

MENU

APPETIZERS

PAIN À LA COCOTTE 7,50
Small sourdough bread | Sea salt butter

OLIVES 7,00
Herbs | Olive oil

SPUNDEKÄS 9,50
Cream cheese specialty | Mini pretzels

CHILLED CUCUMBER SOUP 7,50
Yogurt | Dill | Croutons

TRUFFLE PARMESAN FRIES 12,50
Summer Truffle | Truffle Mayonnaise

OCTOPUS SALAD 17,50
Green Asparagus | Tomatoes |
Celery | Red Onions

WATERMELON SALAD 14,50
Feta | Cucumber | Red Onions | Mint

BURRATA 16,50
Tomato salad | Basil

BEEF TARTARE 17,00
Capers | Mustard | Shallots | Egg yolk

ETAGERE for 2 to 3 people 38,50
Burrata | Octopus Salad | Beef Tartare

SALADS

GOAT CHEESE SALAD 18,50
Seasonal salad mix | Fresh vegetables
Gratinated goat cheese | Salad seeds
House dressing

GRILL VEGETABLE SALAD 18,50
Seasonal Salad Mix | Zucchini | Mushrooms
Peppers | Mustard and Herb Vinaigrette

CHICKEN BREAST SALAD 21,00
Seasonal Salad Mix | Chicken Breast
Mushrooms | Herb-Yogurt Dressing

CAESAR SALAD 21,00
Romaine lettuce | Caesar dressing | Bacon
Croutons | Grana Padano | Chicken breast

SIDE SALAD 6,00
Seasonal salad mix | Raw vegetables
House dressing

SIDES & EXTRAS

French fries 5 | Mashed potatoes 5
Rosemary Potatoes 5,00 | Green Asparagus 7,5
Red wine jus 3 | Green pepper sauce 3
Creamy Mushroom sauce 4 | Lingonberries 1,5
Herb Butter 1,50 | Ketchup 0,8 | Mayonnaise 0,8

MAIN COURSES

FILET MIGNON 39,50
Beef tenderloin | Grass-fed beef | Herb butter

STEAK FRITES 36,50
Sirloin steak sliced | Green pepper sauce
French fries

BOEUF BOURGUIGNON 28,00
Shallots | Mushrooms | Mashed Potatoes

WIENER SCHNITZEL 32,00
Veal cutlet | Potato salad | Lemon

FRIED FISH 28,00
Cod in Batter | Potato Salad | Remoulade

LEMON CHICKEN 26,00
Chicken Leg | Capers | Rosemary Potatoes

COD 32,50
Fennel | Tomatoes | Fried Potatoes

TRUFFLE LINGUINE 22,50
Homemade Pasta
Black Summer Truffle | Parmesan | Cream

CAMPANELLE BEEF FILLET 26,50
Homemade Pasta
Fillet strips | Creamy Mushroom sauce | Parmesan

CURRY VEGAN 17,50
Seasonal vegetables | Red curry | Coriander
Coconut milk | Basmati rice | Cashews
+ Chicken 22,50

DESSERTS

CAFÉ GOURMAND 7,50
Espresso | Mini desserts

QUARK MOUSSE 9,00
Oranges | Crumble

BROWNIE 12,00
Chocolate ganache | Vanilla ice cream

CRÈME BRÛLÉE 9,00
Tonkabean | Vanilla

SPAGHETTI ICE CREAM 12,00
Vanilla ice cream | Strawberry sauce
Coconut sprinkles

PROSECCO LEMON SORBET Vegan 10,00
With homemade Limoncello

CHEESE SELECTION 18,00
Comté | Brie de Meaux | Parmesan
Fig mustard

APERITIF

CHAMPAGNER

LAURENT-PERRIER HERITAGE 0,1L | **16,00**

“My only regret is that I have not drunk more champagne in my life.”

(John Maynard Keynes)

BOTTLE 0,75L 98,00

APEROL SPRITZ

APEROL | SECCO | SODA | 8,60

An embodiment of the Italian dolce vita, this refreshing cocktail with its bright orange nuance and fruity aromas of bitter oranges and herbs embodies the sweet lightness of the Italian lifestyle.

Spritz variations with

CAMPARI | NOLLY PRAT AMBRÉ | LIMENCELLO

APEROL TOWER 8 drinks 60.00 | 12 drinks 78.00

Sharing is caring

NEGRONI

BOMBAY SAPPHIRE | MARTINI RUBINO | CAMPARI | 10,00

A classic Italian aperitif that's bright red color and the distinctive aromas of bitter orange, herbs and spices make the Negroni a timeless pleasure.

GIN & TONIC

BOMBAY SAPPHIRE | THOMAS HENRY TONIC WATER | 9,00

A timeless drink with aromatic facets of citrus and juniper, accompanied by the invigorating carbonic acid of the tonic.

PREMIUM VERSION 12,00

HENDRICKS | GIN MARE | SUL | MONKEY 47

LILLET WILD BERRY

LILLET BLANC | THOMAS HENRY WILD BERRY | 8,60

A tempting fusion of French aperitif Lillet and wild berries, embodies elegance and refreshing sophistication.

DRY MARTINI

BOMBAY SAPPHIRE | MARTINI EXTRA DRY | 12,00

Not just a drink, but an icon. The crystal clear elegance of the drink, perfectly chilled and with a touch of garnished with lemon zest, emphasizes the nuances of the Gins and the subtle bitterness of vermouth.

Also in the Bond version as a **VODKA MARTINI** of course shaken, not stirred

GREY GOOSE | DRY VERMUT

SPARKLING WINE

The Riesling sparkling wine from the Braunewell winery from Rheinhessen, presents itself as exquisite

Enjoyment with fine perlage and subtle aromas.

The golden brilliance reflects the careful craftsmanship of this sparkling wine.

0,1 7,00 | BTL. 0,75l 42,00