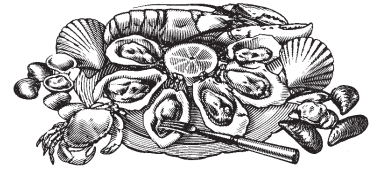


CARTE DU JOUR

daily from 6 pm to

Oysters
all day!



Burrata

tomato salad, herb crêpes and hummus

18,50

piece	3,90
1/2 dozen	24,90
1/2 dozen and 1 glas Champagne	34,90
13 for 12	46,80

Old viennese boiled beef 18,50
with toasted bread, lamb's lettuce and horseradish

Homemade ham from veal fillet 19,50
with asparagus and strawberry salad with green pepper

Cream of asparagus soup 11,50
with garnish and croutons

Vineyard snails from the oven 18,50
a dozen, with garlic baguette

Matjestartar

with poached egg, avocado cream on pumpernickel

19,50

Bouillabaisse Provençale

*Fish soup with crustaceans, potatoes, vegetables
aioli, sauce rouille, cheese and croûtons*

41,50

Wine recommendation for asparagus:

Silvaner • Juliusspital • 2023 0,1l: 3,90 0,25l: 9,75 0,5l: 19,50 Fl.: 28,00

White asparagus (approx. 350gr)

with new potatoes and butter or hollandaise 27,50

-with cured ham from the Pape 7,50

-with Finnish premium rump steak and sauce Bernaise 18,50

Crispy sous vide cooked pork belly

with mashed potatoes, chevril carrots and truffle cream

34,50

Fried fillet of fjord trout

with sugar snaps, risotto and lobster foam

37,50

Mousse au chocolat 7,50

Strawberry parfait 10,50
with strawberry salad and mint pesto

Lime and meringue tarte 9,50
served with tarragon ice cream

Crème brûlée 9,90

Information about ingredients in our dishes that can trigger allergies and intolerances, you will receive from our employees!