

# MENU

## APPETIZERS

<b>PAIN À LA COCOTTE</b>	8,50
Small sourdough bread Sea salt butter   Lemon Thyme butter	
<b>TOMATO SOUP</b>	7,50
VEGAN   Tamarind   Coconut   Chili + Baked Shrimp	
<b>CURED SALMON</b>	16,50
Ginger-Lemon   Ponzu   Sesame seeds	
<b>BURRATA</b>	14,50
Tomato Salad   Basil	
<b>BEEF TARTARE</b>	17,50
Capers   Mustard   Shallots   Egg yolk	
<b>ETAGERE</b> for 2 to 3 people	38,50
Burrata   Cured Salmon   Beef Tartare	

## SALADS

<b>GOAT CHEESE SALAD</b>	19,50
Seasonal salad mix   Fresh vegetables Gratinated goat cheese   Salad seeds   Pear House dressing	
<b>SIDE SALAD</b>	6,50
Seasonal salad mix   Raw vegetables House dressing	

## DESSERTS

<b>CAFÉ GOURMAND</b>	6,90
Espresso   Mini desserts Crème Brûlée   Brownie   Meringue Cookies	
<b>CRÈME BRÛLÉE</b>	8,50
Orange   Vanilla	
<b>BROWNIE</b>	10,50
Chocolate ganache   Vanilla ice cream	
<b>HOMEMADE ICE CREAM</b>	5,50
Vanilla   Chocolate   Lemon sorbet	

## MAIN COURSES

<b>FILET MIGNON</b>	42,50
Beef tenderloin   Grass-fed beef Potato & celery puree   Red Wine Sauce	
<b>STEAK FRITES</b>	32,50
Sirloin steak sliced   Sauce Bernaise French fries	
<b>WIENER SCHNITZEL</b>	29,50
Veal cutlet   Potato salad   Lemon	
<b>LEMON CHICKEN</b>	24,50
Chicken thigh   Mashed potatoes Glazed carrots   White Wine Sauce	
<b>SALMON</b>	29,50
Grilled salmon fillet   Pea risotto Tomato foam	
<b>LINGUINE GAMBARETTI</b>	22,50
Homemade Pasta Prawns   Chili   White Wine Sauce   Cherry tomatoes	
<b>CAMPANELLE BEEF STRIPS</b>	22,50
Homemade Pasta Beef strips   Mushroom cream sauce   Parmesan	
<b>CURRY VEGAN</b>	17,50
Seasonal vegetables   Red curry Coconut milk   Basmati rice   Coriander   Onions	
+ Breaded chicken breast	22,50
+ Salmon	22,50

## SIDES & EXTRAS

French fries	5,00
Mashed potatoes	4,00
Glazed carrots	4,00
Red wine sauce	3,00
Sauce Bernaise	4,00
Lingonberries	1,50
Herb Butter	1,50
Ketchup	0,80
Mayonnaise	0,80

## AFTER DINNER DRINKS

<b>ESPRESSO MARTINI</b>	12,00
Espresso   Grey Goose Vodka   Espresso Liqueur	
<b>GODFATHER</b>	12,00
Teeling Small Batch   Disaronno   Orange bitters	
<b>ESPRESSO MARTINI</b>	12,00
Espresso   Grey Goose Vodka   Espresso Liqueur	

# 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**

**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 | 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