

STARTER

sourdough bread | miso bean savory butter | 6

pumpkin curry soup | coconut milk | crispy chickpeas | cilantro | 12

grilled artichoke | hazelnut | pear | arugula | parmesan | 14
vegetarian dish / can be made vegan

brioche | mushroom tatar | celeriac espuma | herbs truffle oil | 17

caesar salad | radish | mustard caviar | smoked almonds | cheese | house dressing | 14
vegetarian dish / can be made vegan

grilled cheese sandwich | sauerkraut | fermented chili mayo | 16
vegetarian dish / can be made vegan

MAIN

red wine risotto | porcini mushroom | black parmesan chips | 20
add autumn truffle | 25
vegetarian dish / cannot be made vegan

mashed corn | BBQ oyster mushroom | sugar snap peas | pomegranate seeds | 21

beetroot gnocchi | spinach cream | walnut | wild broccoli | 21

planted steak | mashed potato | seasonal veggies | mushroom jus |
jerusalem artichoke chips | 25
add autumn truffle | 30

orecchiette pasta | beetroot sauce | pickled beetroot | walnut | cucumber cress | 19

cheese spätzle | mountain cheese | gruyère cheese | roasted onions | 19
add autumn truffle | 25
vegetarian dish / cannot be made vegan

DESSERT

apple crumble | homemade cashew vanilla ice cream | cocoa nibs | 12

chestnut chocolate mousse | berry compote | homemade hazelnut ice cream | 12

mascarpone cream | salted caramel | white wine poached pear | cookie crumble | 13
vegetarian dish / cannot be made vegan

cheese board | locally sourced | fig mustard | 18
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.