

Rich fish soup 6€
a light, creamy fish soup from the day's catch, mussels, ginger, chili, vegetables (1,7,10)

Main dishes

Fish 16€
fresh fish of the day, *hollandaise* sauce, potato-fennel mash, trout roe, carrots marinated in ginger (1,3,5)

Venison 18€
local venison, black currant sauce, roast potato and Jerusalem artichoke, fried mushrooms, and marinated onion (1,5,7)

Beef 18€
chef's selection of beef, red wine sauce, potato au gratin, black salsify, and baked cherry tomatoes (1,5,7)

Lamb 17€
lamb fillet, eggplant-pepper fricassee with black lentil and cedar pine seeds (1,5,7,8)

Pork 16€
slowly baked pork confit, potato-onion croquettes, apple sauce, celery-goat cheese cream, pickled apple and garden cress (1,3,4,7)

Pasta 8€
chef's selection of pasta, our servers will gladly specify (1,4)

Risotto 12€
risotto with porcini and champignon mushrooms (1)

Desserts

Chocolate 6€
chocolate mousse, caramel sauce, ground nuts and seaberry caviar (1,3,8)

Crème brûlée 6€
classic brûlée custard, fresh berries (1,3)

Handmade ice cream 2€/ball
please ask your server about the selection (1,4,8)

For ladies (or men) only 6€
sorbet and Crémant / sorbet and Moe vodka