



HUNGER AS A SOURCE  
OF INSPIRATION?

- IT IS POSSIBLE.

## COLD APPETIZERS

- ROASTED EGGPLANT** <sup>8</sup> 9 €  
Miso glaze, Tofu cheese sauce,  
vegetable julienne, pine nuts, herb oil
- BUFFALO MOZZARELLA** <sup>7</sup> 12 €  
buffalo milk cheese, cherry tomato, figs,  
balsamic cream, extra virgin olive oil
- FRENCH CHEESE PLATTER** <sup>1,3,7,8</sup> 18 €  
Cambozola, Munster Ermitage, Comté,  
cloudberry jam, grapes, breadsticks, roasted nuts
- SMOKED EEL** <sup>4,7</sup> 16 €  
smoked eel fillet, avocado, broccoli,  
cream cheese, lemon – thyme sauce
- SALMON TARTAR** <sup>1,4,10</sup> 15 €  
quail egg, trout caviar, shallot vinaigrette,  
capers, chives, Ciabatta bread crisps
- ANTIPASTI** <sup>1</sup> 18 €  
Bresaola air-dried beef, Salami sausage,  
Prosciutto ham, Bocconcini mozzarella cheese balls,  
grilled pepper, pickled artichokes, dried tomatoes,  
Focaccia bread
- BEEF FILLET TARTAR** <sup>1,10</sup> 16 €  
quail egg, shallot vinaigrette, capers,  
sun dried tomatoes, arugula, sweet and sour bread crisp

## SALADS

- LETTUCE SALAD** <sup>8</sup> 10 €  
mixed lettuce leaves, tomatoes, cucumbers,  
carrots, avocado, pine nuts, balsamic cream,  
extra virgin olive oil
- ROMAINE LETTUCE SALAD** <sup>1,2,3,4,7,10</sup> 13 €  
fried tiger prawns, anchovy aioli sauce,  
bread toast, hard cheese
- DUCK MEAT SALAD** <sup>11</sup> 14 €  
pulled Peking duck meat, mixed lettuce leaves,  
mango, cherry tomato, lime – sesame oil sauce

## HOT APPETIZERS

- BAKED FRENCH  
CAMEMBERT CHEESE** <sup>1</sup> 12 €  
plum chutney,  
small french baguettes
- TIGER PRAWNS** <sup>2,7</sup> 14 €  
mixed lettuce leaves, cucumber,  
mango - chili salsa
- SCALLOPS** <sup>2,7,9</sup> 16 €  
celery - apple puree, Shiitake mushroom,  
white wine Velouté sauce
- FOIE GRAS** <sup>1,3,7</sup> 16 €  
caramelized figs,  
Demi - glace sauce with Grand Marnier liqueur,  
orange peel

## SOUPS

- BOUILLABAISSSE  
SEAFOOD SOUP** <sup>2,4,7,9,14</sup> 16 €  
scallop, tiger prawn, sea bass,  
salmon, mussels
- VEAL CONSOMME** <sup>1,3,9</sup> 14 €  
mushroom ravioli,  
root vegetables, herb oil

# PIZZA

30cm Ø

## MARGHERITA <sup>1,3,7,9</sup>

14 €

Mozzarella di Bufala,  
tomato sauce,  
basil

## PORCINI <sup>1,3,7</sup>

14 €

porcini mushrooms,  
Bechamel sauce, thyme,  
truffle oil, cheese

## PEPPERONI <sup>1,3,7,9</sup>

14 €

Pepperoni, tomato sauce,  
arugula, cheese

## PROSCIUTTO <sup>1,3,7,9</sup>

14 €

Prosciutto ham,  
BBQ sauce, mango,  
arugula, cheese

## SEAFOOD <sup>1,2,3,4,7,9,14</sup>

16 €

scallop, tiger prawn,  
sea bass, salmon, mussels,  
tomato sauce, cheese

## PASTA

**TAGLIATELLE** <sup>1,3,7</sup> 14 €

Roasted mushrooms,  
cherry tomato, spinach,  
truffle oil sauce,  
hard cheese

**PAPPARDELLE** <sup>1,2,3,4,7,14</sup> 16 €

scallop, tiger prawn,  
sea bass, salmon, mussels,  
tomato sauce,  
spinach, hard cheese

**CASARECCIA** <sup>1,3,7</sup> 14 €

corn fed chicken breast,  
zucchini, cherry tomato,  
cream sauce,  
hard cheese

**RAVIOLI\*** <sup>1,3,7,9</sup> 14 €

ravioli, Shimeji mushrooms,  
consomme, herbs

\* please ask your waiter about selection

## FISH MAIN COURSE

- FLOUNDER FILLET** <sup>2,4,7</sup> 22 €  
crayfish tails, cauliflower,  
broccoli, carrot, green beans,  
caper butter sauce
- SALMON FILLET** <sup>4,7,9</sup> 24 €  
potato celery root gratin,  
white wine - lemongrass sauce
- SEA BASS FILLET** <sup>2,4,7</sup> 28 €  
tiger prawns, white asparagus,  
Béarnaise sauce

## MEAT MAIN COURSE

- CORN FED CHICKEN BREAST** <sup>7</sup> 22 €  
mashed potatoes,  
creamy broth sauce
- DUCK BREAST** <sup>7,9</sup> 24 €  
sweet potato puree,  
red wine sauce with red currants
- BEEF CHEESEBURGER** <sup>1,3,7</sup> 24 €  
truffle French fries,  
dried cherry tomatoes, garlic aioli,  
tomato sauce
- BEEF FILLET STEAK** <sup>7,9</sup> 32 €  
boiled - fried potatoes,  
dried cherry tomatoes,  
green pepper sauce

## DESSERTS

### PINEAPPLE CARPACCIO

8 €

passion fruit sauce,  
mango - lemon sorbet,  
coconut chips

### CHEESE CAKE <sup>7</sup>

8 €

white chocolate, meringue cookies,  
blueberry compote,  
blackberries, raspberries

### CHOCOLATE SYMPHONY <sup>3,7,8</sup>

8 €

dark chocolate truffle cake,  
milk chocolate mousse,  
white chocolate macaroon,  
raspberry sauce

### MACAROONS <sup>3,8</sup>

8 €

raspberry, mango,  
chocolate

# LIST OF ALLERGENS

/dish can include allergens and products of their content/

1 - Cereals / Gluten

2 - Crustaceans

3 - Eggs

4 - Fish

5 - Peanuts

6 - Soybeans

7 - Milk

8 - Nuts

9 - Celery

10 - Mustard

11 - Sesame seeds

12 - Sulfur dioxide

13 - Lupin

14 - Molluscs