

LAUCH

We cook purely plant-based with sustainable, mostly regional ingredients

4 course menu

including amuse bouche, house bread & dips 86.- p.p.
All dishes can also be ordered individually at à la carte prices

Menu I

Wild garlic, morel, carrots,
wild garlic capers 22.-

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Asparagus, pea,
tarragon, black garlic 24.-

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Cauliflower, snow peas,
chickpeas, tomato 38.-

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Lemon, rhubarb,
meringues 16.-

Menu II

Cucumber, radish,
cashew, sweetcorn 22.-

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Celery, chicorino rosso,
sherry, oregano 23.-

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Polenta, pak choi, monk's beard,
fennel, enoki, green pepper 37.-

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Strawberry, coffee, white chocolate,
chilli, pistachios 17.-

Snacks

Quinoa and leek fritters, chilli mayonnaise 15.-

Roasted leek with soya dressing 15.-

Leek bun with kimchi and turmeric dip 15.-

Herb tofu & vegetable 'dried meat', focaccia 14.5

Main course

Buckwheat, leek, smoked tofu, lentil 29.-

Dessert

Blackberry in a glass 9.-

Sorbet & ice cream per scoop 5.5