



# Weekly Menu

## Vorspeise

### ROASTED LEEK

gerösteter lauch / miso hollandaise / kartoffelstroh / sesam  
*roasted leek / miso hollandaise / potato straw / sesame seeds*

12

### WILD GARLIC & DUMPLINGS

topfenknödel / bärlauch-pilz-rahm  
*curd dumplings / wild garlic-mushroom cream*

19

### SALTED LEMON CHICKEN

maishähnchen / weizen / fenchel / olive / bärlauchcreme / salzzitrone  
*corn-fed chicken / wheat / fennel / olive / wild garlic cream / salt lemon*

24

## Catch of the Week

### TUNA CON LINGUINE

linguine / thunfisch tataki / passe pierre alge / tomate / ingwer / zitronenstaub  
*linguine / tuna tataki / passe pierre seaweed / tomato / ginger / lemon dust*

24

## Dessert

### MOUSSE AU CHOCOLAT

mousse au chocolat / mandelbiskuit / himbeere / mascarponecreme  
*chocolate mousse / almond sponge cake / raspberry / mascarpone cream*

10

### Special Drink

#### DAIQUIRI

weißer rum / limette / zucker  
*white rum / lime / sugar*

10.50