

## PROSECCO 0,11

### White

Casa Canevel Brut Bianco 6,5<sup>N</sup>

### Roé

Casa Canevel Rosa Extra Dry 7<sup>N</sup>

## WINES 0,21

### White

Schloss Proschwitz 12<sup>N</sup>  
Scheurebe

Prinz von Hessen 12  
Dachsfilet, Riesling<sup>N</sup>

## WINES 0,21

### Rosé

Winery Riccardo & Antonio Cuna 9,5<sup>N</sup>  
Rheingau  
Villa Caviciana, Tadzio 9,5<sup>N</sup>  
Aleatico

### RED

Villa Caviciana, Anna 10<sup>N</sup>  
Sangoviese  
Casa Santos Lima, Galodoro 9<sup>N</sup>  
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

Braised pork cheeks and lobster  
espuma with roasted fennel  
and grapes 15<sup>B,C,H,K,N</sup>

Watermelon and  
sheep's milk cheese 10<sup>B,E,H,I,N</sup>

Scallop with young carrots  
and yuzu truffle vinaigrette  
15<sup>B,D,E,F,G,H,I,J,L,N</sup>

Tomato salad in tomato water  
with goat cheese nougat  
and crusty bread 12<sup>B,C,D,E,H</sup>

Beef tartar with onsen egg  
and sourdough bread cream  
16<sup>A,B,C,H,I,N</sup>

Pinxos ,BLEND Style' 14<sup>B,C,D,E,F,G,H,L</sup>

Iced bell pepper melon soup  
with tomato jam  
and Argentine red shrimp 12<sup>H,N</sup>

## LARGER PLATTERS

Falafel bowl, portobello  
and tahini 17<sup>A,B,C,D,E,F,G,H</sup>

Swordfish with  
rocket parsley vichyssoise,  
radish and hazelnut 22<sup>A,B,C,E,H,I,J,N</sup>

Sole roasted on the bone  
,Caprese Style' 23<sup>B,H,J,N</sup>

Asian Carbonara 19<sup>A,B,C,D,E,F,G,H,N</sup>

Bourbon pork ribs with corn  
and red onion 20<sup>B,H,N</sup>

A whole spring chicken with  
miso caramel and pomegranate  
wild herb salad 19<sup>B,E,F,G,H,N</sup>

Poké bowl with octopus and  
Frankfurter Sauce 20<sup>B,D,E,F,G,H,L,N</sup>

Lamb meat balls  
with Greek yoghurt 19<sup>A,B,C,E,F,G,H,I,N</sup>

## SIDE DISHES

Roasted aubergine with anchovy  
and oregano 4<sup>H</sup>

Crunchy pointed cabbage  
with tarragon and  
South Tyrolean bacon g.g.A. 4<sup>H</sup>

Lukewarm lentil tartar  
with apricot and tomato 4<sup>H</sup>

Polenta sticks with home-made  
ketchup 3,5<sup>A,B,C,H</sup>

Whole baked celery 4<sup>B,H</sup>

## SWEET

Peach Melba  
in the summer roll 7<sup>A,B,C,N</sup>

Sweet sushi temptation 7<sup>B,E,N</sup>

Pavlova and woodruff  
with labneh 7,5<sup>A,B,C,N</sup>

Tartufo ,Neapolitan Style' 7<sup>A,B,N</sup>

Corn bread with grilled nectarine  
and Friesisch Blue cheese 8<sup>A,B,C,E,N</sup>

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