

ENGLISH

Allergen information available

STARTERS

TO GET STARTED

Bread | 8.5
Various types of bread, olive tapenade, hummus and salted butter

COLD STARTERS

Carpaccio | 10.75
Beef carpaccio with red onion, olives, sun-dried tomatoes, sunflower seeds, Parmesan cheese and hollandaise sauce

Tokyo Glow | 11.75
Red salmon tartare with an edamame cream, grated grapefruit, crispy rice noodles and roasted yuzu sesame

Pâté | 11
Cranberry pâté with a cream of Fourme d’Ambert, Amsterdam onions, pear and raisin chutney, and a cinnamon biscuit

MAIN COURSES

Chef’s Special | (Extra charge of +4 for a 3 or 4-course menu) Day Price
Alternating meat dish with matching garnish

Pork Tenderloin | 21.5
Pan-seared pork tenderloin with grilled vegetables, oven-baked potatoes with garlic and rosemary, caramelised onions and a red port and date jus

Pumpkin Affair | 20
Gratin of potato, pumpkin, sage and cheddar cheese, served with a chicory salad, savoury granola, pear roasted in apple syrup and nut mayonnaise

Salmon | 22.5
Pan-fried salmon with a za’atar crust, served with a warm couscous salad with spinach, apricot, pumpkin seeds and a tahini and lemon sauce

Let’s Go Wild | 23.5
Game stew à la Bourguignon with mashed potatoes with cranberry, garlic and thyme, served with pickled red cabbage

DESSERTS

Apple and More | 9.5
Apple terrine with brandy and plum gel, walnut ice cream and nut crumble

Cherry and More | 9
Cherry ganache, cocoa sponge cake, green tea tulle, pear mousse and cherry syrup

So Much More... | 9
Espresso pannacotta with a goat’s yoghurt foam and tonka beans, vanilla ice cream and apricot marinated in cinnamon and lime

CREATE YOUR OWN MENU

3-course menu	36.5
4-course menu	43.5
3-course tasting	43.5

TIP FROM THE CHEFF


An element of surprise

from 2 people 12
Let yourself be surprised and discover our starters **p.p.**

WARM STARTERS 11
Soup of the day |


The Slow Pig | 12
Pork cheek braised in bock beer and marjoram, served with parsnip cream, fried parsnip peelings and orange oil


Plaice | 11.75
Tempura-fried plaice fillet with grilled chicory, blood orange and star anise, served with a miso and ginger beurre blanc

Forest Feast | 10.5  Vegan is also a possibility
Mushroom and oyster mushroom ragout on a waffle with Parmesan and truffle, served with pickled red cabbage and caramelised Brussels sprouts.

Share a mood, share some food

from 2 people (Extra charge of +4 for a 3 or 4-course menu) 26
Taste our main courses together **p.p.**

Butter Chicken | 21.5  Vegan is also a possibility
Tender braised chicken in a stew of tomato, aubergine, onion and coriander, with curry yoghurt, flatbread and dukkah

Flammkuchen | 21  Vegan is also a possibility
Crispy flammkuchen generously topped with rocket pesto, tomato, red onion, pumpkin, parsnip, goat cheese, beetroot, red chard and honey crème fraîche

Woodland Roast | (Extra charge of +5 for a 3 or 4-course menu) 24.5
Grilled entrecote with parsnip, roasted Brussels sprouts, beetroot, potato rösti and a porcini mushroom sauce

Intense Flavour | 20.5
250g homemade beef burger with lettuce, tzatziki, tomato, red onion, cheese, bacon mayonnaise and skin on fries

Fish of the day | Day Price
Daily changing fish with matching garnish

Finishing touch

from 2 people 9.75
Be tempted by a tasting of desserts **p.p.**

Cheese Platter | (Extra charge of +5 for a 3 or 4-course menu) 14
Four types of cheese with matching garnish

Coffee Complete | 8
One cup of coffee/tea with various homemade delicacies

 **Like to eat Vegan?**
That's no problem! Besides choosing from the menu, you can ask for the vegan menu of the day!