Starters

Halibut Fennel Orange Grapefruit Endive d Slices of cold-smoked Greenland halibut, on fennel and endive salad with orange and grapefruit filletst		13,00
Peach Burrata Prosciutto Arugula goo Burrata on grilled peach with prosciutto, arugula and aceto balsamicoo		14,00
Saladz		
Salad Vegetable Garnish Cress m, 3, 5 Seasonal salad with herb-vinaigrette, vegetable garnish and cress	vegan small	10,50 7,50
optionally with: + grilled breast of cornish hen + tuna fillet in sesame coat ^{d, k}		+ 10,50 + 11,90
Bulgur Pointed Pepper Tomato all Kısır - spicy bulgur salad with tomato and paprika pulp (Acı Biber Salçası), pointed peppers, fresh herbs, parsley and lemon Supper	vegan	12,00
Pea Pork Fillet f, g, l Cream of pea soup with pickled pork fillet		8,50
Vegetable Orecchiette a1, f, l Italian minestrone with orecchiette	vegan	8,50

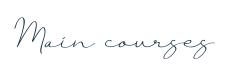


Our recommendation

Chateaubriande á la Rossini alg. 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,-



Cordon Bleu Potato a1, c, g, o Hand-wrapped veal cutlets, stuffed with cooked ham and Emmental c served with golden-brown potato slices with bacon and onions	heese,	28,50
Wiener Schnitzel Potato Cucumber a1, c, g, m, 3 Two wiener schnitzel with garnish, potato-cucumber salad with a hint	of dijon-mustard	26,90
Angus Beef Vegetables Hasselback potato ^{g, o} 200 gr. of angus beef with sauce bordelaise, served with seasonal vegetables and parmesan hasselback potatoes	- sous-vide gegart-	34,50
Lamb Dukkah Eggplant Couscous a1, g, h2, h4, h7, n 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	- sous-vide gegart-	28,50
Trout Green Asparagus Potato a.1, g. Fillet of salmon trout fried on the skin with grilled asparagus, lemon be and fried potato patties with bacon	utter	25,50
Spinach Cannellini Beans Feta al, n Crispy Greek strudel "Spanakopita" - filled with spinach, herbs and vegan feta, hummus made from white beans	vegan	21,50
Eggplant Beer Cabbage French Fries a1, a2, f, l, m, o Fish ´n Chips - baked eggplants in beer batter with homemade sauce tartar, colorful coleslaw and french fries	vegan	22,50



Ricotta Candied Fruits Almond Pistachio ^{c, g, h1, h7}		13,50
Italian parfait "Cassata Siciliana" with candied fruit, almonds and pistachios		
Cream Cheese Dark chocolate Wild blueberries a1, f	egan	13,50
New York cheesecake with chocolate sponge and fermented wild blueberries	•	
Raspberry Mango - Passion fruit Kiwi - Basil Trio of sorbet	egan	12,00
Cheese Bread Butter Chutney a.1, g Cheese specialties from european and local producers, served with bread, butter, grapes and chutney		13,50
Jce cream		
Vanilla Chocolate Walnut Hazelnut g. h. 2, h. 3 Bourbon vanilla, chocolate and walnut ice cream, with cream and hazelnut br	ittle	6,50
Yoghurt Fruits g Frozen yoghurt ice cream and fresh fruits		7,00
Chocolate Vanilla g Chocolate ice cream, bourbon vanilla sauce and whipped cream or		6,00
Bourbon vanilla ice cream, chocolate sauce and whipped cream		
lce cream selection bourbon vanilla g, strawberry g, walnut gh.3, stracciatella g, yoghurt g or chocolate g	SCOOP	1,60
+ whipped cream ^g		+ 1,00