



TASTING MENU

SNACKS

SOURDOUGH BREAD AND CULTURED BUTTER

KOHLRABI, BLUEBERRIES, KASHA

MUSSELS, POTATO, CELERY, AÏOLI

POLLOCK, FIG LEAF, FENNEL, PEACH, PAKORA

SMOKED VEAL, PEAS, BACON, FERMENTED ASPARAGUS, BRIOCHE TARTARE

CHEESE PLATTER AND THEIR GARNISHES 14€

(INSTEAD OF DESSERT +9€)

CHERRIES CLAFOUTIS, DARK CHOCOLATE, PIT INFUSED MILK

PETITS FOURS

MENU 95€ - WINE PAIRING 50€ - NON-ALCOHOLIC PAIRING 35€

ALL OUR PREPARATIONS ARE MADE IN-HOUSE WITH GREAT LOVE AND CARE

WE CAN ADAPT OUR MENU FOR ANY DIETARY REQUIREMENTS