

## appetisers

egg plant balls peas and mint cream   pistachios   dates	9.50
pickled pumpkin king oyster mushrooms   salsa verde	9.50
rolled barley smoked trout   lime   paprika	12.50
fregola sarda crustacean foam   shrimp   black olives	13,50
marinated char buttermilk   parsley	14
mussels in white wine stock baguette   sauce rouille	12
marinated roast beef tomato jam   herb salad   tartar sauce	13,50
pork belly sauerkraut   paprika   chorizo	14,50

## soups

mountain cheese foam soup	8
beetroot cappuccino horseradish	8.50

## main courses

black lentil dahl tempura vegetables   coconut yoghurt dip	24
halibut fillet sweet potato   romanesco   lemon thyme foam	32
beef stroganoff herb spaetzle   sour cream	32
farm duck red cabbage   potato dumplings   chestnuts	29

## desserts

duet of chocolate mousse pear	11
grandma's milk rice blueberries   caramel	12,50
french cheese variety fig mustard   grapes   nuts	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.