

DINNER

EDEL

STARTERS

Corn soup with roasted peppers..... coriander and coconut milk	5,0
Pumpkin soup and a cheese finger	5,0
Kale salad with pumpkin..... carrot, shiitake mushrooms, sauerkraut, avocado, pumpkin seeds and walnuts	7,0
Caesar salad with fried chicken..... anchovy, croutons, Parmesan cheese, bacon and pine nuts	8,5
Roasted tuna with crab..... cucumber, jelly of tomato, lime cream and avocado	9,5
Steak tartare with poached egg and truffle mayonnaise on brioche "60 grams"	9,5
Roasted goat cheese (Tomme Cedrée) caramel pears, figs, sourdough, basil and raspberry vinaigrette	10,5

MAIN COURSES

Mushroom risotto with wild mushrooms truffle, carrots, peas and Parmesan cheese	14,5
Roasted sweet potato with brie zucchini, chestnut, mushrooms and balsamic dressing	14,5
Game stew..... with deer, hare, wild boar, purée and stewed pears	16,5
Cod with pistachio crumbs..... risotto with herbs, carrotcream, steamed leek and a orange dressing	16,5
Sole fish..... with fries from Friethoes, green salad and a remoulade sauce	17,5

FROM THE CHARCOAL GRILL

Guinea fowl with small potatoes..... celeriac cream, carrot, green cabbage and honey mustard gravy	16,5
Entrecôte with red wine sauce..... fries, little gem and walnuts	19,5
'Shared Dining' for groups of 4 people or more (2 or 3 course menu selection)	27,5 / 32,5 pp

SIDE DISHES

Sourdough bread with salted grass-fed butter	4,0
Seasonal vegetables	3,5
Seasoned potatoes from the oven.....	3,5
Green salad with a herb dressing.....	3,5
Fries with truffle mayonnaise.....	3,5

For more information about allergies, ask our staff