






— MENU —

MINIMUM 3 COURSES NEED TO BE ORDERED PER PERSON

3 course	4 course	5 course
38.5 €	53.0 €	64.5 €

FREELY SELECTED FROM THE FOLLOWING ITEMS







STARTERS

CELERY WITH PASSION FRUIT AND DAIKON RADISH		 
FISHERMAN'S BASTION TATAKI	+ 3,5 €	 
DUCK LIVER TERRINE WITH RHUBARB AND PECAN NUTS		 




SOUPS

CREAM OF GREEN PEA SOUP WITH GOAT CHEESE RAVIOLI		 
DUCK CONSOMMÉ		
VEAL SOUP WITH FRESH LOVAGE		

MAIN COURSES

VEGAN STUFFED PEPPER		 
FRESH FISH WITH CRAB RAVIOLI AND CITRUS BEURRE BLANC	+ 4,0 €	
FREE RANGE CHICKEN BREAST WITH TRUFFLE AND RISOTTO		
DRUCK BREAST WITH TURNIP, RHUBARB AND DUCK LIVER JUS		
PORK BELLY AND OCTOPUS WITH POTATO STEW AND PICKLED GREEN TOMATO		
NECK OF LAMB WITH POLENTA AND SUMMER BEANS		
ANGUS TENDERLOIN WITH SMOKED POTATO AND GREEN PEPPER SAUCE	+ 5,0 €	

DESSERTS

„BLACK FOREST“		
RASPBERRY WITH WHITE CHOCOLATE AND COCONUT		
CARAMELIZED OAT FLAKES WITH CUCUMBER AND ELDERFLOWER		

 gluten free  lactose free  vegetarian

EURO PRICES ARE FOR INFORMATION.
BILLS WILL INCLUDE AN ADDITIONAL 14% SERVICE CHARGE.