

STARTERS

Three types of beetroot 
Tondo di Chioggia | horseradish | Hippo Tops
nuts
19 €

Quail roll
cranberries | pear | hazelnut
gluten/wheat | milk | nuts
24 €

Carrot green soup 
carrot | vanilla
celery
17 €

Essence of pasture-fed ox
filled crêpes | root vegetables
celery | eggs | gluten/wheat | milk
19 €



vegetarian



vegan

MAIN COURSES


Glazed veal cheek
braised jus | croûton | bacon
fried onion mash | cabbage turnip
celery | gluten/wheat | milk
38 €

Turbot
Sauce Colbert | spring leek
saffron risotto | leek foam
celery | fish | milk
42 €

FOR 2 PEOPLE

Lava stone grilled Chateaubriand
thyme jus | romesco mash
mini grilled vegetables | milk gnocchi
celery | eggs | gluten/wheat | milk | nuts
68 € per person

VEGAN

Braised salad 
endivie | chicory | black rice
citrus fruits
celery | gluten/wheat | soy
34 €

CHEESE SELECTION FROM THE BUFFET &
SWEETS FROM OUR PATISSERIE

27 €

Menu



vegetarian



vegan

In accordance with our obligation, we make reference to the fact,
that despite highest carefulness during the preparation, there could be traces of allergen in every meal.

Labelling of additives

1 preservative | 2 artificial colouring | 3 antioxidant | 4 sweetener saccharin
5 sweetener cyclamate | 6 sweetener aspartame, incl. source of phenylalanine
7 sweetener acesulfame | 8 phosphate | 9 sulphured | 10 containing chinin | 11 containing caffeine
12 flavour enhancer | 13 blackened | 14 waxed | 15 genetically modified | 16 pickling salt