

MENU

APPETIZERS

PAIN À LA COCOTTE Small sourdough bread Sea salt butter	7,50
OLIVES Herbs Olive oil	7,00
SPUNDEKÄS Cream cheese specialty Mini pretzels	9,50
TOMATO SOUP VEGAN Tamarind Chili Coconut milk	8,00
BEETROOT CARPACCIO Feta Red onions Rocket salad	16,50
BURRATA Tomato salad Basil	16,50
SALMON Cured with Gin Lime cream	17,00
BEEF TARTARE Capers Mustard Shallots Egg yolk	17,00
ETAGERE for 2 to 3 people Serrano ham Salmon Beef Tartare	38,50

SALADS

SALAD GOAT CHEESE Seasonal salad mix Fresh vegetables Gratinated goat cheese { Salad seeds House dressing	18,00
CAESAR SALAD Romaine lettuce Caesar dressing Bacon Croutons Grana Padano Breaded chicken breast	21,00

CROUSTARTE

Our house specialty dough, crispy grilled, with fruity tomatoes, herbs & cheese	
SPICY Spicy Salsiccia Red onions Chili sauce	19,50
GOAT CHEESE Sun-dried tomatoes Pine nuts Baby spinach	19,50
BURRATA Cherry tomatoes Basil	22,50

MAIN COURSES

FILET MIGNON Beef fillet Grass-fed beef Herb butter	37,00
STEAK FRITES Sirloin steak sliced Béarnaise French fries	35,50
BEEF ROULADE Mashed potatoes Red cabbage with apples	28,00
WIENER SCHNITZEL Veal cutlet Potato salad Lemon	32,00
OSSO BUCCO Red wine sauce Mashed potatoes Parmesan	28,50
SALMON Grilled fillet Black risotto Tomato foam	32,50
BREAD DUMPLING Homemade Sliced Mushroom cream sauce	19,50
RIGATONI WITH SALMON Homemade pasta Salmon cubes Spinach Cream sauce Cherry tomatoes	22,50
CAMPANELLE BEEF FILLET Homemade pasta Fillet strips Mushroom cream sauce Parmesan	26,50
CURRY VEGAN Seasonal vegetables Red curry Coriander Coconut milk Basmati rice Cashews • Breaded chicken breast fillet	17,50 22,50

DESSERTS

CAFÉ GOURMAND Espresso Mini desserts	7,50
BROWNIE Chocolate ganache Vanilla ice cream	12,00
CRÈME BRÛLÉE Tonka Vanilla	9,00
SPAGHETTI ICE CREAM Vanilla ice cream Strawberry sauce Coconut sprinkles	12,00
ICE CREAM Vanilla Chocolate	6,00
LEMON SORBET	6,00

SIDES & EXTRAS French fries 5 | Mashed potatoes 5 | Bread Dumpling 5 | Side Salad 6,5 | Baby Broccoli 6,5
Ketchup 0,8 | Mayonnaise 0,8 | Lingonberries 1,5 | Red wine jus 3 | Green pepper sauce 3 | Mushroom cream sauce 4

APERITIF

APEROL SPRITZ 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.

APEROL | SECCO | SODA

Spritz variations with

CAMPARI | NOLLY PRAT AMBRÉ | LIMENCELLO

APEROL TOWER 8 drinks 60.00 | 12 drinks 84.00

Sharing is caring

NEGRONI 9,60

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.

BOMBAY SAPPHIRE | VERMOUTH BLEND | CAMPARI

GIN & TONIC 9,00

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

BOMBAY SAPPHIRE | THOMAS HENRY TONIC WATER

PREMIUM VERSION 12,00

HENDRICKS | GIN MARE | SUL | MONKEY 47

LILLET WILD BERRY 8,60

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

LILLET BLANC | THOMAS HENRY WILD BERRY

DRY MARTINI 9,60

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.

BOMBAY SAPPHIRE | DRY VERMUT

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

GREY GOOSE | DRY VERMUT

SPARKLING WINE 7,00 | BTL. 0,75l 42,00

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.

CHAMPAGNE 96,00

The Perfect Start! Indulge in the elegance of Delamotte Champagne as an aperitif.
Its delicate bubbles and refined taste set the perfect tone for your evening. Cheers to a sparkling

DELAMOTTE BLANC DES BLANCS BRUT BOTTLE 0.75L

Ours offers for special occasions Wine list a selection of champagne etc.