

# 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 tuille, 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 CHEF

### An element of surprise

#### from 2 people

Let yourself be surprised and discover our starters 12 p.p.

### WARM STARTERS

#### Soup of the day | 11

**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)

Taste our main courses together 26 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** | 24.5  
(Extra charge of +5 for a 3 or 4-course menu)  
Grilled entrecôte 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** | 9.75  
Day Price  
Daily changing fish with matching garnish

### Finishing touch

#### from 2 people

Be tempted by a tasting of desserts 9.75 p.p.

**Cheese Platter** | 14  
(Extra charge of +5 for a 3 or 4-course menu)  
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!