

STARTERS

House Bread	5
<i>Pickles</i>	+3
Green Salad	
<i>Romaine, chicoree, herb vinaigrette</i>	9
Oysters	1/3/6
<i>Guillardeau no.3 Mignonette</i>	8,50/21/38
Amberjack	
<i>Crudo, buttermilk, melon, olives</i>	20
Burrata	
<i>Escabeche, dried tomatoes</i>	18
Octopus	
<i>Coriander, roasted bell pepper salsa</i>	18

MAINS

Pasta of the day	26
Risotto Cacio e Pepe	
<i>Raw marinated Gambero Rosso</i>	30
Confit Trout	
<i>Vin Jaune sauce, grilled zucchini, spinach</i>	32
Whole Fish	
<i>Café de Paris butter, cress salad</i>	48
Entrecôte	
<i>Caponata, marinated cherry tomatoes, salsa verde</i>	56
Poussin a la Picatta	
<i>Lemon & caper sauce, crispy sage leaves</i>	36
Spiced Lamb chops	
<i>Aubergine, pickled cucumber</i>	48

SIDES

Mashed potatoes	8
Green Salad	5
Seasonal Vegetables	8
French Fries	6

VORSPEISEN

Hausbrot	5
<i>Cornichons</i>	+3
Grüner Salat	
<i>Romana, Chicoree, Kräutervinaigrette</i>	9
Austern	1/3/6
<i>Guillardeau no.3 Mignonette</i>	8,50/21/38
Bernsteinmakrele	
<i>Crudo, Buttermilch, Melone, Oliven</i>	20
Burrata	
<i>Escabeche, getrocknete Tomaten</i>	18
Oktopus	
<i>Koriander, geröstete Paprika - Salsa</i>	18

HAUPTGÄNGE

Pasta of the day	26
Risotto Cacio e Pepe	
<i>Roh mariniertes Gambero Rosso</i>	30
Confierte Forelle	
<i>Vin Jaune Soße, gegrillte Zucchini, Spinat</i>	32
Fisch im Ganzen	
<i>Café de Paris Butter, Kressesalat</i>	48
Entrecôte	
<i>Caponata, marinierte Cherry Tomaten, Salsa Verde</i>	56
Stubenküken a la Picatta	
<i>Zitronen & Kapern Soße, krosse Salbeiblätter</i>	36
Gewürzte Lammkoteletts	
<i>Auberginencreme, gepickelte Gurke</i>	48

BEILAGEN

Kartoffelpüree	8
Grüner Salat	5
Saisonales Gemüse	8
Pommes Frites	6