

MENU

BREAKFAST

served Tue. - Fri. until 11:30, Sat. - Sun. until 12:00

simple scrambled eggs | 250 g 27

3 free-range eggs, homemade bread, butter, salad

tortilla española | 300 g 37

eggs, potatoes, onion, cheddar, mushrooms, salad, spring onion

shakshuka | 350 g 39

tomato sauce with paprika and onion, cumin, fresh coriander, yogurt, 2 poche eggs, homemade bread

black pudding with toast | 300 g 43

horseradish mayo, pickles, dill, salad, homemade bread

brioche with roast beef | 170 g 45

roast beef, Caesar sauce, butter lettuce, pickled cucumbers, homemade brioche

EXTRAS

free-range egg 5

becon 7

salad 7

two veal sausages 9

homemade bread with butter 13

We add 10% service charge to groups from 5 people.



STARTERS

served Tue. - Fri. from 12:15, Sat. - Sun. from 13:00

beef tartare 55

mushroom mayo, pickles and horseradish from the garden

fried foie gras 77

brioche, plum jam and plum with chocolate

MAIN COURSES

zander from the pan 93

pickled beurre blanc sauce and stuffed onions

lamb chops 95

chanterelles and wild broccoli

dry-aged entrecôte | 300 g 163

Bordelaise sauce, allumettes fries and sauté mushrooms

rabbit in cream 69

tarragon, shallot and french mustard

wild duck breast 85

pear in wine and wild berries

to main courses we serve potatoes in various ways,
depends what Chef has in mind

MENU OF THE DAY

daily we prepare additional suggestions
to diversify our classic menu
have a look on our social media

DESSERTS

homemade cakes 26 - 34