

Menu in Juni:

Sweet potato soup with ginger, nutmeg
and coconut (vegetarian) 4.20

Minestrone (ital. Vegetable soup) with carrots, Zucchini and
fennel (vegetarian) 4.20

Green parsley root soup with nutmeg, lemon and almonds
(vegetarian) 4.20

Beef Carpaccio with lemon-olive oil and Parmesan cheese 5.70

Mixed leaf salads: (lollo Rosso, lollo Bionda, radicchio and
Arugula) with pumpkin seeds 4.30

Five Dim sum in the bamboo steamer: shrimp shai may (with
fish and bamboo), cabbage roll (with shrimp, carrots in the
cabbage leaf), seaweed roll (with shrimps, mushrooms and
sprouts), gyoza (with fish and chives), Kim Chee Dumpling (with
pickled Chinese cabbage), sweet soy ginger sauce, mango Curry
dip and honey sauce 6.60

Ten Dim sum: Content see above and: Shao Mai Mai shape
Flower (fish and vegetables), shrimp, shrimp in a potato crust,
Hakao shrimp (shrimp and vegetables), Deli vegetable (shiitake
mushroom, glass noodles, vegetables) 9.40

Petaton -

small baking dish with potatoes, olives, thyme, balsamic vinegar,
parsley, gratinated with goat cheese 6.10

Tomato buffer with sun-dried tomatoes, potatoes, Rosemary, and
carrots with Arugula cream Quark 7.10

Nizza-salat mit Tomaten, Salatgurke, Frühlingszwiebeln,
schwarzen Oliven, Anchovis,
und gekochtem Eigelb (Onsen-Ei) 8.90

Oriental appetizers: Red beet and pomegranate salad with
walnuts, Fresh dates with cinnamon cream cheese filling, lamb
meatballs with bulgur, avocado-tomato cream with olives, pine
nuts and Mint dip 13.85

Butter Chicken: Chicken breast fillet with spring onions, Indian
spices, mango coconut, cashew nuts and basmati rice 13.70

Jiaozi (small dumplings): stuffed with Lamb with pumpkin,
leek, ginger, - or Pork with leek and cabbage, or Fish with lemon,
chilli and coriander, or Tofu with vegetables, sesame seeds,
Togarashi, or Vegetables with water chestnut, bamboo shoots
Carrots, seaweed, ginger and Thai basil

All are in spicy vegetarian broth served with fresh coriander.
small portion as a starter 4.40 large portion 8.25

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Involtini - (Rolls of the veal with prosciutto, pine nuts and herbs)
Pea risotto and Parmesan 17.65

Chicken monkfish skewers with rhubarb compote,
Asian marinated beef skewers with pineapple and Mint baked
potatoes with Zucchini-tzatziki 17.45

Couscous with fish: Fried fillets of red mullet, cod,
and seabass on vegetable couscous with Zucchini, carrots, parsley,
and saffron sauce 17.25

Roasted fillet of Zander with herb crust
Fregola (smoked pasta beads from sardinia) and baby vegetables
(asparagus, carrot, parsley root, beans) and tarragon sauce 16.85

Buttermilk Panna Cotta with apricots and almonds 4.10

Black currant mousse with peach sauce 4.10

Brooklyn cheesecake with raspberry sauce 4.10

Pieces of Parmesan cheese (Reggiano Parmigiano 24 Mon.)
with old balsamic vinegar (8 years) 4.10

Olive oil Tortas from seville, handmade thin crispy pastry 1.10

Praline truffle from Alba piece 0.90



five ice cream Varieties to combine:

1. chocolate brownie chocolate ice cream
with pieces of chocolate cake
2. New York super fudge chocolate ice cream
with Pecan - almond and chocolate pieces
3. Cookie dough vanilla ice cream
with cookie dough and crunchy pieces
4. Cherry Garcia cherry ice cream
with dark Schokostücken
5. Fairly nuts vanilla ice cream
with maple syrup and Pecannüssen

Portion 2 scoops 3.70