

COCKTAILS

Pre Dinner

Spicy Scandinavian 12
Berlino Smash 10
Ranglum 14

After Dinner

Manhattan 12
Tipsy Quince 14
Barrel-aged Martinez 12

WINES 0,2l

White

Chardonnay 8
Maximin Grünhaus,
Moselle Riesling 9,5

Rosé

Riccardo Cuna – Rheingau Rose 9,5

Red

San Marzano Primitivo 9

TAKE 3

1 x smaller platter

+

1 x larger platter
+ side dish

+

1 x sweet

39

Find more in our wine menu or drinks menu.

SMALLER PLATTERS

Summer Roll „California“ 9
A,B,C,E,F,G,H,I,J

Char with mussel espuma,
beetroot, smoked salmon
and alga salad 14^{B,C,D,E,F,G,H,I,J,L,N}

Pastrami with white bean cream,
grilled vegetables and
ricotta sage balls 14^{A,B,C,E,G,H,I,N}

Autumn salad with
pickled pumkin, Bocconcini,
king oyster mushroom confit
and pumkin seed oil 9^{A,B,C,D,E,G,H,I,N}

Burrata with ox heart tomato confit,
pine nut pesto and
marinated rocket 13^{B,C,E,N}

Mackerel ceviche with apple
onion cream sauce, shallot and
lukewarm Grenaille 12^{B,C,E,H,I,N}

Fried potato soup
with pork belly, leek
and truffle 10^{B,H,N}

LARGER PLATTERS

Aubergine roll with mushroom
essence, Portobello, Kurly Kale
and miso 13^{B,C,D,E,F,G,H,I,N}

Ramen with onion soy stock,
fried prawns, shiitake
and pak choi 15^{A,B,C,D,E,F,G,H,K}

Halibut fillet with fennel, orange
and fried artichoke 21^{A,B,C,D,E,G,H,I,J,N}

Sweet and sour short ribs
with radish and mango 18^{B,C,H,I,N}

Teriyaki salmon with wasabi
nuts, potato leek ragout
and plum compote 20^{A,B,H,I,J,N}

Fried sausage of Brandenburg
buffalo with fried cabbage,
apple cream and Asian
mustard sauce 18^{A,B,C,E,G,H,I,N}

Poké Bowl with marinated
Bulgogi beef, Tobiko, cucumber
kimchi, shiitake, avocado,
malt mayonnaise and
radish cress 18^{A,B,C,D,E,F,G,H,I,N}

Cordon bleu of Guinea fowl
with letscho and burnt corn 21
A,B,C,D,H,N

SIDE DISHES

Luke warm lamb's lettuce with
potato bacon dressing 4^{A,B,E,H,I}

Smoked potato
bell pepper purée 4^B

Indian risotto 4,5^{B,C,D,E,F,G,H,N}

Mashed roasted vegetables 4^{B,H}

SWEET

California cheese cake with sorrel
ice cream, peanut butter and
preserved lemon 7,5^{A,B,C,D,E,H,N}

3 x apple with ginger, brownie,
vanilla ice cream and sheep's
milk yogurt 7^{A,B,C,D,E,F,G,H,N}

Chocolate sphere with seasonal
filling, yellow beet and beetroot
7,5^{A,B,C,D,E,F,G,H,N}

Panna cotta with mint sorbet, pink
grapefruit and white chocolate
olive chips 7,5^{A,B,C,D,E,F,G,H,N}

Brillat Savarin
with mustard ice cream and
cucumber chutney 8^{A,B,C,D,E,F,G,H,N}

All dishes also to share.

Dinner: 6:00pm – 11:00pm

All prices in Euro incl. VAT.

Let us meet your needs. Please inform
our staff if you have special nutritional
needs, food allergies or food incompatibilities.

A Eggs
B Milk (incl. lactose)
C Grains containing gluten
D Peanuts
E Nuts
F Sesame seeds
G Soya

H Celery
I Mustard
J Fish
K Crustaceans
L Molluscs, mollusc products
M Lupin
N Sulphur dioxide, sulphite