

Starters

Perch ceviche, watercress crème L, (G) - **12,50 €**

Grilled goat cheese, raspberry sauce, sprouts L, (G)
Starter 9,50 € / Main Course 16,00 €

Creamy lovage soup, poached egg, seed crackers
L, (G)

Also available vegan Veg, M, (G)

Starter 9,50 € / Main Course 14,00 €

Beef tartar, slightly salted egg yolk,
mayonnaise with capers L, (G) - **11,00 €**



Main Courses

Beet - pulled pea toast, chipotle aioli, lemon kale, sweet potato Veg, M - **19,00€**

Napue glazed grilled salmon, rosemary hollandaise, new season potatoes L, (G) - **23,00 €**

Slightly smoked pork neck, rhubarb chutney, creamy cabbage, root vegetables L, (G) - **22,00 €**

Beef osso bucco, thyme sauce, haricot vert, bacon polenta L, (G)

May contain bone fragments - 24,50 €

Chicken Kiev, sweet carrot remoulade, roasted celery, nettle - potato purée L - **22,00 €**

Desserts

Orange ice cream, basil meringue Veg, M, (G) - **9,00 €**

White chocolate cake with rose jam (G) - **9,50 €**

Sea buckthorn pie - **9,50 €**

Yoghurt panna cotta, salted caramel, nut brittle - **9,00€**

Strawberry semifreddo, mint mousse L, (G) - **8,00 €**