

## LUNCH

### Beef rolls

creamy egg & whole-grain mustard,  
wakame algae, pickled red onions

*or*

### Creamy Jerusalem artichoke soup

hazelnuts, sour cream

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### Baked Hokkaido pumpkin

kohlrabi puree with brown butter, baked  
chickpeas, shiitake mushrooms, pumpkin seeds

*or*

### Duck confit

warm lentil salad with celeriac,  
baked red cabbage, apples and walnuts

*or*

### Braised beef cheeks **BEST-SELLER** (+ 2 €)

potato & parmesan puree with  
black truffle oil, roasted vegetables

*or*

### Striploin steak with a side dish (+ 12 €)

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### Tapioca pudding

caramelized sage ice cream, hibiscus coulis,  
pears, pineapple carpaccio

*or*

### Chocolate brownie

cardamom ice cream, sour cherry ragout,  
white chocolate foam

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)*

***Beef cheeks & Steak:***  
*extra charge to the price of the menu*