

## STARTER

terriner of duckliver <i>cherry / green pepper / brioche</i>	24,50
hamachi <i>radish / onion / grapefruit / koriander</i>	19,50
carrot <i>ginger / sesame / black garlic</i>	15,50

## INTERMEDIATE COURSE / SOUP

cold cucumbersoup <i>Shiso / Wasabi / yoghurt</i>	14,50
Risotto <i>chanterelles / chives / Parmesan cheese</i>	18,50

## MAIN COURSE

octopus <i>artichoke / olive / onion</i>	33,00
lamb <i>semolina / Feta cheese / tomato / camomille</i>	33,00
Bulgur <i>brokkoli / peanut / curry</i>	25,00

## DESSERT

nectarine <i>sparkling wine / lemon thyme / crunch</i>	12,50
buttermilk <i>cassis / berry / almond</i>	12,50
cheese of the day <i>fruit / mustard / bread</i>	11,50

## MENU

carrot  
*ginger / sesame / black garlic*

ooo

Risotto  
*chanterelles / chives / Parmesan cheese*

ooo

Bulgur  
*brokkoli / peanut / curry*

ooo

lamb  
*semolina / Feta cheese / tomato / camomille*

ooo

nectarine  
*sparkling wine / lemon thyme / crunch*

5 – course menu € 85,00

4 – course menu (without Bulgur) € 69,00

Upon request, we offer an individual wine pairing

**tip is not included**