



STARTERS

Red Curry Lentil Latte Macchiato (vegan) 11
Tomato, Almond Milk, Cumin, Asian Falafel

Wild Vegetables (vegan) 15
Crème of Smoked Bell Pepper, Mini Vegetables,
Black Truffle, Caramelized Nuts

Char from the Grevenhof Farm 19
Chanterelles with Farmer's Bacon, Lemongrass Cauliflower Crème,
Coriander, Sweet and Sour Pickled Radishes

VEGETARIAN

Gorgonzola & Walnut Raviolis (vegetarian) 24
Amarettini and Butter Sauce, Pickled Nuts, Pea Sprouts

MAIN COURSES FROM THE SEA

Pikeperch under Parmesan Crust 31
Annabelle Potatoes, Spring Onion, Saffron, Basil

King Salmon 33
Carrot, Cleared Butter, Cherry Tomato, Passion Fruit



MAIN COURSES FROM THE LAND

Ribs from the Duroc Pig 29
Garlic-Chili-Marinade, Grated Mushrooms,
Crème of Bell Pepper, Wild Herbs

12 Hour Slow-Cooked Organic Veal Cheek 39
Muscovado Sugar, Coriander, Braising Sauce, Celeriac

US Beef Fillet under Tomato-Onion Crust 41
Caramelized Mini Corncobs, Port Wine Butter, Eggplant

DESSERT

Madagascar Vanilla Ice Cream 12
Mango-Chili-Ragout, Salted Butter, Sansho Pepper Meringue

Five Kinds of French Raw Milk Cheese 21
Various Fruit Chutneys, Pear Fruitcake, Walnut, Raisins



APERITIF

Dry Martini	18
The Duke Gin, Belzar Dry Vermouth	
Old Fashioned	18
Bourbon, Gomme, Bitters	
Acai Martini	18
Acai Liquer, Gin, Lime Juice, Agave Syrup	
Negroni	18
Gin, Campari, Antica Formular, Vermouth	
Manhattan	18
Rye Whiskey, Noilly Prat Vermouth, Antica Formular, Angostura Bitters	
Espresso Martini	18
Wodka, Espresso, Kahlua, Frangelico, Vanilla Syrup	

CHAMPAGNE

Runiart "R"	0.1 l	19
	0.75 l	130
Runiart Rosé	0.1 l	22
	0.75 l	160
Runiart Blanc de Blancs	0.75 l	180