

Starters

Red beet hummus
with yoghurt gel and pickled vegetables
€ 18,50

Confit halibut and wild salmon rillette
on aniseed fennel and salt-lemon
€ 19,50

Veal tartare
with fried quail's egg
Pancetta brioche crunch and truffle
€ 24,50

Salads

Fresh leaf salads
with boiled egg, balsamic vinaigrette
roasted seeds, almond olives and marinated vegetables
€ 13,50

Caesar's salad
with garlic-croûtons and rasped Grana Padano
€ 15,50

optionally with

sautéed stripes of poultry with fine herbs
€ 11,00

grilled prawns, marinated with lime oil
€ 21,00

Soups

Cream of celery soup
with Bündnerfleisch
€ 14,50



Consommé of Beef
with root vegetables
and praliné of veal
€ 16,50

Vegan

Variation of cauliflower
Mousseline, fried, pickled, couscous
€ 29,50

Main courses

“Wiener Schnitzel“ Escalope Viennese
with cowberries and potato-cucumber salad
€ 37,00



Fried winter codfish
on sautéed kale with purple mustard sauce
potato and horseradish puree
€ 38,50



Crispy farm duck
with rutabaga and Macaire potatoes
€ 42,50



Rump steak „Strindberg“
on bean cassoulet and roast potato
€ 44,50



Sautéed turbot
with baked carrot and citrus risotto
€ 46,00

Desserts

Apple Wan Tan
on curd mousse and walnut ice cream
€ 16,50



Cassis rosemary parfait
with ginger pear and tangerine gel
€ 17,50



Selection of french raw milk cheese
fig mustard and fruit bread
€ 24,50