



drinks

COFFEE

earl grey coffee latte [* 7] 16 g 4.50 €

HOT DRINKS

children's punch 0,20 l 4.20 €

forest fruit tea, orange, apple, cranberry, cinnamon, cloves, star anise

cherry hot chocolate [* 1, 7] 0,20 l 6.90 €

milk chocolate, milk, marshmallow, cherry, biscuit, whipped cream

pineapple baked tea 0,06 l 4.70 €

lemongrass, apricot, white tea

raspberry baked tea 0,06 l 4.70 €

red apple, lavender, berry and vanilla tea

strawberry baked tea 0,06 l 4.70 €

rhubarb, lime, sakura tea

COCKTAILS

sea buckthorn passion spritz 0,18 l 8.90 €

beefeater gin, sea buckthorn, pineapple, passion fruit, chamomile, lime, lemon, soda water

sea buckthorn passion spritz 0% 0,18 l 7.50 €

non-alcoholic gin, sea buckthorn, pineapple, passion fruit, chamomile, lime, lemon, soda water

[port & spice] [* 12] 0,20 l 7.90 €

port wine, chocolate, pomegranate, hibiscus, masala tea

[port & spice 0 %] 0,20 l 7.50 €

chocolate, pomegranate, hibiscus, masala tea



meal

FROM OUR KITCHEN

duck pâté [* 1, 3, 7, 8, 12] 230 g | 100 g 10.90 €

with homemade brioche

caramelized cipolline onions, pickled cranberries, chervil, crushed hazelnuts

beef tartare* [* 1, 3, 10, 12] 280 g | 100 g 15.90 €

minced beef, egg yolk gel, capers, garlic aioli, chives, pickled red onion, wheat-rye toast, pickled mustard seeds, microgreens

medjool salad [* 7, 8, 10, 11, 12] 390 g 15.90 €

with grilled goat cheese

mixed green leaves, puffed buckwheat, cashews, medjool dates, roasted beetroot marinated in raspberry vinegar, grapes, balsamic dressing, gomasio, watercress, goji berries

goat cheese ravioli [* 1, 3, 7, 8, 11, 12] 330 g 16.50 €

ravioli sautéed in brown butter, pumpkin espuma, ginger, cream, gomasio, hazelnuts, pumpkin seed oil, thyme

beetroot risotto [* 3, 7, 12] 420 g 13.90 €

with stracciatella

arborio rice, beetroot purée, grana padano cheese, jerusalem artichoke chips, puffed buckwheat, microgreens, herb oil

pappardelle with duck ragout [* 1, 3, 7, 9, 12] 390 g | 130 g 14.90 €

homemade pappardelle, duck ragout, root vegetables, red wine, grana padano cheese, tomato dust, herb oil

truffle maccheroni carbonara* [* 1, 3, 7, 12] 350 g | 40 g 16.90 €

homemade pasta, grana padano cheese, pecorino cheese, eggs, truffle paste, bresaola

sous-vide duck breast [* 1, 3, 7, 8, 10, 12] 450 g | 180 g 17.90 €

potato dumpling, braised red cabbage, red cabbage purée, hazelnuts, demi-glace, pickled mustard seeds, chervil