



COFFEE

earl grey coffee latte	[* 7]	**16 g**	**4.^{39} €**

HOT DRINKS

children's punch forest fruit tea, orange, apple, cranberry, cinnamon, cloves, star anise		**0,20 l**	**3.^{99} €**
cherry hot chocolate milk chocolate, milk, marshmallow, cherry, biscuit, whipped cream	[* 1, 7]	**0,20 l**	**6.^{49} €**
pineapple baked tea lemongrass, apricot, white tea		**0,06 l**	**4.^{49} €**
raspberry baked tea red apple, lavender, berry and vanilla tea		**0,06 l**	**4.^{49} €**
strawberry baked tea rhubarb, lime, sakura tea		**0,06 l**	**4.^{49} €**

COCKTAILS

sea buckthorn passion spritz beefeater gin, sea buckthorn, pineapple, passion fruit, chamomile, lime, lemon, soda water		**0,18 l**	**8.^{49} €**
sea buckthorn passion spritz 0% non-alcoholic gin, sea buckthorn, pineapple, passion fruit, chamomile, lime, lemon, soda water		**0,18 l**	**6.^{99} €**
[port & spice] port wine, chocolate, pomegranate, hibiscus, masala tea	[* 12]	**0,20 l**	**7.^{49} €**
[port & spice 0 %] chocolate, pomegranate, hibiscus, masala tea		**0,20 l**	**6.^{99} €**

FROM OUR KITCHEN

duck pâté with homemade brioche caramelized cipolline onions, pickled cranberries, chervil, crushed hazelnuts	[* 1, 3, 7, 8, 12]	**230 g** | 100 g	**9.^{99} €**
beef tartare* minced beef, egg yolk gel, capers, garlic aioli, chives, pickled red onion, wheat-rye toast, pickled mustard seeds, microgreens	[* 1, 3, 10, 12]	**280 g** | 100 g	**14.^{99} €**
medjool salad 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	[* 7, 8, 10, 11, 12]	**390 g**	**15.^{49} €**
goat cheese ravioli ravioli sautéed in brown butter, pumpkin espuma, ginger, cream, gomasio, hazelnuts, pumpkin seed oil, thyme	[* 1, 3, 7, 8, 11, 12]	**330 g**	**15.^{99} €**
beetroot risotto with stracciatella arborio rice, beetroot purée, grana padano cheese, jerusalem artichoke chips, puffed buckwheat, microgreens, herb oil	[* 3, 7, 12]	**420 g**	**12.^{99} €**
pappardelle with duck ragout homemade pappardelle, duck ragout, root vegetables, red wine, grana padano cheese, tomato dust, herb oil	[* 1, 3, 7, 9, 12]	**390 g** | 130 g	**14.^{49} €**
sous-vide duck breast potato dumpling, braised red cabbage, red cabbage purée, hazelnuts, demi-glace, pickled mustard seeds, chervil	[* 1, 3, 7, 8, 10, 12]	**450 g** | 180 g	**16.^{99} €**
gorgonzola pizza with tyrolean speck* cream, mozzarella, gorgonzola, tyrolean speck, red chicory, walnuts, caramelized cipolline onions	[* 1, 7, 8, 12]	**550 g** | 70 g	**14.^{99} €**