

COLD	TONIJN 19 miso, bbq, kafir lime, tempura ♻️ Grüner veltliner 7.5	VEAL 19 tartare, poached egg, asparagus, n'duja ♻️ Viognier 7.5
	SALMON TROUT 19 smoken eel, grapefruit, sourdough ♻️ Alvarhino 7.5	PORC 19 pork belly, legumes, enoki, sesame ♻️ Pinot gris 7.5
	VEGETARIAN 18 beetroot, dry-aged, asparagus, old cheese ♻️ Chenin blanc 7.5	BEEF 19 ribeye, morello cherry, brioche, foie gras ♻️ Riesling 7.5

SOUPS	WATERCRESS 19 guanciale, asparagus, pan-fried croutons ♻️ Sauvignon blanc 7.5	BOUILLABAISSÉ 22 provencal fish soup, brick leaf, rouille ♻️ Vermentino 7.5
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WARM	SCALLOPS 24 orzo, lime, sea vegetables ♻️ Alvarhino 7.5	VEGETARISCH 22 leek, roulade, kimchi, herbal oil ♻️ Pinot gris 7.5
	VEAL 26 sweetbreads, shallot, anise mushroom, raspberry ♻️ Pinot noir 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.

MAIN DISHES	GUINEE FOWL 29 suprême, spring tuber, morels ♻️ Pinot noir 7.5	PIKE PERCH 29 risotto, crab, lobster, sea vegetables ♻️ Viognier 7.5
	VEAL 34 entrecôte, gnocchi, tomato, capers, olive ♻️ Barbera 7.5	TURBOT 39 beurre blanc, dill, caviar ♻️ Chardonnay 7.5
	PORC 29 filet mignon, grape must, turnip, thyme ♻️ Sangiovese 7.5	DOVER SOLE 45 sole "a la meunier" ♻️ Chenin blanc 7.5
	DRY AGED BEEF Black Angus, minimum 60 days matured TENDERLOIN 200 GR. 36 MATCHING SAUCE 4 red wine, pepper, bearnaise, truffle for the lover with a slice of fried duckliver 10 ♻️ Ripasso valpolicella 9	VEGETARISCH 26 orzo, asparagus, bbq little gem, tomato, goat cheese ♻️ Grüner veltliner 7.5
		PORTION FRIES 5.5 SWEET POTATO FRIES 5.5

SWEETS & CHEESE	CHEESE 18.5 5 cheeses, almond, fig ♻️ Vin santo 8.5 ♻️ Tasting 3 glasses Port wine 12	MASCARPONE 11 vanilla, grapefruit, caramel, red fruits ♻️ Auslese sämling 7.5
	DAILY CHANGING SWEETS 13 daily special sweet	WHITE CHOCOLATE 12 semifreddo, raspberry, meringue ♻️ Beerenauslese merlot 8.5
	PANNA COTTA 11 pickled rhubarb, pecan, lemon sorbet ♻️ Moscato 8.5	CHOCOLATE (10 MIN) 14 molten chocolate lava cake, orange, vanilla ♻️ Moscatel 8.5