

Starters

Halibut | Fennel | Orange | Grapefruit | Endive ^d 13,00

Slices of cold-smoked Greenland halibut, on fennel and endive salad with orange and grapefruit filletst

Peach | Burrata | Prosciutto | Arugula ^{g, o} 14,00

Burrata on grilled peach with prosciutto, arugula and aceto balsamicoo

Salads

Salad | Vegetable Garnish | Cress ^{m, 3, 5} *vegan* 10,50

Seasonal salad with herb-vinaigrette, vegetable garnish and cress

small 7,50

optionally with: + grilled breast of cornish hen

+ 10,50

+ tuna fillet in sesame coat ^{d, k}

+ 11,90

Bulgur | Pointed Pepper | Tomato ^{a1} *vegan* 12,00

Kısır - spicy bulgur salad with tomato and paprika pulp (Acı Biber Salçası), pointed peppers, fresh herbs, parsley and lemon

Suppen

Pea | Pork Fillet ^{f, g, l} 8,50

Cream of pea soup with pickled pork fillet

Vegetable | Orecchiette ^{a1, f, l} *vegan* 8,50

Italian minestrone with orecchiette



Our recommendation

Chateaubriande á la Rossini ^{a1,g, l}
for 2 persons

Sous-vide cooked Argentinian fillet of beef, carved at the table, served with foie gras, truffle jus, seasonal vegetables and parmesan potato gratin

119,-

Main courses

Cordon Bleu | Potato ^{a1, c, g, o} 28,50

Hand-wrapped veal cutlets, stuffed with cooked ham and Emmental cheese, served with golden-brown potato slices with bacon and onions

Wiener Schnitzel | Potato | Cucumber ^{a1, c, g, m, 3} 26,90

Two wiener schnitzel with garnish, potato-cucumber salad with a hint of dijon-mustard

Angus Beef | Vegetables | Hasselback potato ^{g, o} - *sous-vide gegart*- 34,50

200 gr. of angus beef with sauce bordelaise, served with seasonal vegetables and parmesan hasselback potatoes

Lamb | Dukkah | Eggplant | Couscous ^{a1, g, h2, h4, h7, n} - *sous-vide gegart*- 28,50

Pink roasted saddle of lamb with a dukkah spice crust of roasted hazelnuts, sesame and oriental spices; served with couscous with eggplant and yoghurt-mint sauce

Trout | Green Asparagus | Potato ^{a.1, g, l} 25,50

Fillet of salmon trout fried on the skin with grilled asparagus, lemon butter and fried potato patties with bacon

Spinach | Cannellini Beans | Feta ^{a1, n} *vegan* 21,50

Crispy Greek strudel "Spanakopita" - filled with spinach, herbs and vegan feta, hummus made from white beans

Eggplant | Beer | Cabbage | French Fries ^{a1, a2, f, l, m, o} *vegan* 22,50

Fish´n Chips - baked eggplants in beer batter with homemade sauce tartar, colorful coleslaw and french fries

Desserts

Ricotta Candied Fruits Almond Pistachio <small>c, g, h1, h7</small>	13,50
Italian parfait "Cassata Siciliana" with candied fruit, almonds and pistachios	
Cream Cheese Dark chocolate Wild blueberries <small>a1, f</small> <i>vegan</i>	13,50
New York cheesecake with chocolate sponge and fermented wild blueberries	
Raspberry Mango - Passion fruit Kiwi - Basil <i>vegan</i>	12,00
Trio of sorbet	
Cheese Bread Butter Chutney <small>a.1, g</small>	13,50
Cheese specialties from european and local producers, served with bread, butter, grapes and chutney	

Ice cream

Vanilla Chocolate Walnut Hazelnut <small>g, h, 2, h. 3</small>	6,50
Bourbon vanilla, chocolate and walnut ice cream, with cream and hazelnut brittle	
Yoghurt Fruits <small>g</small>	7,00
Frozen yoghurt ice cream and fresh fruits	
Chocolate Vanilla <small>g</small>	6,00
Chocolate ice cream, bourbon vanilla sauce and whipped cream	
<i>or</i>	
Bourbon vanilla ice cream, chocolate sauce and whipped cream	
Ice cream selection	scoop 1,60
bourbon vanilla <small>g</small> , strawberry <small>g</small> , walnut <small>g,h.3</small> , stracciatella <small>g</small> , yoghurt <small>g</small> or chocolate <small>g</small>	
+ whipped cream <small>g</small>	+ 1,00