

Place setting. Sour dough bread. Olive Oil.

4,9

PINSE	160g / 320g
Roastbeef. Figs. Bric. Honey-Mustard-Crème-Fraîche.	8,0 / 14,5
Pulled Pork. Mountain Cheese. BBQ Sauce.	8,0 / 14,5
Fennel-Salami. Tomato Sauce. Spicy-Mayo.	8,0 / 14,5
Tuna. Dill-Sour Cream. Garlic-Mayo.	7,5 / 14,0
Prosciutto. Tomato Sauce. Burrata. Rucola..	8,0 / 14,5
Hummus. Anti Pasti. Fresh Basil. <i>vegan</i>	7,0 / 13,0
Buffalo Mozzarella. Tomato Sauce. Pesto. Rucola..	7,5 / 14,0
Gorgonzola. Mozzarella. Parmesan. Bric. Crème-Fraîche. Rucola.	7,5 / 14,0
Colorful Tomatoes. Herbal-Crème-Fraîche. Baby-Spinach.	7,5 / 14,0

CHEF'S CHOICE MENÜ	
5 course menu	69,0
Wine pairing	34,0

Starter	
Beef Tartar. Truffle Mayonnaise. Chanterelles. Toast.	17,8
Roasted Pepper-Foam-Soup. Shiso. Corn-Cracker.	6,5
Octopus-Carpaccio. Cucumber & Radish. Saffron-Aioli.	12,8
Tomato Variety. Buffalo Mozzarella-Ice Cream. Basil.	11,3

Main Course	
Grilled Trout Fillet. Beluga Lentils. Ham. Lemon-Foam.	19,8
Corn Chicken Breast. Istrien Truffle. Risotto. Joug Leeks.	24,8
Flank Steak. Onion Family. Potato Variety. Sauce Béarnaise.	27,8
Homemade Ravioli. Mushrooms. Mountain Cheese. Wild Herbs.	16,8

DESSERT	
Chocolate-Crème Brûlée. Almond. Nectarine.	9,8
Honey-Panna Cotta. Apricot. Yogurt-Tarragon-Ice Cream.	9,8
Sorbet Variation.	8,0
„Kasalm“-Cheese . Tomato Chutney. Fruits Bread.	14,9

naturally/
spicy
sweet