

## Menu

We cook everything fresh, with high-quality food, preferably from small producers here in the area!  
[#Sharingiscaring](#)

We serve our homemade **breads** with butter and dip p.P. 3

To accompany the bread

---

Taggiasca **Olives** 6

Thinly cut **Parma Ham** 8

Appetizers

---

Homemade **duck liver parfait** 18

with chocolate jelly, quince compote and cocoa brioche fried in butter  
served with 0.1l glass of sweet wine from Jurançon 10.5

Curried **cauliflower** 17,5

with root vegetable jus, goat's yoghurt, pickled grapes and roasted almonds

Smoked **trout** with caviar 18,5

Apple chutney, horseradish and latkes fresh from the pan

**Carpaccio** of pink fried veal fillet 21

with porcini mushroom-gremolata, hazelnut-crunch, jus and parsley oil

Mixed **herb salad** with marinated Pecorino 15

in Sherry vinaigrette with sweet and sour pickled hokkaido & nut bread chips

Slightly smaller main courses

---

**Musselpot!** 28

Mussels from Föhr in a tomato white wine broth, fries and saffron aioli

Crispy fried **seabream** 26

in a mild mussel sauce with sautéed field spinach & fine mashed potatoes

**Ox Cheek** slowly braised 26,5

in Burgundy Jus with fried Pied-de-mouton, truffled mash and parsley

Roasted **wild Broccoli** in ginger & garlic 19

with mango, sweet potatoe puree, chili and coriander

**Crispy veal „schnitzel“** 27

With grandma's potatoe salad, dill cucumbers and cranberries

Sides

---

French Fries from the red Laura potato with house mayonnaise 6,5

Portion of roasted wild Broccoli in garlic & ginger 8

Small **herb salad** in PX vinaigrette 4,5

Cucumber salad with sour cream 4