


STARTERS

	Beef-tomato consomme /beef fillet, caramelized vegetables, herb gremolata/ (A)(C)(G)(I)(L)	12,00
	Warm porcini tartar /horseradish panna cotta, parsley root cream, Jerusalem artichoke crisp and truffle oil/ (A)(G)(K)	13,00
	Scallop ceviche /salicornium-celery crisp, marinated daikon, ponzu vinaigrette, cucumber/ (B)(D)(K)(L)	16,00
	Salmon gravlax /potato-leek foam, apple salsa, masago caviar, violet potato chips, dried dill/ (D)(G)(H)	14,00
	Pan fried Foie gras /fig jam, cognac soaked apricots, toasted brioche, valerian/ (A)(E)(L)	16,50
	Honey coated duck hearts /oxtail – dark chocolate croquet, parsley root cream, tomatoes pickled in carnelian, fennel, bok choy/ (A)(F)(H)(I)	12,00
	Beef tartar /caper-raisin mash, onion marmelade, potato shavings, tortilla/ (A)(I)(L)	14,00
	Ash coated goat cheese salad /beetroot salsa, oven baked red cabbage, aragula, toasted hazelnuts, balsamico vinaigrette/ (G)(H)(L)	12,00
	Cesar salad /anchovi sauce, parmigiano reggiano, brioche toast/ (A)(C)(D)(G)(J)	
	with chicken breast	13,00
	with tiger prawns	14,00
	White wine sauteed mussels /brioche with herbs, fried leeks/ (A)(G)(I)(L)(N)	14,00
	Antipasti (A)(G)(L)	18,00

PASTA OR RISOTTO

	Oxtail ragout /prosciutto crisps, herb gremolata, Parmigiano reggiano/ (A)(G)(L)	16,50
	Seafood /salmon, calamari, mussels, prawns, red mullet, saffron sauce, pickled tomatoes, Parmigiano reggiano/ (B)(D)(G)	17,00
	Creamy seasonal mushrooms /porcini, oyster mushrooms, truffle paste, pine nuts, Parmigiano reggiano/ (A)(G)(H)	17,00

MAIN COURSE

	Red mullet /marinated cumquat, black salsify cream, mussel-whitewine sauce, pink beetroot, salicornia/ (D)(F)(G)(L)(N)	22,00
	Local catfish fillet /Beluga lentil bundle, oyster mushrooms, carrot spheres, lemongrass veloute, cauliflower/ (A)(D)(G)(I)(L)	23,00

Seafood stew /calamari, mussels, prawns, red mullet, salmon, bok choy, bulgur, nori, haricot beans/ (B)(D)(G)(I)(L)(N)	21,00
Slowly cooked lamb rump steak /black salsify cream, fried chestnuts, chimichuri, demi glaze sauce/ (A)(C)(G)(I)(L)	25,00
Beef fillet steak /violet potatoe croquet, pickled onions, hemp seeds, redwine-truffle sauce/ (A)(C)(G)(H)(I)(L)	26,00
Guinea fowl breast /carrot cream, haricot beans, fried radish, parmigiano regiano sauce/ (A)(G)(L)	21,00
 Peanut butter baked tofu /beetroots, pumpkin, Jerusalem artichoke cream, apple puree, pumpkin seeds/ (A)(E)(G)(H)(L)	16,50

DESSERTS

Basil Panna Cotta /mozzarella ice cream, pickled tomatoes, passion fruit cream, mango salsa/ (G)(H)	7,50
Chocolate cream Cannoli /ricotta cheese-almond mousse, pistachio ice cream, amareto/ (A)(C)(G)(H)	7,50
Passion fruit - pumpkin tartlet /red currant gel, clove reduction, hazelnut praline/ (A)(G)(H)	7,50



(A) ...cereal containing gluten, i.e. wheat, rye, barley, oats, spelled wheat, triticum turgidum polonicum or hybridized strains and its products **(B)** ...crustaceans and their products **(C)** ...eggs and their products **(D)** ...fish and products thereof **(E)** ...peanuts and products thereof **(F)** ...soybeans and their products **(G)** ...milk and products thereof (including lactose) **(H)** ...nuts, t. i., almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, Macadamia or Queensland nuts (Macadamia ternifolia) and their products **(I)** ...celery and their products **(J)** ...mustard and products thereof **(K)** ...sesame seeds and their products **(L)** ...sulfur dioxide and sulphites, if their concentration exceeds 10 mg / kg or 10 mg / l **(M)** ...lupine and its products **(N)** ...molluscs and their products