



Starters

Fjord salmon
with beetroot, wasabi
and cress € 22.50

Winter salad
with strips of venison ham € 16.50

Leaf salads with
mustard dressing € 7.50

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Soups

Carrot-ginger-soup
with crispy roll € 9.50

Beef consommé
with pancake roulade € 8.50

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Warm starter

Fried prawns
on mango salsa € 22.50

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Main courses

Cream cheese and onion ravioli
with braised chicory and orange € 23.50

Skrei
with fennel risotto and saffron foam € 38.--

Veal fillet
with truffle jus, romanesco, cauliflower
and tagliatelle € 43.--

Beef cheeks in pinot sauce
with winter vegetables and potato dumplings € 29.--

Venison Steak
with braised white cabbage and “Spätzle” € 33.50

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We gladly inform you that we keep a menu with labelled allergens
for allergic persons at hand (in German).

Romantik-course meal

(until 20.30)

Fjord salmon
with beetroot, wasabi
and cress

Consommé vom Rind

Veal fillet
with truffle jus, romanesco,
cauliflower and tagliatelle

Crème brûlée
with tonka bean ice cream

€ 82.--

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Desserts

Fruit sorbet
with in-house Secco
(sparkling wine) € 11.50

Crème brûlée
with tonka bean ice cream € 13.50

- Small closure -
Espresso with pistachio ice cream € 5.80

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French raw milk cheese
with chutney € 17.--