

Menu in April:

Saffron and mussel soup with saffron, carrots,
Celery and dill 4.50

Peas and mint soup with cream fraîche and Chile shrimps 4.50

Chickpea soup with spinach 4.50

Beef carpaccio with lemon-olive oil and parmesan 5.70

Mixed leaf salads: Lollo Rosso, Lollo Bionda,
Radicchio and rocket with pumpkin seeds 4.30

Five dim sum in bamboo steamer with three dips 6.60

Ten dim sum in the damper with three dips 9.40

Starter: Asian spicy meatballs with lime and spring onion on rocket
salad with mangetout peas 7.80

Parmigiana di Melanzane: Eggplant casserole with tomatoes,
Basil, mozzarella and parmesan 12.80

Slice of calf's liver fried in olive oil with carrots
and sage risotto with peas 14.30

Fried cod fillet with allspice d'Espelette (paprika spice)
on orange cream lentils with carrots, leek and celery 14.10

Green veggie curry with zucchini, carrots, leek,
Peppers, spring onions, ginger, coconut and basmati rice 12.80

Jiaozi (small dumplings) filled with lamb and pumpkin,
leek, ginger or pork with leek and Chinese cabbage, or
Fish with lemon, chilli and coriander, or tofu with vegetables pak choy,
bamboo shoots, carrots, sesame, togarashi, or vegetables.

All are served in a spicy vegetarian broth with fresh coriander.

Small portion for starters 4.40 Large portion 8.25

Oven-baked rabbit leg with herb-mustard sauce

Ratatouille vegetables (tomatoes, courgettes, peppers, rosemary)

roasted potatoes and pumpkin seed pesto 15.60

Franz. Chicken and corn breast on root spinach from the wok
with parmesan, caper mayonnaise, lovage oil
and chickpea flour cakes 14.80

Thai shrimp stew with green asparagus, pineapple, ginger,
Lime, coconut cream and fragrant rice 15.80

Roasted lamb chops with herb crust and green beans
with fried bacon, thyme and chive sauce
and potato gratin with goat cheese 16.85

Pistachio mousse with rhubarb 4.50

Mango cream brûlée with yoghurt 4.50

Brooklyn Cheese Cake with Raspberry sauce 4.10

Chocolate cake (pure chocolate without flour) with cassis sauce 4.50