

Menu

Snacks

Marinated olives the head chef's marinated olives from Crete	5€
Roasted nuts a selection of roasted nuts and seeds (8,9)	5€
Mushroom bruschetta freshly toasted garlic bread, hot from the oven, onion jam (1,4)	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€
Duck duck fillet, duck liver mousse, profiterole, apple, balsamico sauce (1,4)	11€
Beef tartare beef tartare, cured egg, herb mayonnaise, capers, seed chips (2,3,10)	9€
Goat cheese salad honey roasted goat cheese, citrus fruit salsa, salad pad with various seeds (1,8)	9€
Rich fish soup a light, creamy fish soup from the day's catch, mussels, ginger, chili, vegetables (1,7,10)	6€

Main dishes

Fish	16€
fresh fish of the day, <i>hollandaise</i> 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, baked cherry tomatoes (1,5,7)	
Lamb	17€
lamb fillet, eggplant-pepper fricassee with black lentil and cedar pine seeds (1,5,7,8)	
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	