



Menu Summer



STARTERS

100g **Ragout of veal tongue 200,-**
Focaccia, wild garlic, smoked mascarpone, kohlrabi 7,9

80g **Scallops 280,-**
Pea, fermented red cider, pancheta,
velouté of beetroot 7,14

SOUPS

0,33l **Tomato velouté 100,-**
Courgette, mozzarella, black garlic, basil 7

0,33l **Beef broth 100,-**
Ginger, coriandr, spring onion, bamboo, chilli, rice noodles 6,9

PASTA

250g **Risotto Champagne 230,-**
Espuma of saffron, confit yolk, rocket, chorizo 3,7

200g **Agnolotti 290,-**
Spinach, ricotta, wild garlic, carrot, sauce of morrels 1,3,7,9

SALADS

150g **Salat Nicoise 300,-**
Tuna, anchovies, potato, egg, green beans, tarragon,
little gem 3,4,6,8

150g **Salat of goatcheese 290,-**
croquette, avocado, kohlrabi, spinach, mushroom,
strawberry dresink with poppy 1,3,7

MAIN COURSES

180g **Venison 550,-**

Fried croquet, tortelina, baby corn, pea, morels, shitake, carrot 1,3,7,9

200g **Lamb shank 470,-**

Veloute of rocket, mashed potatoes, fried couli)ower, pureé, raspberries 7,9

250g **Beef picanha 600,-**

Souffle of potatoes, little gem, pea, carrot, green pepper 1,3,7,9

200g **Corn chicken 380,-**

Puree of corn, baby carrot, fried potato, courgette ragout 1,3,7,9

180g **Fish of the day 550,-**

Asparagus, coconut, mango, broccoli, blach rice 4,7

DESSERTS

120g **Tartles of almond 150,-**

Panna cotta white chocolate, lime, pralines, pistachio, fruit 3,7,8

120g **Local cake 100,-**

Plum jam, cottage, crumb, poppy seed ice cream
1,3,7