

-TO ACCOMPANY THE BREAD-

We serve our homemade breads with butter and dip p.P. 3

Taggiasca Olives 6

Thinly cut Prosciutto Crudo al Tartufó 9,5

-APPETIZER-

ASPARGUS CRUNCHY SALAD

with espuma, raw, grilled, parmesan chips and ham 15.9

MARINATED BURRATA

on Sicilian melon salad with garden mint and roasted pine nuts 15.5

HOMEMADE DUCK LIVER PARFAIT

with medlars-chutney, sweet wine jelly & brown butter brioche 17.5
& served with 0.1l Riesling Spätlese from the Nahe 10.5

CLASSIC BEEFSTEAK TATAR

Organic eggjolk, pickled vegetables and spicy mimita
120g 18,5
180g with french fries 32

TUNA TATAKI

with ponzu sauce, radish salad, sesame crunch and spicy sour cream 17.5

ASPARAGUS SOUP

with smoked salmon crostino 14,8

FLAMED GOAT'S CREAMCHEESE

with marinated strawberries, fresh coriander and aged balsamic vinegar 14,5

-MAIN COURSES-

PHILIP'S FISHSOUP

with saffron, ligurian olives, Sauce Rouille and crispy herb Foccacia 17,5 / 34,5

TUNAFISH STEAK Rare approx. 200g

with grilled green asparagus in garlic & ginger, hollandaise sauce and
truffled mashed potatoes 34,5

HALF POUND WHITE ASPARAGUS FROM THE „HEIDE“

with new potatoes, melted butter or sauce hollandaise
with smoked country ham 28
with crispy veal schnitzel 32,5
pan fried pike perch 35,9
with pink roasted lamb rump & white wine jus 34,5

ASPARAGUS RISOTTO TUSCANY STYLE

with parmesan, lemon, sundried tomatoes and grilled green asparagus 25,5

CRISPY VEAL "SCHNITZEL"

with potato-radish salad, dill cucumbers, lemon and cranberries 27 / 35



APERITIFS:

Jever Pilsner 0,3l 4
Sparkling Wine Cuvée Brut, Schloss Vaux 0,1l 7,5

BRODERSEN MULE 12	CUCUMBER-MINT COOLER 13,5
Homemade Ginger Beer, Vodka, Lime, Cucumber, Mint	alcohol-free gin, cucumber mint, lime, peppermint

Tasting menue:

Modern, creative, aromatic!
We can put together different menus tailored to your own taste!

Amuse:

ASPARGUS CRUNCHY SALAD

OUR HOMEMADE BREADS

with butter, dip and olives

1. MARINATED BURRATA

on Sicilian melon salad with garden mint and roasted pine nuts

2. PHILIP'S FISH SOUP

with saffron, Ligurian olives, rouille sauce, vegetables & fried prawns

3. TUNFISH STEAK Rare

with grilled green asparagus in garlic & ginger, spicy sour cream and truffled mashed potatoes

SMALL REFRESHMENT

Cucumber-mint sorbet & ginger beer

4. ROSA ROASTED LAMB CHICKEN

in white wine jus with asparagus spears, new potatoes and hollandaise sauce

5. TIPSY STRAWBERRIES

with almond cake, Chantilly cream, caramelized chocolate, sorbet & fresh woodruff

3-course 56€

4-course 66€

5-course 76€

WINE PAIRING INCLUDING APERITIF

30€/40€/50€