

Suppen & Vorspeisen

Vichyssoise Kartoffel Lauch Zitronengras Espuma Chili Erdnuss Gambas	8,00 €
Pfifferlings Essenz Trüffel Ravioli Gemüse Drops Nussöl	12,00 €
Onsen Ei Glasnudelsalat Wakamè Papaya Frankfurter Grüne Sauce	11,00 €
Quiche von der Tomate Meissner Coppa Ceasar Salat Kaper	13,00 €

Aperitif

Gin Mule	7,00 €
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Hauptspeisen

Spaghetтини Istrischer Sommertrüffel Sauce Mornay Karotte	14,00 € / 22,00 €
Perlhuhnbrust Chorizo Ricotta Krapfen Bratpepperoni Wildkräuter Ananas Paprika Chutney	23,00 €
Schwarzer Heilbutt Venere Risotto Avocado Pfirsich Kroepoek	28,00 €
Lammrücken Auberginen Cannelloni Couscous Minze Tomate Jus	32,00 €

Dessert

Geeister Holundersud Honig Ingwer Brioche Vanillesauce	8,00 €
Creme Catalan Cassis Sorbet Krokant	9,00 €
Sommerbeeren Lasagne Dolce de Leche Atsina Kresse	11,00 €
Bennewitz trifft Tharandt Käse & Schinken Chutney	14,00 €

soup & starter

Vichyssoise potato & leek lemongrass-Espuma chili-peanuts gambas	8,00 €
chantrelle essence truffeld ravioli vegetables nut-oil	12,00 €
Onsen-egg glass noodle-salad wakame papaya Frankfurter Gruene Sauce	11,00 €
tomato quiche chanterelles ham ceasar salad caper	13,00 €

Aperitif

Gin Basil Smash	7,00 €
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main dishes

home made spaghetti summer-truffle sauce mornay carrot	14,00 € / 22,00 €
chicken breast chorizo-ricotta pepperoni pineapple-pepper-chutney	23,00 €
Greenland halibut black risotto avocado peach prawn crackers	28,00 €
roast saddle of lamb aubergine-canneloni couscous mint tomato jus	32,00 €

Dessert

cold elderflower-soup ginger-honey-brioche vanilla-sauce	8,00 €
Creme Catalan cassis-sherbet brittle	9,00 €
berry-lasagne Dolce de Leche	11,00 €
cheese & ham confit oft he sesaon	14,00 €