

LUNCH

Vegetable tartar

marinated beetroot, feta cheese

or

Carrot & orange soup

ginger, croutons, lime yogurt

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Braised lamb shoulder

artichoke veloute, roasted radicchio,
baked parsnip, quinoa

or

Roasted pike perch

creamy chickpea, fermented cabbage
with creme frache, Brussels sprouts

or

Braised beef cheeks BEST-SELLER (+ 2 €)

potato&parmesan puree with black truffle oil,
roasted vegetables

or

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

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Persimmon puree & hazelnut ice cream

chocolate brownie, cheesecake foam

or

Chocolate mousse

smoked banana sorbet, tangerine jelly,
chocolate crumble

2 – course menu <i>(main course, appetizer/dessert)</i>	16 €
3 – course menu <i>(appetizer, main course, dessert)</i>	19 €
4 – course menu <i>(cold & warm appetizer, main course, dessert)</i>	23 €

Beef cheeks & Rib-eye steak:
extra charge to the price of the menu