

VORSPEISE

Ricotta Erbse Pistazie Pumpnickel	18
Arancini Zucchini Pimientos de Padrón Paprika	20
Krabben Amalfizitrone Rettich Dill	21
Gelbflossenmakrele Kopfsalat Kamille Schalotten	22
Tatar vom Rind Brioche Eigelb Kaviar	22 29 ohne Kaviar mit Kaviar

ZWISCHENGANG

Jakobsmuschel Avocado Gurke Pomelo	16
Bouillabaise Safran Sauce Rouille	18

SORBET

Sorbet des Tages Hausgemacht Saisonell	4
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HAUPTGANG

Polenta Maracuja Lauch Mandel	26
Gnocchi Ziegenkäse grüner Apfel Pekannuss	30
Lachs Pak Choi Sesam Taboulé	34
Maishähnchen Papaya Spitzkohl Mais	36
Kalbsfilet Stachelbeere Karotte Pastinake	41

DESSERT

Cheesecake Blaubeere Limette Curaçao blue	14
Ananas Kokos Honig Tapioka	16
Variation von Rohmilchkäse Früchtebrot Feigensenf	19

STARTER

Ricotta pea pistachio pumpernickel	18
Arancini zucchini pimientos de padrón bell-pepper	20
Crab Amalfi lemon radish dill	21
Yellowfin mackerel lettuce chamomile shallot	22
Beef tartar brioche egg yolk caviar	22 29 with out caviar with caviar

INTERMEDIATE COURSE

Scallop avocado cucumber pomelo	16
Bouillabaise saffron Sauce Rouille	18

SORBET

Sorbet of the day home made saeasonal	4
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MAIN COURSE

Polenta passionfruit leek almond	26
Gnocchi goat cheese green apple Pecannut	30
Salmon pak choi sesame Taboulé	34
Corn chicken papaya cabbage corn	36
Veal gooseberry carrot parsnip	41

DESSERT

Cheesecake blueberry lime Curaçao blue	14
Pineapple coconut honey tapioca	16
Variation of raw milk cheese fruit bread fig mustard	19