



Lunch

MAY 16TH – MAY 27TH
MONDAY TO FRIDAY

CREAMY TRUFFLED SCRAMBLED EGGS
MISCELLANEOUS FROM CAVIAR | CROUTONS

THIN OF TOMATO
WALNUT PESTO | PARMESAN

TANNED ASPARAGUS
CLEAR STOCK FROM THE LARDO PORK | SOURDOUGH CRUMBS

FRIED ROAST BEEF
JUS DRESSING | POTATO HASH BROWNS | HERB REMOULADE

SPICY LAMB SAUSAGES
SOUR CHERRY | FREGOLA | CHICKPEA | YOGHURT

YORKSHIRE PUDDING WITH ASPARAGUS & CELERY
CRABS FROM BÜSUM & CURED

FENNEL MAULTASCHEN
BURRATA | FERMENTED TOMATO FOAM | WALNUT

STEAM BUISCUIT
PEAR RAGOUT | VANILLA PARFAIT

WHITE CHOCOLATE CREAM
RHUBARB RAGOUT | SHORTCRUST

TRIPLE CHEESE SELECTION FROM KOBER

2 COURSES EUR 30

STARTER OR DESSERT OR CHEESE + MAIN COURSE

3 COURSES EUR 35

STARTER, DESSERT AND MAIN COURSE

INCLUDING WATER (UNLIMITED)

AND A COFFEE SPECIALITY

WITH CHEESE EUR 35

WITH CHEESE EUR 37