



Menu du Chef 42,50 €
2 courses of your choice

Starter

Vitello Tonnato new style
Sous - vide cooked cab of rump with tuna ice cream and capers
16,90 €

Coat chees with vegetables,
wohlgrain and berrys
16,90 €

Spring salad
with quail breast, grapes and Bacon
16,90 €

Beef Tatar
with 68 C egg and bread chip
21,00 €

Beef Carpaccio,
Parmesan ice cream and rocked salad
21,00 €

Soups

„Beeftea“
with angles hair and vegetables
12,90 €

Rocked salad foam soup
with Saté sticks
12,90 €



Main course

Homemade Saffron pasta
with crayfish and preserved tomato's
small 19,50 €
large 25,00 €

Two kinds of veal (filet and breads cheek)
with port vine jus, wild broccoli and curd dumplings
29,50 €

Backed corn poulard breast
Potato cress salad and home-made peppermint dip
28,50 €

Fried Skrei Filet
upon Risotto Praline and backed Pak Choi
31,00 €

Lamb hips in serrano coat
black beans, shallots and fried polenta
30,00 €

„Tagliata di Manzo“
Chopped entrecote
With fried cauliflower and potato gratin
30,00 €