



-TO ACCOMPANY THE BREAD-

We serve our homemade breads with butter and dip p.P. 3

Taggiasca Olives 6

Thinly cut Prosciutto Crudo al Tartufó 9,5

-APPETIZER-

ASPARGUS CRUNCHY SALAD

with espuma, raw, grilled parmesan chips and ham 19.5

HOMEMADE DUCK LIVER PARFAIT

with Calvados jelly, pickled Elstar and raisin brioche fried in brown butter 19.5

& served with 0.1l Riesling Spätlese from the Nahe 10.5

CLASSIC BEEFSTEAK TATAR

Organic eggjolk, pickled vegetables and spicy mimita

120g 21,5

180g with french fries 33

ASPARAGUS SOUP

with smoked salmon crostino 15,8

GOAT'S CREAMCHEESE

with grapesalad in vin santo vinaigrette und nutbread chips 15,5

-MAIN COURSES-

PHILIP'S FISHSOUP

with saffron, ligurian olives, Sauce Rouille and crispy herb Foccacia 17,5 / 34,5

HALF POUND WHITE ASPARAGUS FROM THE „HEIDE“

with new potatoes, melted butter or sauce hollandaise

with smoked country ham 28

with crispy veal schnitzel 32,5

pan fried pike perch 35,9

with pink roasted lamb rump & white wine jus 34,5

ASPARAGUS RISOTTO TUSCANY STYLE

with parmesan, lemon, sundried tomatoes and grilled green asparagus 25,5

CRISPY VEAL "SCHNITZEL"

with potato-radish salad, dill cucumbers, lemon and cranberries 27 / 35



APERITIFS:

Jever Pilsner 0,3l 4
Sparkling Wine Cuvée Brut, Schloss Vaux 0,1l 7,5

BRODERSEN MULE 12	SUDACHI YUZU SPRITZ 13,5
Homemade Ginger Beer,	Homemade sudachi liquor
Vodka, Lime, Cucumber, Mint	Prosecco, Yuzu Juice & zest

Tasting menu:

Modern, creative, aromatic!
We can put together different menus tailored to your own taste!

Amuse:

BEEFSTEAK TATAR
on crispy focaccia with spicy mimita

OUR HOMEMADE BREADS
with butter, dip and olives

1. CRISPY ASPARAGUS SALAD
with cured ham by Egon Basedahl

2. ASPARAGUS SOUP
with hot smoked salmon, crostino & wild garlic oil

3. TUSCANIC ASPARAGUS RISOTTO
with lemon, parmesan, sun-dried cherry tomatoes & grilled green asparagus

PALATE CLEANSER
Cucumber-mint sorbet & ginger beer

4. PINK ROASTED LAMB RUMP
in white wine jus with white asparagus, new potatoes and hollandaise sauce

5. RHUBARB CHEESECAKE
with poppyseed crumble and tahiti vanilla icecream

3-course 56€

4-course 66€

5-course 76€

WINE PAIRING INCLUDING APERITIF
30€/40€/50€