

# FOOD

from 11:00am to 9:00pm

## GOAT CHEESE / SMOKED CELERY / QUINCE / LAMB'S LETTUCE / ONION

gratinated goat cheese with pickled quince and braised celery as a filling salad

**€10.00**

## GADO GADO / CHICKEN / PEANUT / SOFT BOILED EGG / SWEET POTATO

the indonesian street food classic with grilled chicken, waxy egg and gentle hotness

**€13.00**

## PRIME RIB / MISO / FRIES / KIMCHI / CORIANDER

grilled tender prime rib with pickled korean cabbage and our signature fries

**150 gram: €16.50 / 250 gram: €27.00**

## TARTAR OF FAWN / FRISÉE / POTATO / SHIITAKE / CHERRY WOOD

in ginger marinated venison from the bavarian forest, smoked with cherry wood

**€15.00**

## PASTRAMI / PANINI / DIJONNAISE / GHERKINS / SALT & VINEGAR

the new york city classic served with salt and vinegar chips

**€10.00**

# FOOD

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## BLACK SALSIFY / YUZU / QUINOA / VEGAN PARMESAN / DILL

slow-cooked salsify meets the fine acidity of the chinese citrus

€10.50

## FIG / ALMOND MILK / OLIVE / TARRAGON / CAPER

shortly pickled, fully ripe fig with olive soil and almond cream

€10.00

## PUMPKIN / CROUSTILLANT / SUSHI GINGER / SEED OIL / LEMON BALM

pumped full with fresh flavors such as sushi ginger, this soup comes along easily

€7.00

## TAJINE VEGETABLES / EGGPLANT / BROAD BEAN / SESAME / POMEGRANATE

creamy eggplant, slow-cooked tajine vegetables and the pomegranate as the icing on the cake

€10.00

## HALIBUT / BRIOCHE / QUAIL EGG / CHIVES / PURPLE MUSTARD

our cold smoked black halibut with crispy brioche is amazingly good and warms the soul

€8.50

# BAR & SHARE

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## KALAMATA

home pickled greek olives

€3.50

## KERNKRAFT

salty nut and kernel mix

€3.50

## ANCHOVIES

sour marinated anchovies

€3.50

## XORIÇO

catalan air-dried salami

€3.50