

Menu du Chef 42,50 €
2 Courses of your own choice

Starter

Vitello Tonnato
with Tuna ice cream
16,90 €

wild herb salat with Hokkaido pumpkin
and smoked trout
14,90 €

goose liver tart with grilled quail breast,
juniper foam and apple
16,90 €

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

Beef Carpaccio,
with orange fennel
21,00 €

Soup

tomato essence
with basil dumpling and vegetables
12,90 €

Hokkaido pumpkin (creamy and hot)
with pickled pumpkin
12,90 €

Main Course

Homemade Linguini "Tricolore"

with ceps und vegetables

small 21,50 €

large 27,50 €

Risotto Carnaroli

with truffeld Hokkaido pumpkin and Pesto

22,50 €

two kinds of veal with creamy savoy cabbage

and butter potatoes

32,50 €

lamb hip in Serrano coat

bean Cassoulet and thyme potatoes

32,50 €

veal Cordon Bleu

with two kinds of pea and hash brown

32,50 €

angler fish medallion with saffron cream,

Camargue rice and oven tomato's

32,50 €

roast beef in wholegrain coat with Port wine jus,

potato – leek – gratin and beans

32,50 €