

Starters

Confit organic salmon

asparagus | tomato | espuma

€ 21,50



Veal tartare

egg yolk | mustard ice cream |
escabeche - vegetables

€ 22,50



Carrot tart (vegan)

spinach sponge | radish | laughing puree

€ 17,50

Soups

Beef consommé

poached egg | green sauce
€ 19,50



Wild garlic soup

beetroot | falafel | crunch
€ 14,50

Salads

Mixed leaf salads

boiled egg | balsamic vinaigrette
roasted seeds | almond olives | stuffed peppers
€ 15,00



Caesar salad

romaine lettuce | garlic croutons
shaved Grana Padano
€ 17,00

Optional add-ons:

sautéed turkey breast strips with fine herbs - € 12,00
grilled shrimp, marinated in lime oil - each € 4,50

Main courses

Loup de Mer

pea | risolee | chorizo

€ 39,50



Turbot

leaf spinach | butter potatoes |

choron sauce

€ 48,00



Rump Steak „Strindberg“

bacon beans | fried potatoes

€ 42,50



Lamb in breadcrumbs

Sweet corn | baker | popcorn

€ 42,50

Vegan main course

Braised pointed cabbage

chick - pea | paprika | nut crunch |

miso-lime foam

€ 34,50

Desserts

Cheesecake trifle

blueberry | lindtner's honey ice cream

€ 14,50



Rhubarb variation

mousse | ice cream | parfait | white chocolate

€ 18,50



French raw milk cheese selection

fig mustard | fruit bread

€ 24,50