

LAUCH

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

4 course menu 86.- p.p.

All dishes can also be ordered individually at à la carte prices

the one

Mushroom pâté, black garlic,
quinoa, onion 22.-

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Chervil root, fava bean,
tomato, orange, pine nut 24.-

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Parsley root, polenta,
hazelnut, sea buckthorn, radicchio 38.-

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Clementine, plum, pistacchio,
hibiscus, almond-dukka 16.-

the other

Peas, passion fruit,
beetroot, kale 22.-

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Leek, Jerusalem artichoke,
cashew, rice, preserved lemon 24.-

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Maitake mushroom, flower sprout,
kimchi, sweet potato 38.-

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Salsify, hōjicha,
cocoa, whisky, tonka 16.-

Wine pairing 4 course menu 46.-
0.0% drink pairing 38.-

the whole

5 course „Chef`s choice“ menu 98.- p.p.

snacks

Quinoa and leek fritters, chilli mayo 3 pcs. 11.- / 4 pcs. 14.-

Mixed leaf salad, lime dressing, seeds 11.-

Potato croquettes, oregano mayo 15.-

„Feta“ & „olives“, focaccia 12.-

dessert

Mini dessert of the day 9.-

Sorbet & ice cream per scoop 5.5