DECEMBER

Taggiasca-olives late harvest from Liguria..5.50
Roasted marcona almonds Fleur de sel from Ibiza...5.90
Marco Niepoort´s Chorizo...11.00
Homemade Focaccia EVO olive oil | fleur de sel ...3.50
Cheese from Tölzer Kasladen ...14.50

Crunchy potato-cubes
Crème fraîche d'Isigny | chives...7.50
...**with beef tartar**...+6.50

STARTERS

Buchot-Mussels Imperial..15.50
Roasted Bread | Roast pepper jus | dill oil |

Sicilian Caponata...16.50
Organic buffalo burrata DOP
Aubergine | tomato | peppers | olives | capers I pine nuts

Roasted artichocke hearts...18.50
Pumpkin puree | white wine butter | marcona almonds

Culatta di Zibello from Emilia Romagna .
12 months aged...16.50

Beef tartar...18.50
classic marinated | cured eggyolk | dijon mustard | brioche

MAINS

Risotto with 1gr. fresh white Alba truffle...30.00
each further gramm 14€

Pan fried seabass fillet...32.50
Bisque| escabèche vegetables

Classic coq au vin...24.50
potato puree | champignons | oven carotts | bacon

Beef filet from Klobeck country butchery...32.50
Veal jus I wild broccoli I potato puree

DESSERT

Mango-raspberry-crumble...10.00
With milk ice cream

Hommade Gateau au Chocolat...10.50
With raspberry coulis

Crème Brulée...10.50
With madagascan vanilla

GRAPES
WEINBAR