

STARTERS

Venison Tartare

Mustard seeds | tapioca | egg yolk | garlic aioli | leek oil | trout roe | shimeji mushrooms

18€

Roasted Salmon

Sour cream | chia seeds | white radish | kombu seaweed | cucumber | dill | leek oil | pomelo

16€

Prawn

Hazelnut | kohlrabi | lemon | cream cheese | olive oil | gochujang | apple | quince vinaigrette

16€

Cured Duck

Yellow beetroot | rosehip | endive | ponzu | hazelnut | pine nuts | pomegranate | Jerusalem artichoke

17€

Cured Beetroot

Plum | umeboshi | goat cheese | hazelnut | pomegranate

15€

Pumpkin Cream Soup

Pumpkin seeds | goat cheese | leek oil

13€

MAINS

Pike -Perch

Potato | whey sauce | leek confit | trout roe | leek oil | spring onion

25€

Venison

Coffee | chokeberry -red wine sauce | red cabbage | bacon | sweet potato
| cashew

34€

Quail

Jerusalem artichoke -buckwheat cream | mushroom duxelle | puffed
buckwheat | pickled

Jerusalem artichoke | hazelnut | barberry sauce

29€

Lamb Fillet

Goat cheese | thyme | parsley root | mushroom salad | pumpkin -quince
cream |

rowanberry sauce

32€

Cabbage Steak

Pumpkin seeds | warm mushroom salad | truffle oil | creamy sauce

21€

DESSERTS

Strawberry & Pepper

Vanilla cream | Sichuan pepper | sesame foam | lime
-mint granita

10€

Chokeberry & Chocolate

Chocolate crumble | sweet cucumber | mint |
chokeberry

10€

Sour Cream & Quince

Almond sponge | pumpkin -quince jam | sour cream
| coffee cream | quince

10€