



Wine & Dine

Chef's recommendation menu
4 dishes 38€ / Wine package 22 €
Extra courses with the menu
Cold 7€ Warm 11€

Organic carrots, citrus, yoghurt and hemp seeds 7€

Pressed pork terrine, pistachios, fermented turnip, black garlic and apple 8€

Yuzu soy marinated whitefish with ginger, radish and rice cookie 9€

Venison tartar, truffle, sprig crème, kohlrabi and salted blueberry 11€

Celery tacos locos, piquant roots, gooseberry salsa from last summer,
banana and corn mole 2 kpl/8€

Blue mussels, pulpo, piquant brussel sprouts, sea weed, potatoes and
crispy bread 11€

Organic beetroots, seed porridge with parmesan, tarragon and walnuts 12€

Parsnip and ricotta tortellini, soy yolk, Shimeji mushrooms and onion broth 14€

Beef cheek, parsnip, lard, onions and dark sauce seasoned with fermented plum
16€

Braised fish of the day, crispy potatoes, herbs, broccoli and butter sauce 16€

Liquorice, lemon and yoghurt 7€

Mandarin, coconut cake and white chocolate 7€

Cheese of the day, pear compote and bread 7€

If you have any questions regarding the special diets or allergies,
please don't hesitate to ask the staff.

