

LUNCH

Baked beetroot with creamy blue cheese

buckwheat chips, pickled elderflower,
walnuts, pumpkin seed oil

or

Creamy green pea soup

mint yogurt, pumpernickel rye bread, nuts

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Grilled eggplant with romesco sauce

warm bulgur salad, eggplant caviar,
fresh coriander

or

Roasted pork belly

BBQ sauce, teriyaki salad with sesame seeds,
baked potato

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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Chocolate mousse

tarragon ice cream, raspberry sauce,
chocolate crumble

or

Cheese cake cream with white chocolate
strawberries, basil ice cream, pistachio crumble

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