

COCKTAILS

Pre Dinner

Last Rides 10

After Dinner

Martinez 12

WINES 0,2l

White

Schloss Proschwitz 12^N
Scheurebe

Prinz von Hessen 12
Dachsfilet, Riesling^N

WINES 0,2l

Rosé

Riccardo Cuna 9,5^N
Rheingau

Feudi di San Marzano 10^N
Apulia

RED

Villa Caviciana, Anna 10^N
Sangoviese

Casa Santos Lima, Galodoro 9^N
Castelao I Touriga Nacional I
Tinta Roriz

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

Spring roll „Vitello tonnato“
with tuna
and veal cream 9^{A,B,C,E,H,I}

Fried herring, cauliflower
and miso 14^{B,C,D,E,F,G,H,I}

Lukewarm shrimp
with rice noodle salad, pea
and mint 15^{B,C,D,E,F,G,H,I,K}

Spring salad
with fried asparagus,
marinated radish and
honey mustard dressing 9^{B,C,H,I}

Bocconcini
with cœur de bœuf confit,
pine nut pesto
and marinated rocket 13^{B,C,E,N}

Pintxos „BLEND style“ 14^{A,B,C,E,H,I,K}

Cheese leek soup
with pulled pork 13^{B,C,H,N}

LARGER PLATTERS

Polish cauliflower
with malt 14^{A,B,C,H}

Halibut, Bündnerfleisch
and coconut 21^{B,F,G,H,J,N}

Char in roasted potato stock
with miso curd 20^{B,C,H,I,J,N}

Prime boiled beef
in mushroom stock with radish
and shiitake 22^{C,H,N}

Spaghetti alle vongole 19^{B,C,H,L,N}

Veal liver, aubergine
and apple 20^{B,C,F,H,N}

Poke bowl à la fricassee 17^{A,E,H,I}

Braised leg of lamb
with gremolata, tomato sugo
and baby fennel 21^{E,H,N}

SIDE DISHES

Wasabi potato purée 4^B

Roasted pearl barley
with coffee 4^{C,H,N}

Mac'n'Cheese with leek 4^{B,C,H}

Baked potato 3,5^B

Roasted romaine lettuce with
Japanese carrot dressing 4^{H,I}

SWEET

Chocolate and aubergine 7^{A,B,C,E}

Lemon crunch
with spruce needle ice cream
and raspberry 7^{A,B,C,D,E,N}

Iced Bounty bar, rhubarb and
coconut 7,5^{A,B,C,D,E,N}

Matcha, cucumber
and mango 7,5^{A,B,C,N}

Comté, fruit bread
and red onion jam 8^{A,B,C,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