

Lunch Time



Two courses, water, espresso and cover 17.-

Available for working days from 12:15 to 14:00

Broccoli Soup with Goat Cheese and Dried Tomatoes

8.-

Risotto with Lemon and Scallops

8.-

Chicken Ravioli with Butter and Wild Fennel

8.-

Perch, Cauliflower Cream, Beetroot

10.-

Beef Steak, Mashed Potatoes, Beetroot

11.-

Weekly dessert

5.-

Apple Panna Cotta

A' la Carte - Winter 2020



STARTERS

Venison

Venison Tartare, Coffee Crumble, Mustard Ice Cream and Dry Black Cabbage
17.-

Amberjack

Raw Amberjack, Red Orange, Soya, Roasted Pine Nuts, Rosemary Waffle
18.-

Hare

Braised Hare, Purple Cabbage, Black Cabbage, Goat Cheese
15.-

Scallops

Seared Scallops, Bulgur Wheat with Berries, Baby Spinach
18.-

Foie Gras

Duck Foie Gras Escalope, Duck Rilette and Onion
18.-

FIRST PLATES

Dove

Egg Tagliatelle with Dove Bolognese
15.-

Risotto

Rice "Roma" with Caruncle, Savoy Cabbage and Saffron
15.-

Squid

Cuttlefish Ink Velvety, Squid and Violet Prawns
16.-

Ravioli

Ravioli stuffed with Eel, Horse Radish Cream and Seared Oysters
18.-

MAIN COURSES

Skirt Steak

Beef Skirt Steak, Burrata Cream and Pickled Fruit
20.-

Umbrine

Seared Slice, Mashed Carrots, Celeriac and Broccoli Salad
21.-

Roe

Roe Entrecote, Cauliflower Cream, Shiitake Mushroom, Purple Carrot and Citron
25.-

Suckling Pig

Roasted Leg , Turnip Tops, Beetroot
18.-

Pheasant

Breast and Leg, offal Ragout and Jerusalem Artichokes Cream
22.-

DESSERTS

White Chocolate

White Chocolate Parfait with Green Tea Matcha and Red Beans Ice Cream
6.50

Brownie

Dark Chocolate Brownie, Pear Ice Cream and Seasonal Fruits
6.50

Pavlova

Mini Pavlova, Citrus Fruits Curd, Citrus Fruits Sorbet and Candied Citron
6.50

Ice Cream

Homemade Ice Cream Trio
6.50

Cheese

Cheese Selection with Chutney
7.50

Cover 2.50

Water 2.50

Let Us Know If You Have any Intolerances or Allergies

Tasting Menu



Wild

Braised Hare, Purple Cabbage, Black Cabbage, Goat Cheese

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Egg Tagliatelle with Dove Bolognese

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Roe Entrecote, Cauliflower, Shiitake, Carrot and Citron

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Cheese Selection and Chutney

Menu excluding drinks 47.-

Fish

Raw Amberjack, Red Orange, Soya, Roasted Pine Nuts, Rosemary Waffle

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Rice "Roma" with Caruncle, Savoy Cabbage and Saffron

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Umbrine, Mashed Carrots, Celeriac and Broccoli Salad

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Dessert at the Choice of Menu

Menù excluded drinks 47.-

The menu is only served to all guest at the table