


## STARTERS

Three types of beetroot   
Tondo di Chioggia | horseradish | Hippo Tops  
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 | romanesco mash  
mini grilled vegetables | milk gnocchi  
celery | eggs | gluten/wheat | milk  
68 € per person

### VEGAN

Braised salad   
endivie | chicory | black rice  
citrus fruits  
celery | 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