

COLD STARTERS

TUNA | 19
 kafir, radish, nori
 🍷 Riesling | 7.5

SCALLOP | 19
 miso, leek, ponzu
 🍷 Sauvignon | 7.5

VEGETARIAN | 19
 celeriac, labneh, apple, hazelnut
 🍷 Grüner veltliner | 7.5

KLOSTER PROC | 19
 prosciutto, asparagus, parmezan
 🍷 Vermentino | 7.5

VEAL | 19
 pastrami, brioche, pickles
 🍷 Moscatel blanco dry | 7.5

DRY AGED BEEF | 19
 carpaccio, truffle, fille de brique
 for the lover
 with a slice of fried duckliver | 10
 🍷 Barbera | 7.5

MAIN DISHES

SUCKLING PIG | 29
 cutlets, grilled vegetables, rosemary
 🍷 Tempranillo | 7.5

VEAL | 29
 entrecôte, ravioli, truffle
 MATCHING SAUCE | 4
 truffle, Pernod capers
 🍷 Barbera | 7.5

LAMB | 32
 legume, mustard, thyme
 🍷 Sangiovese | 7.5

DRY AGED BEEF
 Black Angus, minimum 60 days matured
TENDERLOIN 200 GR. | 35
 MATCHING SAUCE | 4
 red wine, pepper, bearnaise, truffle
 for the lover
 with a slice of fried duckliver | 10
 🍷 Ripasso valpolicella | 9.5

SEA BASS | 29
 sea vegetables, risotto, lobster
 🍷 Pinot grigio | 7.5

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

DOVER SOLE | 44
 dover sole “à la meunière”
 🍷 Chardonnay | 7.5

VEGETARIAN | 27
 melanzane, risotto, legume
 🍷 Primitivo | 7.5

PORTION FRIES | 5
 SWEET POTATO FRIES | 5

SOUPS

LEGUME | 19
 young pea, guanciale, crème fraiche
 🍷 Sauvignon | 7.5

BOUILLABAISSÉ | 19
 provencal fish soup, brique, rouille
 🍷 Aix rosé | 7.5

WARM STARTERS

SCALLOP | 24
 chorizo, cauliflower, black garlic
 🍷 Viognier | 7.5

SWEETBREADS | 26
 veal, asparagus, morilles
 🍷 Pinot noir | 7.5

VEGETARIAN | 22
 pearl couscous, asparagus, shallot,
 vadouvan
 🍷 Grüner veltliner | 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 | 17.5
 5 cheeses, nuts, figs
 🍷 Ambre rivesalte | 8.5
 🍷 Tasting 3 glasses Port wine | 12

DAILY CHANGING SWEETS | 13
 daily special sweet

PANNA COTTA | 12
 almond, matcha, white chocolate
 lactose free
 🍷 Banyuls | 8.5

SABAYON (MIN. 2 PERS.) | 13
 raspberry, vanille, granola
 🍷 Moscato d'asti | 7.5

RED VELVET | 12
 semifreddo, cookie dough,
 red velvet, caramel
 🍷 Beerenauslese Sämling | 8.5

CHOCO (10 MIN) | 13
 molten dark chocolate lava cake,
 red fruit
 🍷 Beerenauslese | 8.5