

STARTER

SAUERTEIGBROT MIT ERBSEN GUACAMOLE	4.5
OLIVEN VON THEODORA, MANCHEGO, KOPFSALAT PESTO, BALSAMICO ZWIEBEL	7.5
BURATTA, PANZANELLA VON GEGRILLTEN WURZELN, ORANGE, KORIANDERSAAT	12.5
CEVICHE VON KRÄUTERSEITLINGEN, FLIEDERBEERE, APFEL, KANDIERTE WALNUSS	12.5
HAUSGEBEIZTER WERMUT LACHS, FELTSALAT, GEPICKELTE HONIG GURKE, KAMELISIERT SEFKÖRNER	12.5
SARDINEN "MARIA ORGANIC", PETERSILIEN-KAPERN SALAT, BRIOCHE, LIMETTE	12.5
TATAR VOM SIMMENTALER RIND, KÜRBIS, PORTULAK, ALTER GAUDA	12.5

HAUPTGANG

POCHIERTE TOPFENKNÖDEL, QUITTEN-ROTKOHL, PANKOCRUMBLE, PORTWEINJUS	18.5
GEBRATENES ZANDERFILET, KARTOFFEL-KERBELPÜREE, FRISCHER GRÜNKOHL, LIMETTEN-SENFSAUCE	24.5
GESCHMORTES VOM WEIDERIND, GEGRILLTER SPITZKOHL, SAFRAN-POLENTA, THYMIANJUS	25.5

DANACH

TOBLERONE MOUSSE, ZWETSCHGEN-ROSMARIN KOMPOTT, KUCHEN CRUMBLE	8.5
BROMBEER-CHEESECAKE, SALZKARAMELLEIS, JOHANNISBEEREN	8.5
KÄSEAUWAHL, FEIGENSENF, KALAMATA OLIVEN	13.0
+ LUFTGETROCKNETE SALAMI	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

BURATTA, PANZANELLA OF GRILLED ROOTS, ORANGE, CORIANDER SEEDS 12.5

OYSTER MUSHROOM CEVICHE, ELDERBERRY, APPLE, CANDIED WALNUT 12.5

HOME MARINATED VERMOUTH SALMON, LAMB'S LETTUCE, PICKLED HONEY CUCUMBER, CARAMELIZED MUSTARD SEEDS 12.5

SARDINES "MARIA ORGANIC", PARSLEY-CAPERS SALAD, BRIOCHE, LIME 12.5

SIMMENTAL BEEF TARTARE, PUMPKIN, PURSLANE, OLD GAUDA 12.5

MAIN COURSE

POACHED CURD DUMPLINGS, QUINCE AND RED CABBAGE, PANKO CRUMBLE, PORT WINE JUS 18.5

FRIED PIKE-PERCH FILLET, MASHED POTATOES AND CHERVIL, FRESH KALE, LIME MUSTARD SAUCE 24.5

BRAISED BEEF, GRILLED POINTED CABBAGE, SAFFRON POLENTA, THYME JUS 25.5

DANACH

TOBLERONE MOUSSE, PLUM ROSEMARY COMPOTE, CAKE CRUMBLE 8.5

BLACKBERRY CHEESECAKE, SALTED CARAMEL ICE CREAM, CURRANTS 8.5

CHEESE SELECTION, FIG MUSTARD, KALAMATA OLIVES 13.0
+ AIR-DRIED SALAMI 15.0
