



STARTERS

VENISON TARTARE

Crostini | samphire
egg yolk cream

17.50

DUCK BREAST

Artichoke cream | parsley oil
honey-red cabbage | orange tuile

16.50

BEEF CARPACCIO

Marinated tomatoes
basil mayonnaise | arugula
Parmesan cheese

14.00

SMOKED SALMON

Fermented fennel | beetroot
crispy parsnip
chive-yoghurt dressing

15.50

MUSHROOM TORTELLINI

Fresh truffle | King oyster

15.50

STUFFED LEEK

Pumpkin | feta
hazelnut-pumpkin crunch
brown butter foam

14.00

SOUPS

SOUP OF THE SEASON

8.00

GAME BROTH

Chestnut mushroom duxelles
fresh truffle | leek

9.50

PUMPKIN SOUP

Pumpkin oil | coconut milk

9.00

MAIN COURSES

TOURNEDOS

Smoked paprika glaze | papadum
fondant potatoes | sugar snaps

37.50

HARE STEW

Red cabbage | stewed pear
pickled pearl onions | mousseline

29.50

WILD BOAR RACK

Honey-thyme jus | stewed pear
mustard-nut crunch | fermented carrot

29.50

PIGEON BREAST

Bay leaf sauce | duck leg rilette
crispy potato & onion

30.00

COD

Poached in prosecco beurre blanc
tarragon | quail egg | sautéed spinach

29.50

LOBSTER

Grilled celeriac | sweet-and-sour cauliflower
roasted parsnip | creamy bisque
paprika tuile | claw & tail

36.50

ARANCINI

Panko | tomato sauce | risotto | peas
smoked grapes | shallot | carrot | padrón peppers

25.50

BEEF WELLINGTON

Red port sauce

26.00

CHEF'S MENU

3-COURSES

46.50

4-COURSES

51.50

5-COURSES

56.50

From 2 persons
Orders can be placed
until 8:00 PM



SIDES

FRENCH FRIES

With mayonnaise

4.50

BREADBOARD

With spreads

optional from the cutting table:
wild boar coppa + 3.50

6.50

HOMEMADE
SALAD

3.50

Our main courses are served
with fried potatoes