

MENU A LA CARTE

STARTERS

- zurek • marjoram • potato • quail 24
- kohlrabi • goat cheese • grapefruit • quinoa 31
- beef tatar • lovage • mushrooms • mustard seeds 38
- jurassic salmon • miso • radish • mirin 41
- foie gras • tokaj • duck tongue • cherry 62

MAIN DISHES

- gnudi • chervil • truffle • celery 45
- duck • mango • salsefy • oat 75
- lamb • leek • cipollini • chervil 78
- halibut • fennel • olive • girolles 79
- beef fillet • pastrami • spring onion • green pepper corn & oysters 92

DESSERTS

- passion fruit • coconut • milk • peanut 23
- salted caramel • vanillia • ginger • hazelnut 26

TASTING LUNCH MENU 59

12.00-15.00

- lettuce • gravlax • cucumber • orange
- black pudding • buckwheat • onion • mustard
- cod • chicken wings • grapefruit • courgette
- duck • bean • pepper • coriander
- brulee • thyme • apple • walnut

LUNCH MENU 12.00-16.00

WINE OF THE WEEK • Ca'La'Bionda • Valpolicella Classico • Italia • 75 ml • 11

STARTERS

- krupnik • lamb • pearl barley 14
- lettuce • gravlax • cucumber • orange 16
- black pudding • buckwheat • onion • mustard 18

MAIN DISHES

- tagliatelle • trout • dill • cream 22
- duck • black bean • pepper • coriander 24
- cod • chicken wings • grapefruit • courgette 28

DESSERT

- brulee • thyme • apple • walnut 14