

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

Lime soup Shiitake mushrooms, coconut, spring onions	5.5
Beef consommé Port ravioli	8
Red and yellow beetroot Goat Cheese, Pine nuts, Lamb's lettuce	9
Stuffed artichoke heart Ratatouille vegetables, lamb's lettuce	9
Octopus carpaccio Merguez mussels sugo, lime, olive oil	18
Salmon Sashimi Soy nut butter	14
Vitello Tucholsky's style Boiled calf fillet & tongue, baked sweetbread, tuna cream	16

Main Courses

vegetarian	Kale Salad Pomegranate, avocado, edamame, black sesame + Poached bio egg + Sesam bio chicken	14 + 2.5 + 5.5
	Risotto chicory, radicchio, hallmoumi cheese	16
	Truffled linguine Parmesan cheese sauce	16



meat	Saddle of calf Baby spinach, lentils, potato chips, bacon foam	22
	Steak Frites „Hereford Prime“ (Ireland) Entrecôte 280 gr Filet of beef 200 gr Fries, sauce béarnaise	29 38
	Rose duck breast Apple potato au gratin, sweetheart cabbage, parsnip	19



fish	„Skrei“ filet (winter cod) Orange fennel salad, vermouth foam, black walnut	17.5
	Tuna steak Thai asparagus, citrus risotto	28

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		16.5
Wiener Schnitzel (bread crumbed veal cutlet) Potato-cucumber salad, cranberries		19
Beef roulade Apple red cabbage, parsley potatoes		17

Digestive

Please ask for our fine selection of liqueurs.

Desserts

Crème brûlée	6.5
Creamy goat cheese Sweet fennel, dried apricot	7.5
Port pear Plum cardamom ice-cream, Valrhona chocolate foam	8
Bananarama Saffron jelly, black caraway	8
Selection of French raw milk cheese With it: Rozès Porto White Reserve (5cl)	14 6.5

Please speak with your waiter if you have any questions regarding our ingredients.
Credit card payments from 50 Euro.