



LUNCH

Beef tartare

butter with brewer's yeast, rye bread, nasturtium

or

Cold corn soup with prawn cheviche

coconut milk, lemongrass

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Braised lamb shank

bulgur tabouleh, grilled aubergine,
yogurt sauce with fresh mint

or

Creamy polenta with green beans

poached egg, bacon (*optional*),
potato foam with truffles

or

Roasted beef cheeks BEST-SELLER

potato&parmesan puree, vegetables

or

Beef rib-eye steak with a side dish (+ 12 €)

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Cheese-cake panna cotta

blackcurrant sorbet, lemon meringue

or

Mille-feuille with plums

camomile ice cream, meadowsweet cream

2 – course menu **16 €**
(main course, appetizer/dessert)

3 – course menu **19 €**
(appetizer, main course, dessert)

4 – course menu **23 €**
(cold & warm appetizer, main course, dessert)

Rib-eye steak: additional 12 EUR to the price of the menu