

appetisers

quinoa salad (vegetarian/vegan) peach goat cheese parsely	9.50
Fregola Sarda (vegetarian) tomato olive aubergine	11.50
potato and onion broth with mussels celery chives	14
octopus buttermilk radish mushrooms	14.50
Yellowtail amberjack celery green tomatoes	19
Dim Sum Short Rib edamame radishes Japanese wine	16
mini pulled chicken burgers Cole Slaw	13.50

soups

Spanish gazpacho baked shrimp balls	10.50
cauliflower foam soup (vegetarian)	9.50

main courses

two kinds of rabbit kohlrabi chard chanterelles	32
sous vide flank steak pea verbs potato	33
melted char peppers avocado capers	32
polenta (vegetarian) coconut young onion tomato	26

desserts

vanilla yogurt sorbet shortcrust pastry crumble berries vanilla foam	13
herb soup melon coconut sorbet	12
french cheese selection spruce top honey grapes	16

Our service staff will be happy to provide you with information additives, allergens and food intolerances.

We focus on quality and charge € 1.50 per guest for this cover to be able to serve all products homemade.

All prices in EUR and including VAT.