

COLD STARTERS

TUNA | 19
roasted tuna, kafir, yuzu
🍷 Riesling | 7.5

SALMON | 19
nori, dashi, beurre blanc
🍷 Grüner Veltliner | 7.5

VEGETARIAN | 19
goat cheese, fig, sweet & sour vegetables
🍷 Sauvignon | 7.5

DUCK | 19
slow cooked duck, pear, brioche
🍷 Viognier | 7.5

PORC | 19
pork belly, mushroom, hazelnut
🍷 Chardonnay | 7.5

CARPACCIO | 19
Angus beef, parmezan, truffle
for the lover
with a slice of fried duckliver | 10
🍷 Pinot grigio | 7.5

MAIN DISHES

WILD BOAR | 28
sauerkraut, bacon, mustard
🍷 Pinot noir | 7.5

VEAL | 29
entrecôte, ravioli, mushroom
MATCHING SAUCE | 4
red wine, truffle
🍷 Sangiovese | 7.5

VENISON | 34
fillet, parsnip, port wine
🍷 Primitivo | 7.5

DRY AGED BEEF
Black Angus, minimum 60 days matured
TENDERLOIN 200 GR. | 35
MATCHING SAUCE | 4
red port, pepper, bearnaise, truffle
for the lover
with a slice of fried duckliver | 10
🍷 Ripasso valpolicella | 8.5

COD | 29
tuber, purple potato, hollandaise
🍷 Sauvignon | 7.5

TURBOT | 39
baked on the bone, shallots, lime
🍷 Riesling | 7.5

DOVER SOLE | 39
sole "à la meunière"
🍷 Chardonnay | 7.5

VEGETARIAN | 27
creamy risotto, porcini, fresh truffle
🍷 Barbera | 7.5

PORTION FRIES | 5
SWEET POTATO FRIES | 5

SOUPS

TRUFFLE | 19
potato, fresh truffle, gruyère
🍷 Pinot noir | 7.5

BOUILLABAISSE | 19
provençal fish soup, crostini, rouille
🍷 Sauvignon | 7.5

WARM STARTERS

SCALLOPS | 24
scallop, anise mushroom, gruyère
🍷 Chardonnay | 7.5

VEAL | 24
sweetbread, celeriac, apple
🍷 Pinot noir | 7.5

VEGETARIAN | 22
ravioli, pumpkin, chestnut
🍷 Viognier | 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 | 16.5
4 cheeses, bread, nuts, abricots
🍷 Vin Santo | 8.5
🍷 Tasting 3 glasses Port wine | 12

DAILY CHANGING SWEETS | 13
daily special sweet

MASCARPONE | 13
chocolat, fig, pecan
🍷 Banyuls | 8.5

AFFOGATO | 12
croissant, pistachio, espresso
🍷 Pedro Ximénez | 7.5

DULCE DE LECHE | 13
semifreddo, sea salt, caramel
🍷 Beerenauslese Sämbling | 8.5

CHOCO (10 MIN) | 13
molten chocolate lava cake
🍷 Tokay Late Harvest | 8.5