



Our recommendation from the kitchen

Creamed mushroom soup - vegan		10,9
Asparagus / girolle / potato-croûtons		
Buffalo mozzarella with mango & avocado		15,9
Orangevinaigrette / chili / pine seeds / rocket		
Ravioli with girolle & thick beans		24,9
cream cheese / provolone / herbs / tomatos		
... with fried fillet of gilthead		33,9
... with fried medaillons of beef tenderloin	180g	46,9
Beef tenderloin surf and turf		56,9
Giantprawns / spinach / asparagus / girolle / potato / jus		
Crème brûlée		13,9
Lavender / fresh berries & coconut ice cream		
3 course surprise menu including aperitif	p.P.	59,90

from the wine cellar

Miraval rosé	0,1	9
Winery Pitt & Perrin / Côtes des Provence / france	0,2	16
One of the few legendary rosé wines!	0,75	55
Riesling Halbstück 2017	0,1	12
Winery Knipser / Pfalz / Laumersheim	0,2	19
Lemon blossom, orange peel and almonds	0,75	65
Spätburgunder Kalkmergel 2020 VDP	0,1	10
Winery Bernhart / Pfalz / Schweigen	0,2	17
Strong raspberry and cherry notes,	0,75	58
which are harmoniously embedded in elegant roasted aromas		

from the bar

French 75		15
champagne / gin / lemon / sugar		
The Qube		11
sherry / wormwood / orange bitters		
Port Tonic		10
white port wine / Tonic Water / rosemary / lemon		