

First courses

Goulash soup	3.500,-
Foie Gras, green apple, home baked brioche, pecan	4.500,-
Cheese, ham and salami plate	4.500,-

Main courses

Seasonal risotto	5.200,-
Pumpkin, noodles, mushroom, walnut	6.200,-
Mahi-mahi, cauliflower, broccoli, potato, fennel	8.500,-
Duck breast, jerusalem artichoke, beetroot	8.700,-
Venison shank, carrots, black garlic	9.800,-

Dessert

Bavarois, honey, yogurt, almond	4.200,-
Raspberry, biscuit, meringue	4.200,-