

## Aperitif

vodka • currant • bay leaf **29**  
rum • blackberry • coriander **34**

Tasting menu • 6 courses **199** • Selection 6 wines **199**

bread & butter  
selection of snacks  
venison • bay leaf • juniper • shimeji  
mushrooms consomme • duck • walnuts • nasturtium  
potato • skilandis • onion • marjoram  
zander • oyster mushrooms • eel • berberis  
roe deer • blackberry • maitake • hay  
apple • gooseberry • elderflower • meringue

\* Tasting menu is available for the entire table. We accept orders from 6.00 pm. to 9:00 pm.

## Menu a la carte

## STARTERS

bread & butter **6 • 10**  
potato • skilandis • onion • marjoram **31**  
mushrooms consomme • duck • walnuts • nasturtium **34**  
beef tartar • harissa • samphire • breadcrumbs **39**  
venison • bay leaf • juniper • shimeji **54**

## MAIN DISHES

pork belly • yellow beans • 'knedle' • 'mizeria' **53**  
meagre • sorrel soup • kopytka • gooseberry **72**  
roe deer • blackberry • maitake • hay **96**  
sirloin aged 28 days • potato • pickle • peppercorn sauce **129**  
turbot • baby jam • bottarga **149**

## DESSERTS

meringue • nectarine • raspberry • lavender **26**  
salted caramel • vanilla • ginger • crumble **29**