

STARTER

sourdough | yeast butter | lime | 6

pumpkin soup | chickpea | eight years matured balsamic vinegar | 11

olive brioche | pumpkin chili mayo | crispy oyster mushroom | kimchi | 15

roasted artichoke | verjus | onion cream | Piedmont hazelnut | 14

gado salad | bell pepper | cucumber | pomegranate seeds | sesame |
peanut dressing | 15

roasted leek | white bean cream | almond | hoisin sauce | 14

MAIN

beet root gnocchi | flower sprouts | dried tomato | kale chips | parsley foam | 21
add ashed goat cheese | 26

roasted cauliflower | purple curry sweet potato mash | apricot | 19

braised celeriac | wild broccoli | truffle | hazelnut | truffle red wine jus | 28

black Swabian ravioli | sauerkraut | mashed potato | crispy onion | parmesan sauce | 24
add Belper Knolle (cheese) | 29

enoki mushroom | green pea lime mash | cilantro mint oil | hoisin sauce | 23

BBQ oyster mushroom | mashed corn | sweet potato crunch |
pomegranate seeds | afila | 25

DESSERT

Earl Grey port wine plums | homemade sour cream ice cream | 12

caramel mascarpone | crumble | apricot coulis | 13

Valrhona coffee mousse | fermented cherry | 14

cheese board | locally sourced | fruit bread | onion chutney | 17
vegetarian dish / can be made vegan

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.