

Aperitif

Glass of champagne (0,1l) Taittinger brut	9.5
Bloody Mary Vodka, tabasco, tomato juice, celery, sea salt	9.5
Dirty Martini Vodka, dry vermouth, olive	11

Starters

Red lentil soup Sesame, lime leaves, cumin	6
Beef consommé Liver Spätzle	9.5



Stuffed artichoke heart Ratatouille vegetables, lamb's lettuce	11.5
Vitello Tuscholsky's style Boiled calf fillet & tongue, baked sweetbread, tuna cream	14
Octopus carpaccio Merguez mussels sugo, lime, olive oil	18

Main Courses

vegetarian	Kale Salad Pomegranate, avocado, roasted sesame	14
	Yellow Thai Curry Young vegetables, chilli, spring onions	16
	Truffled Linguine Parmesan cheese sauce	16



meat	Breast of black feather chicken King Prawn, calf's head ragout, black salsify, Brussels sprouts	28
	Steak Frites „Hereford Prime“ (Ireland) Entrecôte 280 gr Filet of beef 200 gr Fries, sauce béarnaise	29 38
	Saddle of rabbit Panko crumbed, Beluga lentils, pointed cabbage with apple	21



fish	„Skrei“ filet (winter cod) Orange fennel salad, vermouth foam, black walnut	18
	Lotte Beans cassoulet, spinach, cherry tomatoes	24

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

Classics

Beef tatar (Black Angus) Egg yolk, baby pickles, shallots, mustard, capers, anchovy fillets	small /big	16 / 28
Calf's liver Berlin style apples, onions, mashed potatoes		17
Wiener Schnitzel (bread crumbed veal cutlet) Potato-cucumber salad, cranberries		23
Beef roulade Apple red cabbage, parsley potatoes		18.5

Digestive

Please ask for our fine selection of liqueurs.

Desserts

Crème brûlée	7
Creamy goat cheese Sweet fennel, dried tomatoes	9.5
Port pear Plum cardamom ice-cream, Valrhona chocolate foam	9
Chiquita mousse Saffron jelly, black caraway	12
Selection of French raw milk cheese With it: Rozès Porto White Reserve (5cl)	12 6.5