

STARTER

SAUERTEIGBROT MIT ERBSEN GUACAMOLE	4.5
OLIVEN VON THEODORA, MANCHEGO, KOPFSALAT PESTO, BALSAMICO ZWIEBEL	7.5
ZIEGENFRISCHKÄSE, GESCHMORTE LILA WURZEL, ORANGEN HUMUS, KAREMELISIERTE KORIANDERSAAT	12.5
CEVICHE VON KRÄUTERSEITLINGEN, MARACUJA, SÜSSKARTOFFEL, KORIANDER,	12.5
BORSCHTSCH VOM LANDLACHS, HERZMUSCHELN, GRÜNKOHL, GELBE BETE	12.5
MAKRELE IN OLIVENÖL, BRIOCHE, DIJONAISE, LIMETTE, PETERSILIEN-KAPERNSALAT	12.5
GEBRATENE MERGUEZ, COUSCOUS, MELONE, HARISSASCHMAND	12.5

HAUPTGANG

GEFÜLLTE GNOCCHI MIT MARONE, ORANGEN- PINIENKERNBUTTER, BLATTSPINAT	18.5
GEBRATENES SEEHECHTFILET, ROTES SPITZKOHL, KARTOFFEL-SENFPUREE, WEISSWEINVELOUTE	25.5
SALTIMBOCCA VON DER MAISPOULARDE, ROSMARIN- RISOTTO, ERBSEN, PETERSILIENWURZEL, PORTWEINJUS	26.5

DANACH

TOBLERONE SCHOKO MOUSSE, KOMPOTT VON ÄPFELN AUS DEM ALTEN LAND, KUCHENCRUMBLE	8.5
BROMBEER CHEESECAKE, VANILLEEIS	8.5
KÄSEAUSWAHL, FEIGENSENF, KALAMATA OLIVEN + LUFTGETROCKNETE SALAMI	13.0 15.0

DIENSTAG BIS SAMSTAG AB 17 UHR.

STARTER

SOURDOUGH BREAD WITH PEA GUACAMOLE	4.5
OLIVES FROM THEODORA, MANCHEGO, LETTUCE PESTO, BALSAMIC ONION	7.5
GOAT CREAM CHEESE, BRAISED PURPLE ROOT, ORANGE HUMUS, CARAMELIZED CORIANDER SEEDS	12.5
CEVICHE OF KING OYSTER MUSHROOMS, PASSION FRUIT, SWEET POTATO, CORIANDER	12.5
BORSCHT FROM COUNTRY SALMON, COCKLES, POINTED CABBAGE, YELLOW BEETS	12.5
MACKEREL IN OLIVE OIL, BRIOCHE, DIJONAISE, LIME, PARSLEY AND CAPER SALAD	12.5
FRIED MERGUEZ, COUSCOUS, MELON, HARISSA SOUR CREAM	12.5

MAIN COURSE

STUFFED GNOCCHI WITH CHESTNUTS, ORANGE AND PINE NUT BUTTER, SPINACH LEAVES	18.5
FRIED HAKE FILLET, KALE, MASHED POTATOES AND MUSTARD, WHITE WINE VELOUTE	25.5
SALTIMBOCCA FROM CORN-FED CHICKEN, ROSEMARY RISOTTO, PEAS, PARSLEY ROOT, PORT WINE JUS	26.5

DANACH

TOBLERONE CHOCOLATE MOUSSE, COMPOTE OF APPLES FROM THE OLD COUNTRY, CAKE CRUMBLE	8.5
BLACKBERRY CHEESECAKE, VANILLA ICE CREAM	8.5
CHEESE SELECTION, FIG MUSTARD, KALAMATA OLIVES	13.0
+ AIR-DRIED SALAMI	15.0

TUESDAY TO SATURDAY FROM 5 PM