

LAUCH

We cook vegetarian and vegan, with exclusively local, sustainable ingredients. All dishes that are not marked with (vegi) are purely vegan.

LAUCH MENU

beetroot lentil tartare, pickled & flambéed beetroot, beetroot chip, „mustard butter“ 18.–

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dim sum, kimchi, spring onions, coriander 21.–

butternut pumpkin, kale, black garlic,
goat cream cheese, thyme velouté (vegi) 20.–

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autumn mushrooms, glazed fennel, pepperoni jus, potato galette 36.–

poached egg, courgette and corn ragout, spinach, gnocchi (vegi) 34.–

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prune, kaffir silk tofu cream, blackcurrant cake, melon sorbet
blackcurrants, melon sorbet, amaranth 16.–

cheesecake, blueberry compote, tarragon glacé, oat granola (vegi) 16.–

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4-course vegan or vegi 77.– p.P.

All courses can be ordered individually at à la carte prices

OR ALSO

quinoa leek crisps, chilli mayonnaise 13.–

herb tofu & fermented mini cucumbers, foccacia 12.–

seasonal salad bowl, pickled vegetables, croutons 10.–

grilled leek, chickpea purée, red onion, wild herbs 27.–

apple variations in a glass 8.–

sorbet & ice cream (vegi) pro Kugel 5.–