

WOCHENKARTE

11:00 – 15:00 Uhr

VORSPEISEN

Erbsensuppe Pumpernickel Sonnenblume <i>Veg.</i> 4,6,7,8,9,10,12,13	8.00 €
Gebackener Spargel Coppa Baby Leaf 4,6,7,8,9,10,12,13	13.50 €

HAUPTSPEISEN

Frische Pasta Salsiccia Artischocke Tomate 1,4,7,9,12,13	18.00 €
Kalbsbacke Süßkartoffel grüne Papaya Erdnuss 2,7,8,9,10,12	22.00 €
Fjordforelle Spitzkohl Kräuterpüree Schwarzkümmel 3,7,8,9,12,13	22.00 €
<u>Steak Frites</u> Campo Rumpsteak Pommes Frites Blattsalat Sauce Hollandaise 1,6,7,9,10,12,13	33.00 €

DESSERT

Fondant au Chocolat Vanilleeis Karamell <i>Veg.</i> 1,4,6,7,12	8,00 €
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EISCREME & SORBETS <i>Veg.</i>	je Kugel	3.00 €
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Valrhona Schokolade 1,2,7,8

Tahiti Vanille 1,2,7,8

Mango-Yuzu Sorbet 13

Veg. = vegetarisch

WEEK MENU
11 a.m. – 3 p.m.

STARTER

Pea soup Pumpernickel sunflower Veg. 4,6,7,8,9,10,12,13	8.00 €
Baked asparagus Coppa baby leaf 4,6,7,8,9,10,12,13	13.50 €

MAIN COURSE

Fresh pasta salsiccia artichoke tomato 1,4,7,9,12,13	18.00 €
Veal cheek sweet potato green papaya peanut 2,7,8,9,10,12	22.00 €
Fjord trout pointed cabbage herb puree black cumin 3,7,8,9,12,13	22.00 €
<u>Steak Frites</u> Campo rump steak French fries leaf salad Hollandaise sauce 1,6,7,9,10,12,13	33.00 €

DESSERT

Fondant au Chocolat vanilla ice caramel Veg. 1,4,6,7,12	8,00 €
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ICE CREAM & SORBETS Veg.	per scoop	3.00 €
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Valrhona chocolate 1,2,7,8
Tahiti vanilla 1,2,7,8
Mango-Yuzu sorbet 13

Veg. = vegetarian