Varying menu

5 Oct. to 15 Oct.

**Starters**

* Indian ‘fritto misto’ with green chutney and mango compote .........................................................€ 14.00
  Classic escargots in herb cream covered in puff pastry .................................................................€ 15.50
  Roulade of smoked beef, sampler of beetroot, goat cheese, pecan nougatine and sumak yoghurt

**Soups**

* Porcini mushroom and Kikkoman soy sauce broth .................................................................€ 8.75
  Thick rich pea soup with eel ...........................................................................................................€ 8.75

**Main courses**

* Falafel hamburger on sesame bread, baba ganoush, labneh, fries and coleslaw .................€ 23.50
  Red bream with chorizo-oil, tarte tatin of vegetables and broad beans .................................€ 28.50
  Stuffed quail with apricots and mushrooms, bulgar wheat and cassia sauce .......................€ 29.50

**Desserts**

  Sweet curd tartlets, stewing pear, lemon pearls and white chocolate drops .........................€ 9.80
  Macaroon crème brûlée with white chocolate mousse and matcha ...........................................€ 9.80

* Vegetarian chef’s suggestion please see blackboard .................................................................€ 36.50
  Chef’s suggestion please see blackboard .......................................................................................€ 36.50

* = vegetarian