

# MENU

## STARTERS

### BURRATA G

Mozzarella, warm Jerusalem artichoke purée, sun-dried tomatoes, rucola and toasted pine nuts

**9,20**

### VEGETABLE SOUP L, G

Vegetables in beet broth, savoy cabbage and smoked smetana

**8,20 / 12,20**

### SALMON L, G

Dry-cured and chargrilled salmon with juniper berries, quail's egg and herb foam

**8,80**

### SALMON SOUP L, G

Smoked salmon, dill and new cooked potatoes stewed in butter with creamy fish bouillion

**10,90 / 14,90**

### ARTICHOKE L

Small artichoke blini, grilled flank steak, smetana, red onion preserve and a grilled crayfish tail

**10,80**

## SALADS

### CANARY ISLAND SALAD L, G

Serrano ham, watermelon, marinated cauliflower and basil

**13,00 / 19,00**

### CLASSIC CAESAR L

Romaine lettuce, toasted organic brioche croutons, parmesan flakes and caesar dressing

**10,40 / 14,40**

### ADD

Hand-peeled shrimps **5,90**

Grilled chicken breast **5,90**

KIDS (UNDER 13'S) PORTIONS ARE CHARGED AT HALF THE LIST PRICE.

## MAIN COURSES

### PEABALLS M, G

Peaballs fried in harissa oil, musk pumpkin purée, lingonberry hummus and roast potatoes

**15,90**

### LAMB ENTRECOTE L, G

Tender lamb entrecote, solyanka broth, cepes, salt pickle foam and root vegetables

**23,00**

### CHICKEN BREAST L, G

Grilled chicken breast, champignons, baby onions, black currant and thyme sauce and french fries

**19,90**

### ENTRECOTE CHEZ SOI 300 L, G

Grilled domestic Black Angus entrecote, chili-miso butter, paprika jam and parmesan potatoes

**28,90**

### LAVARET L, G

Grilled lavaret, lobster sauce and coconut mayonnaise

**23,50**

### PEPPER STEAK L, G

Domestic Black Angus pepper fillet steak, pork belly and bean steak, cognac pepper sauce and parmesan potatoes

**34,50**

## SOMETHING SIMPLE

### BEYOND BURGER M

100 % vegetarian burger patty and vegan toppings: cheese, chimichurri mayonnaise, crisp lettuce, tomato and pickled onion. Served with French fries and chimichurri mayonnaise dip sauce

**17,80**

### CLUB SANDWICH L

Our version of a classic: grilled chicken breast, country bread baked on stone, mayonnaise, avocado salsa, egg, crisp bacon, tomato and French fries

**17,80**

### CLASSIC BURGER L

Grilled domestic Black Angus hamburger, organic brioche bun, the house dressing, mature cheddar and French fries

**17,80**

### ADD

bacon **1,90**  
blue cheese **1,00**

**DID YOU KNOW, YOU CAN ORDER YOUR HAMBURGER WITH  
A GLUTEN-FREE BUN?**

## DESSERTS

### ICE BERRIES L

Frozen domestic superberries rolled in icing sugar, hot caramel sauce and almond biscuit

**7,80**

### CLASSIC TRIFLE G

Light and fluffy chocolate mousse, mascarpone mousse, meringue, biscuit crumbs, strawberry and banana

**6,00**

### APPLE L

Caramelized apple, hazelnut crumble and crème fraiche mousse

**8,50**

### CHOCOLATE AND CHERRY CAKE L

Warm chocolate cake, preserved cherries, vanilla crème and chocolate chips

**8,50**

### ICE CREAM

Vanilla, chocolate or strawberry ice cream, raspberry sorbet

**3,20**

### ADD

chocolate sauce, caramel sauce, berry compote, meringue or biscuit crumbs

**0,80**

WOULD YOU LIKE A CUP OF COFFEE?  
WE SERVE RESPONSIBLY PRODUCED, ORGANIC FAIRTRADE COFFEE.