



BITES

Chicken & vegetables gyoza with dumpling sauce & sambal (six)	1/1 7,50
Pata Negra ham (Paleta Bellota Carrasco) 50 grams	1/1 13,95
Scallop ceviche with Gohan Desuyo, olive oil and lime juice	1/1 14,95

STARTERS


Sashimi salmon pickled in red beetroot with smoked potato cream, beetroot gel and celery leaf dressing	1/2 8,00 1/1 13,95	
Steak tartare of beef with Parmesan cheese, pine nuts, marrow, lemon, sun-dried tomatoes and green pesto	8,00 1/1 13,95	
Carpaccio of sashimi tuna with chestnut cream oyster mushrooms, sweet and sour nashi pear and morels vinaigrette	1/2 12,00 1/1 21,50	
Terrine of duck leg with orange root cream, sweet and sour carrot crispy mustard and orange caramel	1/2 11,00 1/1 19,95	
Oysters 'Huitres Creuses d' Irlande' (six) Two with separately served lemon, red wine vinegar and shallots Two with ginger foam, sweet and sour marinated cucumber and crushed ice of gin & tonic © 2015 Two with ponzu froth, radish and crushed ice of yuzu © 2018	1/2 11,95 1/1 23,75	

SECOND STARTERS


Tagliatelle with fresh truffle, cream, rocket cress and Parmesan cheese © 2014 (vegetarian)	1/2 9,50 1/1 15,50 2/1 21,-
Langoustinebisque with prawn tortellini, sweet & sour fennel and tarragon oil © '21	1/2 10,- 1/1 17,50
Thinly sliced scallop with Lardo di Colonnata, duck liver and tarte tatin of shallot with 15 year old Aceto Balsamico	1/2 11,- 1/1 19,95

MAIN COURSES

FISH

Grilled fillet of plaice with green herb mousseline, Romanesco, chorizo gel and roasted garlic beurre blanc	1/2 13,50 1/1 24,50	
Skin fried sea bass fillet with fried sushi rice, herb mushroom, radish species, sea urchin emulsion and frothy Sambai	1/2 18,50 1/1 34,95	

MEATS

Roast venison back with bay leaf and parsnip cannelloni stuffed with venison stew, braised green cabbage and cassis gravy (supplement: pan fried duck liver € 10,-)	1/2 13,50 1/1 24,50	
Slowly cooked Anjou pigeon with Medjool date, hand-rolled couscous, aubergine compote, pickled lemon and Moroccan mint oil (supplement: pan fried duck liver € 10,-)	1/2 19,00 1/1 34,95	
'Tournedos Rossini' Grilled beef tenderloin with fried duck liver fresh truffle, crouton and jus de Madeira (also possible: without duck liver, then you get extra tenderloin)	1/2 21,00 1/1 39,95	

SIDES

Homemade potato fries with mayonnaise	5,-
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MENU VINEUM

Lunch menu 2-Courses € 31,50 (starter and main course)
Lunch menu 3-Courses & Michelin Bib Gourmand menu € 39,-
These dishes are part of our Michelin Bib Gourmand menu, consisting of
3-courses (starter-main course-dessert together for € 39,- p.p.)



Menu 4-Courses € 48,50

Sashimi salmon pickled in red beetroot with smoked potato cream,
beetroot gel and celery leaf dressing

Tagliatelle with fresh truffle, cream, rocket cress and Parmesan cheese © 2014
(vegetarian)

Roast venison back with bay leaf and parsnip cannelloni stuffed with
venison stew, braised green cabbage and cassis gravy
(supplement: pan fried duck liver € 10,-)

Honey panna cotta with honeycomb, apricot and goat's cheese & lavender sorbet ice cream
or
Various European cheeses with condiments

Menu 5-Courses € 59,50

Sashimi salmon pickled in red beetroot with smoked potato cream,
beetroot gel and celery leaf dressing

Terrine of duck leg with orange root cream, sweet and sour carrot
crispy mustard and orange caramel

Tagliatelle with fresh truffle, cream, rocket cress and Parmesan cheese © 2014
(vegetarian)

Roast venison back with bay leaf and parsnip cannelloni stuffed with
venison stew, braised green cabbage and cassis gravy
(supplement: pan fried duck liver € 10,-)

Honey panna cotta with honeycomb, apricot and goat's cheese & lavender sorbet ice cream
of
Various European cheeses with condiments

Menu 6-Gangen € 69,50

Chef's favourites of the season

WINE VINEUM

Choose (in consultation with us) from our beautiful wine list,
or let us surprise you with one (or more) of the following possibilities...



Wine pairing 8,- (by the glass) | **Wine pairing 4,50** (1/2 glass)

Premium wine pairing 10,50 (by the glass) | **Premium wine pairing 5,50** (1/2 glass)

David's favourites 12,50 (by the glass) | **David's favourites 7,50** (1/2 glass)

Coravin wine pairing custom made for your choice

DESSERTS

Various European cheeses with condiments	1/2 8,50 1/1 15,00	
Glass of Vintage Port	1/2 5,50 1/1 9,50	
5 glasses to accompany your 5 cheeses © 2014	1/2 10,00 1/1 17,50	
Various scoops of homemade (sorbet) ice cream (Per scoop)	2,50	
Honey panna cotta with honeycomb, apricot and goat's cheese & lavender sorbet ice cream	11,00	
Glass of 2020 Schloss Lieser Riesling Kabinett "Piesporter Goldtröpfchen", Mosel, DE	1/2 4,50 1/1 8,00	
Dark chocolate sponge cake with white chocolate cream, mandarin-jasmine gel, kumquat and mandarin champagne ice cream	13,50	
Glass of 2018 Brunelli Recioto della Valpolicella Classico, Veneto, Italia	1/2 5,50 1/1 9,50	
Pickled fig with olive caramel, mascarpone cream and Pata Negra ice cream	13,50	
Glass of 2015 Brunelli Garganega Passito "ReSol", Veneto, Italia	1/2 4,50 1/1 8,00	

Please inform us of any dietary requirements or allergies at the time of your reservation!