

## COLD STARTERS

**TUNA** | 19  
seared tuna, Thai spices vinegar,  
sweet and sour vegetables, Yuzu cream  
♀ *Gruner Veltliner* | 7.5

**CHEVICHE** | 19  
daily fresch catch, kalamansi,  
passion fruit, seaweed  
♀ *Verdejo* | 7.5

**VEGETARIAN** | 19  
Okonomiyaki, seaweed caviar,  
lotus root, tempura, mushroom  
♀ *Chardonnay* | 7.5

**LAMB** | 19  
terriner, lamb confit, fennel raspberry, brioche  
♀ *Riesling* | 7.5

**CARPACCIO** | 19  
Dry Aged Black Angus beef, burrata, truffle  
♀ *Pinot Grigio* | 7.5

**VEAL** | 24  
steak tartare, sweetbreads, greens,  
crème ‘nduja  
for the lover  
with a slice of fried duck liver | 9.5  
♀ *Viognier* | 7.5

## MAIN

**LAMB** | 29  
rump steak, shallot, broad bean, thyme  
♀ *Sangiovese* | 7.5

**VEAL** | 29  
entrecôte, ravioli, forestmushrooms,  
truffle sauce  
♀ *Primitivo* | 8.5

**PORC** | 27  
pork cheek, slowcooked, red wine, asparagus  
♀ *Späthburgunder* | 7.5

**DRY AGED BEEF**  
Black Angus, minimum 60 days matured

**TENDERLOIN 200 GR.** | 35  
served with roasted peppers

**SAUCES** | 4  
red wine, pepper, bearnaise, truffle  
for the lover  
with a slice of fried duck liver | 9.5  
♀ *Ripasso, Veneto* | 8.5

**PIKE-PERCH** | 27  
filet, potato, scallop, watercress, red onion,  
capers  
♀ *Pinot Grigio* | 7.5

**TURBOT** | 38  
baked on the bone, shallots, lime  
♀ *Grüner Veltliner* | 7.5

**DOVER SOLE** | 39  
“a la meuniere”  
♀ *Chardonnay* | 7.5

**VEGETARIAN** | 26  
melanzane, tomato, eggplant,  
parmezan cheese, risotto, saffron  
♀ *Viognier* | 7.5

PORTION FRIES | 4.5  
SWEET POTATO FRIES | 4.5

## SOUPS

**ASPARAGUS** | 17  
asparagus, ravioli, aged Dutch cheese,  
wild herbs  
♀ *Verdejo* | 7.5

**TOMATO** | 17  
grilled vegetables, ravioli, burrata,  
bergamot citrus  
♀ *Viognier* | 7.5

## WARM STARTERS

**SCALLOP** | 24  
thin sliced scallop, young leek, hollandaise sauce  
♀ *Chardonnay* | 7.5

**PORC** | 19  
porc belly, gently cooked, ravioli, porcini, beetroot  
♀ *Späthburgunder* | 7.5

**VEGETARIAN** | 19  
ravioli, aged goat cheese, asparagus, legumes  
♀ *Sauvignon* | 7.5

For guests with a dietary or allergy restriction, we adapt our dishes to your liking.  
Traces of allergens can occur in our kitchen. If you have any questions, you can ask  
our operating brigade.

During dinner at 11:00 PM, we present the last drink together with the bill so that our  
staff can start the working day fresh again early in the morning.  
Payment only by pin or cash.

## SWEETS / CHEESE

**CHEESE** | 14.5  
4 cheeses, bread, nuts, raisins  
♀ *Sauternes* | 9  
♀ *Tasting 3 glasses port wine* | 11

**DAILY CHANGING SWEETS** | 11  
daily special sweet

**MASCARPONE** | 10  
cherry, mascarpone, rhubarb,  
sea buckthorn Barry  
♀ *Merlot Auslese* | 7.5

**PANNA COTTA** | 10  
vanilla, passion fruit, kalamansi, miso-caramel  
♀ *Beerenauslese Sämbling* | 7.5

**RED VELVET** | 10  
semifreddo ice-cream, red velvet,  
wild strawberry  
♀ *Beerenauslese Sheurebe* | 7.5

**CHOCO (10 MIN)** | 11  
molten chocolate lava cake  
♀ *Pedro Ximinez* | 7.5