

appetizers

COLD

salmon 13
red radish | lemongrass | roasted mustard

tataki style 14
entrecote | teriyaki | chili pepper

tartaar 14
cheese | chive | cucumber

sea bass 14
cucumber | dill | bergamot

carpaccio 14
parmesan | truffle | pine kernel

VEGETARIAN

HOT

pork belly 14
eel | apple | cauliflower

prawn 14
chili pepper | garlic | spring onion

cauliflower 11
apple | lemongrass | cheese

SOUPS

mushroom 11
veal cheek | shiitake | beech mushroom

season 12
seasonal ingredients

main courses

MEAT

rib eye 300 grams 34
seasonal vegetables | herb butter

tournedos 180 grams 33
candied peel | seasonal vegetables | red wine gravy

entrecote 250 grams 29
seasonal vegetables | pepper sauce

tenderloin 24
pork belly | mushroom | crispy ham

lamb 27
seasonal vegetables | red wine gravy

FISH

sea bass 28
potato | parsnip | mushroom

cod 29
tortellini | dutch shrimp | tuber

VEGETARIAN

mushroom risotto 19
mushroom | shallot | parmesan

tomato risotto 19
sun dried tomato | shallot | parmesan

Enjoy different dishes
together, which are
presentated at your table.

| | |
|---------------|----|
| 3-course menu | 46 |
| 4-course menu | 49 |
| 5-course menu | 59 |
| 6-course menu | 69 |

All main courses are
being served with
homemade fries

Dinner with a delicious wine?
Ask for our wine menu

