

MITTAGSKARTE

11:00 – 15:00 Uhr

Hausgemachte Limonade 0,3l 4.90 € | 1l 14.00 €

VORSPEISE

Kokossuppe | Edamame | Koriander | grüner Curry 2,8,9,11,12,13 *Vegan* 11,50 €

Caesar's Salad 1,3,4,9,10,13 15,00 €

HAUPTGANG

Frische Pasta | grüner Spargel | Olive | Tomate | Parmesan 1,4,7,9,13 *Veg* 19,00 €

Fjordforelle | Beluga-Linse | Fenchel | Zitrone 3,7,9,13 23,00 €

Coq au Vin | wilder Brokkoli | Kartoffelstampf | Gartenkräuter 9,13 23,00 €

Steak Frites (200 Tage getreidegefüttertes Premium-Rindfleisch)

Rumpsteak | Pommes Frites | Blattsalat | Sauce Hollandaise 1,6,7,9,10,12,13 37,00 €

Entrecôte + 8.00 €

Berlin Special

2 Currywürste | Curry Sauce | Pommes 6,9,10,13 19,00 €

DESSERT

Fondant au Chocolat | Tahiti-Vanilleeis | Karamell *Veg.* 1,2,4,7,8,12,13 11,00 €

EISCREME & SORBETS *Veg.* je Kugel 3,80 €

Valrhona Schokolade 1,2,7,8

Tahiti Vanille 1,2,7,8

Mango 13

Baguette mit Butter + 2.00 €

Veg= vegetarisch

LUNCH MENU

11 a.m. – 3 p.m.

Homemade Lemonade

0,3l 4.90 € | 1l 14.00 €

STARTER

Coconut soup | edamame | coriander | green curry 2,8,9,11,12,13 **Vegan**

11,50 €

Caesar's salad 1,3,4,9,10,13

15.00 €

MAIN COURSE

Fresh pasta | green asparagus | olives | tomato | parmesan 1,4,7,9,13 **Veg**

19.00 €

Fjord trout | Beluga lentils | fennel | lemon 3,7,9,13

23.00 €

Coq au Vin | wild broccoli | mashed potatoes | garden herbs 9,13

23.00 €

Steak Frites (200 days grained fed premium beef)

Rump steak | french fries | green salad | sauce Hollandaise 1,6,7,9,10,12,13

37.00 €

Entrecôte + 8.00 €

Berlin Special

2 Curry sausages | curry sauce | french fries 6,9,10,13

19.00 €

DESSERT

Chocolate fondant | Tahitian vanilla ice cream | caramel **Veg.** 1,2,4,7,8,12,13

11,00 €

ICE CREAM & SORBETS **Veg.**

per scoop 3,80 €

Valrhona chocolate 1,2,7,8

Tahiti vanilla 1,2,7,8

Mango 13

Baguette with butter + 2.00 €

Veg = vegetarian