

UNTERFREUNDEN

STARTER

homemade sour dough bread | basil pistachio butter | sunflower seeds | 5

wild herbs salad | tomato | roasted nuts | fermented cucumber | seasonal fruit |
verjus elderflower dressing | 13

corn soup | chili | pomegranate seeds | sweet potato crunch | 10

pan fried butter head lettuce | panko | capers | miso mayo | sesame |
bergamot ponzu | 14

grilled peach | burrata | chili oli | cucumber | pine nuts | affila | 13
vegetarian dish

kohlrabi tonnato | crispy arugula | capers | dried tomato | lentil parmesan | 14

MAIN COURSE

spätzle | cream of forest mushrooms | filet pieces (made of pea protein) |
tomato | roasted onions | 21

crispy cauliflower | beetroot hummus | parsley | garden lovage-mayo | sesame |
pomegranate seeds | pea shoots | 19

grilled cheese sandwich | onion jam | sauerkraut | chili mayo | 15
vegetarian dish / can be made vegan

homemade ravioli | stuffed with pea-mint-cream | chanterelle mushrooms | radish |
lentil parmesan | rosemary foam | algae caviar | 23

truffle gnocchi | cream | summer truffle | lentil parmesan | affila | 24
vegetarian dish / can be made vegan

braised cabbage | spruce tree beurre blanc | mini carrot | hazelnut |
mashed potato | mustard caviar | 20
+ Belper Knolle (cheese) | 25

DESSERT

tartlet | yuzu-Valrhona-chocolate-filling | strawberry | homemade strawberry ice cream |
fruit sauce | sorrel | 13

mini cheesecake | flambéed | rosemary | raspberry | salted caramel | 14

salted chocolate mousse | crumble | rhubarb | earl grey foam | 11

chocolate fondant | crumble | homemade vanilla cashew ice cream | strawberry | 13

We only accept debit and credit cards, no cash.

All prices in Euro and inclusive of valid tax.
For allergens we have a separate menu. Please ask your server.