Menu

5€

Snacks

Marinated olives

the head chef's marinated olives from Crete	
Roasted nuts a selection of roasted nuts and seeds (8,9)	5€
Crispy garlic bread freshly toasted garlic bread, hot from the oven, a variety of mushrooms (1,4)	5€
Croquettes crispy potato croquettes, soy-chili sauce (1,3,4,5)	5€
Cheese and meat selection A savory daily cheese selection, specified by our servers, along with Southern Europe's finest cuts of meat. Chili-lemon aioli, the head chef's marinated olives from Crete, homemade jam, buckwheat chips, and roasted nuts. (1,3,8,9)	15€
Light meals	
Celery and trout roe celery, smoked trout roe and almond, yogurt-herb oil sauce (1,7)	7€
Beef tartare beef tartare, cured egg, herb mayonnaise, capers, seed chips (2,3,10)	9€
Salad selection	
salad base: lettuce, cherry tomatoes, cucumber, pomegranate, roasted pumpkin seeds choice of dressing: - sweet and sour mustard-dill sauce (2,5) - aioli (2,3) - Cretan olive oil	3€
 fresh orange vinaigrette (2) toppings: grilled Halloumi cheese (1), grilled goat cheese (1), fried chicken filet, smoked salmon, gravlaks, serrano ham, marinated beet, roasted pepper, poached egg (3), avocado, marinated olives, marinated artichoke 	2,50€ / pc

Main dishes

Fish fresh fish of the day, <i>hollandaise</i> sauce, potato-fennel mash, trout roe, carrots marinated in ginger (1,3,5)	16€
Venison local venison, black currant sauce, roast potato and Jerusalem artichoke, fried mushrooms, and marinated onion (1,5,7)	18€
Beef chef's selection of beef, red wine sauce, potato au gratin, black salsify, and baked cherry tomatoes (1,5,7)	18€
Lamb lamb fillet, eggplant-pepper fricassee with black lentil and cedar pine seeds (1,5,7,8)	17€
Pork slowly baked pork confit, potato-onion croquettes, apple sauce, celery-goat cheese cream, pickled apple and garden cress (1,3,4,7)	16€
Pasta chef's selection of pasta, our servers will gladly specify (1,4)	8€
Risotto risotto with porcini and champignon mushrooms (1)	12€

Desserts

Chocolate chocolate mousse, caramel sauce, ground nuts and seaberry caviar (1,3,8)	6€
Crème brûlée classic brûlée custard, fresh berries (1,3)	6€
Handmade ice cream please ask your server about the selection (1,4,8)	2€/ball
For ladies (or men) only sorbet and Crémant / sorbet and Moe vodka	6€