

## **-TO ACCOMPANY THE BREAD-**

We serve our homemade breads with butter, dip & spring salt p.P. 4  
Taggiasca Olives 6  
Thinly cut coppa stagionata gombitelli 8  
Comté grand cru with beer-onion salad and nutbread chips 10.9

## **-APPETIZERS-**

### **CAESAR SALAD**

crisp lettuce in anchovy parmesan dressing and crunchy stuff 11,9

### **CRISPY ASPARAGUS SALAD**

white and green asparagus, foam, ham and morel crunch 16.8

### **FLAMED GOAT'S CHEESE**

with mustard caviar, rhubarb & pickled beetroot 14.8

### **PB&J OF HOMEMADE DUCK LIVER PARFAIT**

peanut butter, blackberry jelly and sorbet on brioche, toasted in brown butter 18.5  
& served with 0.1l Riesling Spätlese from the Nahe 10.5

### **MARINATED TUNA**

with asparagus in vegetable vinaigrette and poached 6 minute egg 18.9

### **CRISPY OXTAIL PRALINE**

with peas, garlic mayonnaise and citrus pearls 17

## **-MAIN COURSES-**

### **PHILIP'S FISH SOUP**

with saffron, ligurian olives, Sauce Rouille and crispy herb Focaccia and pan fried fish, shrimps, mussels, vegetables & fregola Sarda 18.9 / 36.5

### **PAN FRIED FILET OF ARCTIC CHAR**

with north sea shrimp sauce, wild garlic gnocchi and vegetables 37.5

### **SWORDFISH STEAK**

with salsa verde, grilled green asparagus, caesar salad and fries 39

### **1/2 POUND OF WHITE ORGANIC ASPARAGUS**

with sauce hollandaise or butter and new potatoes

Schnitzel "viennoise" 34.5  
fried fillet of arctic char 39.5  
US-Flanksteak 42.5  
smoked ham 30.5

### **WILD GARLIC GNOCCHI**

with asparagus, half-dried tomatoes and parmesan-chips 26

### **SCHNITZEL „VIENNOISE“**

with potato-radish salad, dill cucumbers, lemon and lingonberries 29 / 37



## Aperitif:

Jever Pilsner 0,3l 4

Sparkling Wine Cuvée Brut, Schloss Vaux 0,1l 7,5

SPRING ROYAL Sparkling Wine | homemade rhubarb-woodruff-sirup | woodruff 9

RED NO ROYAL alkoholfree Sparkling Wine | homemade rhubarb-woodruff-sirup | woodruff 7.5

NEGRONI 12.5  
Gin | Vermouth | Campari

NOGRONI 10.9  
alcohol-free gin | bloodorange | gingerbeer

## FISH & SEAFOOD MENU

### AMUSE

Crispy asparagus salad with smoked eel

### OUR FRESHLY BAKED BREADS

with butter, dip & spring-herb-salt

#### 1. MARINATED TUNA

with asparagus in vegetable vinaigrette and poached 6 minute egg

#### 2. FRIED JUMBO SHRIMP

on pea salad in yuzu-ponzu and garlic mayonnaise

### PALLET CLEANSER

cucumber-mint sorbet & ginger beer

#### 3. PAN FRIED FILET OF ARCTIC CHAR

with north sea shrimp sauce, wild garlic gnocchi and vegetables

#### 4. TUSCANY CHOCOLATE CAKE

with honey apricots, milk crumble and tahiti vanilla ice-cream

per Person 74

WINE PAIRING 29

BEER PAIRING 15.5 including one digestif