

Aperitif

Glass of champagne (0,1l) Taittinger brut	9.5
Manhattan Bulleit Rye Mash Whiskey, Antica Formula, Angostura, Kirsche	11
Classic Gimlet Tanqueray Gin, Rose's Liem Juice, Limette	11

Starters

Beetroot soup Caramelized scallop	9.5
Game Consommé Port wine ravioli, sautéed vegetables	12.5
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Wild herbs salad Dried mini tomatoes, brown bread croûtons	8.5
Endive salad Goat cheese, beetroot, orange, caramelized walnuts	9.5
Stuffed artichoke heart Wild herbs, pepper foam	9.5
Vitello Tucholsky's style Boiled calf fillet & tongue, chanterelles, tuna cream	14
Salmon Sashimi Soy nut butter	14

Main Courses

Rose duck breast Apple potato au gratin, sweetheart cabbage, parsnip	19
Back of young venison (poached with Hollander syrup) Brussels sprouts, celery, apple rosemary puree	26
Game stew Pan-fried mushrooms, sliced bread dumplings	19.5
Steak Frites (Black Angus) Entrecôte 280 gr Filet of beef 200 gr Fries, sauce béarnaise	29 35



Mussels from Föhr island Saffron cream stock, root vegetables	12
Pikeperch filet Lentils, cauliflower puree, bacon foam	19
White halibut Baby spinach, king oyster mushrooms	27



Red cabbage package Pearl barley, smoked tofu, Port wine shallots	16
Pumpkin gnocchi Sage butter, spring onion, parmesan cheese	15
Poached bio egg Humus, baby spinach	14

Classics

Beef tatar (Black Angus) Egg yolk, baby pickles, shallots, mustard, capers, anchovy fillets	small /big	15 / 25
Königsberger Klopse (meatballs) Mashed potatoes, beetroot salad		16
Calf's liver Berlin style apples, onions, mashed potatoes		19
Wiener Schnitzel (breadcrumbed veal cutlet) Potato-cucumber salad, cranberries		23
Beef roulade Apple red cabbage, parsley potatoes		18.5

Wine recommendation

2015 Sancerre Blanc Millésia AOC (France / Loire / Domain Serge Laporte)	glass 7.5 / bottle 45
2014 Gigondas AOC (France / Rhône / Domaine La Bouissiere)	glass 8.5 / bottle 52

Desserts

Crème brûlée	7.5
Tête-à-Tête Pink Lady meets Bourbon vanilla	9.5
Chocolate cake out of bright and dark chocolate	8.5
Pancake, orange, cardamom ice cream	10.5
Selection of French raw milk cheese	12

Please speak with your waiter if you have any questions regarding our ingredients.
Credit card payments from 30 Euro.