

LUNCH

Beef rolls

creamy egg & whole-grain mustard,
wakame algae, pickled red onions

or

Creamy white bean soup

fermented cabbage foam,
black pudding crumble, chives oil

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Broiled cabbage, parmesan and black truffles

tagliatelle with tomato confit, baby spinach,
homemade cottage cheese, pork cracklings

or

Roasted chicken breasts

porcini mushroom cream, baked butternut
squash, chicken sauce, shiitake mushrooms

or

Braised beef cheeks BEST-SELLER (+ 2 €)

potato & parmesan puree with
black truffle oil, roasted vegetables

or

Striploin steak with a side dish (+ 12 €)

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Clementine tart

meringue with cinnamon and cloves,
red mulled wine coulis

or

French chocolate cake

marzipan and yogurt foam, hazelnut ice cream,
roasted pistachio ganache

2 – course menu **16 €**
(main course, appetizer/dessert)

3 – course menu **19 €**
(appetizer, main course, dessert)

4 – course menu **23 €**
(cold & warm appetizer, main course, dessert)

Beef cheeks & Steak:
extra charge to the price of the menu