beef tramezzini I parsley emulsion I egg yolk cream	23,00
Beef tartare anna fries I truffle I pickled egg	23,00
Grilled octopus soy butter I crème fraîche I Chimmichurri I fondant potatoe	22,00 I 35,00

Main course

	€
Braised celery kounoupidi I cucumber I pink grapefruit – vegan	26,50
Homemade Tortellini goat's cream cheese I candied walnuts I beetroot	28,00
+ home-marinated salmon	34,00
Suflaki of free-range-chicken roasted eggplant salad I meadow herbs I naan bread	28,50
Braised Shortribs creamy mashed potatoes I garlic I herb salad	28,50
Pearl couscous confit jumbo shrimps I lobster bisque I mini vine tomatoes	29,00
Spinach-Fettucine duck bolognese I nut butter I herbs I parmesan	30,00
Catch of the day celery purree I enokitaco I glace	33,50
Beef fillet hasselback- potatoe I mini vegetables I sauce bordelaise	39,00

Sides

Creamy mashed potatoes	7,50
Mini vegetables	7,50
Sauce Bordelaise	10,00

Our service staff will be happy to provide you with a separate allergen list