

COCKTAILS

Pre Dinner

Contessa Negroni 12
Spicy Scandinavian 12
Sloe Berry 12

After Dinner

Manhattan 12
Juancho Noel 12
Reverend Palmer 12

WINES 0,2l

White

Grauburgunder 9,5
Chardonnay 9

Rosé

Riccardo Cuna 9,5

Red

Primitivo 9
Agneau Rouge 8

TAKE 3

1 x smaller platter

+

1 x larger platter
+ side dish

+

1 x sweet

39

Find more in our wine menu or drinks menu.

SMALLER PLATTERS

Winter roll with pickled scallop,
sauerkraut and cream of
roasted onions 9^{A,B,C,D,E,F,G,H,I,J,L,N}

Char with mussel espuma,
beetroot, smoked leek
and alga salad 14^{B,C,D,E,F,G,H,I,J,L,N}

Duck with champignon biscuit,
kale, wild fig and walnut
florentiner 14^{A,B,C,E,H,I,N}

Winter salad with beetroot,
quinoa, lamb's lettuce,
pomegranate and
goat cream cheese 9^{A,B,C,D,E,H,I,N}

Burrata with confit ox heart
tomato, pine nut pesto
and marinated rocket 13^{B,C,E,N}

Soba noodle salad with pickled
beef, Romaine lettuce heart, egg
and Tonkatsu 14^{A,B,C,D,E,F,G,H,I,N}

Lobster bisque with veal strudel,
vanilla and mango 13^{B,H,N}

LARGER PLATTERS

Aubergine roll with mushroom
essence, Portobello, Kurly Kale
and miso 13^{B,C,D,E,F,G,H,I,N}

Salmon Pho with sprouts,
carrot and coriander 15^{C,F,H,J,N}

Fish'n'chips with cucumber
wakame salad 20^{A,B,C,F,G,H,J,N}

Bœuf bourguignon
with hummus cream and
red wine-flavoured onions 19^{B,H,N}

Teriyaki salmon with wasabi
nuts, potato leek ragout
and plum compote 20^{A,B,H,I,J,N}

Fried sausage of Brandenburg
buffalo with fried cabbage,
apple cream and Asian
mustard sauce 18^{A,B,C,E,G,H,I,N}

Poké bowl with tempura prawn,
red cabbage salad, chestnut
cream, pomelo and roasted
black salsify 18^{A,B,C,D,E,F,G,H,K,N}

Cordon bleu of Guinea fowl
with letscho and torched corn 21^{A,B,C,D,H,N}

SIDE DISHES

Fregola 4^{B,H}

Indian risotto 4,5^{B,C,D,E,F,G,H,N}

Smoked potato
bell pepper purée 4^B

Spinach salad
with Ohitashi 4^{B,D,E,F,G,H}

Apricot couscous
with pistachio 4^{C,E,H}

SWEET

Schwedenbecher with kaki
and tangerine 7^{A,B,C,D,E,N}

Chocolate sphere with winter
filling, yellow beet and beetroot
7,5^{A,B,C,D,E,F,G,H,N}

California cheese cake with sorrel
ice cream, peanut butter and
preserved lemon 7,5^{A,B,C,D,E,H,N}

Poached Williams pear with
sweet and sour caramel 7,5^{A,B,E,N}

Creamy Vacherin with brioche,
apple and Grappa potatoes 8^{B,N}

All dishes also to share.

Dinner: 6:00pm – 11:00pm

All prices in Euro incl. VAT.

Let us meet your needs. Please inform
our staff if you have special nutritional
needs, food allergies or food incompatibilities.

A Eggs
B Milk (incl. lactose)
C Grains containing gluten
D Peanuts
E Nuts
F Sesame seeds
G Soya

H Celery
I Mustard
J Fish
K Crustaceans
L Molluscs, mollusc products
M Lupin
N Sulphur dioxide, sulphite