



### **Aperitiv:**

Cuvée Vaux Brut, Schloss Vaux, Mosel 0,1l 8€

Brodersen Mule 12€

„housemade Gingerbeer“

Sarti Bitter Highball 8€

Tropical Breeze (non alcoholic) 6,50€

### **Tasting menu:**

**Modern, creative, aromatic!**

We can put together different menus tailored to your own taste!

### **Amuse:**

#### **Beef Tartar**

Our housemade Breads, butter, dip and olives

**Fresh Goat's Cheese** from Britta

with young beetroot, blackberries & Mint

Flamed **salmon sashimi**

With poached organic egg, radish salad in yuzu marinade & togarashicrunch

Fried fillet of **cod**

With Beurre blanc, cucumber in smoked eel vinaigrette and cauliflower mash

Tender **Venison Ragout**

with chanterelles, bacon, blueberries and celery cream

**Gooseberry-King**

with baisier, almondcake, milkcrumble & Sorbet

3-course 52€

4-course 62€

5-course 72€

Wine pairing including aperitif 30€/40€/50€