

Open Wednesday to Sunday from 6 p.m.

Monday and Tuesday are closed days

### Menu in February:

Crispy Asian sesame sticks (sticks)  
with chicken and vegetable filling  
and spicy BBQ dip 6.70

Beef carpaccio with lemon oil,  
parmesan and pine nuts 6.70

Mixed leaf salads:

Lollo Rosso, Lollo Bionda, radicchio  
and rocket with pumpkin seeds 4.30

Five dim sum in a bamboo steamer:  
shrimp shai mai (with fish and bamboo),  
Veggi triangle, tofu and vegetable pillow  
Gyoza (with fish and chives),  
Kim Chee Dumpling (with pickled Chinese  
cabbage), served with sweet soy-ginger sauce,  
mango curry dip and honey sauce 7.40

Ten dim sum in a steamer: see above for  
contents,  
served with: dumpling with chicken and Thai  
basil filling, shao mai shrimp (prawn filling),  
hakao shrimp (prawn and vegetables), hankao  
with leek, hakan (fish, vegetables) 10.75

Vegetable tartlets  
(bell bell pepper, zucchini, eggplant) with  
Lemon and chive sour cream 5.10

Oriental dish:

The imam fainted

Baked eggplant halves with shallots,  
tomatoes, brown sugar,  
parsley and mint leaves 9.40

Japanese ramen noodle soup

with vegetables, leek and onions, kimchi,  
shiitake pickles, corn on the cob 7.80

served with - slices of duck breast

- slices of chicken breast

- or fresh salmon 12.90

Black salsify vegetables with crème fraîche and  
lemon served with mushroom and chickpea balls  
with parmesan and braised pear wedges 17.80

Pakistani tomato curry of duck with ginger,  
honey, cumin, garam marsala, shallots and  
lychees served with fragrant rice with  
pomegranate seeds 23.85

Fillet of skrai (Norwegian winter cod) with nut  
butter on fried kale leaves with bambeer  
Krumbeere, (small roasted potatoes) and  
Pommery mustard sauce 24.50

salmon fillet cooked on the skin in a parchment  
coat, with fennel, dates, purple carrots, walnuts,  
rosemary and oranges 24.30

Gebratenes Hüftsteak vom Lamm mit Ajvar  
(Auberginen-Paprika-Creme) griechischen  
Joghurt und Rotwein-Chicorée 24.75

Homemade jiaozi (small dumplings)

filled with:

Lamb with pumpkin, parsley, sesame seeds,

or

pork with leek and Chinese cabbage,

or

Fish with lemon, chili and coriander,

or

Chicken with chives and lemon

or

Tofu with vegetables, sesame, togarashi spice

or

Vegetables with pak choy, Chinese cabbage, ginger,  
sesame seeds

or

Chile shrimps with red algae and sea fennel

or

Beef seasoned with soy sauce and ginger

or

Duck with chives and spices

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

Small portion as a starter 4.40

Large portion 8.25

A suggestion for a starter

also for 2 people:

sardines from the manufactory,  
pickled by hand.

Small sardines with chili in olive oil 7.80

Spicy mackerel mousse 7.80

Vintage sardines in olive oil 10.20

Large 4-6 pieces

Sardine mousse with chili 7.80

Mies mussels marinated 7.80

The fish are optionally served  
with slices of toasted white bread,

or

with potato chips from Coruna/Spain  
(an artisan product fried very thinly in olive oil  
and sprinkled with very little sea salt).  
sprinkled with very little sea salt)

Cherry cream tartlet with raspberry sauce 5.45

Chocolate muffin with tangerine sauce 5.45

Blueberry muffin with blueberry sauce 5.45

Cookie cream brownie chocolate cake  
with passion fruit sauce 6.50

Olive oil tortas from seville, handmade  
thin crispy pastry 1.10

Truffle praline from Alba, 1. dark with nut,  
2. white chocolate with hazelnut or  
3. milk chocolate with salted caramel Piece 1.00

Parmesan cheese pieces (Reggiano Parmigiano  
24 Mon.) with old balsamic vinegar (8 years)  
5.45

spicy dyke cheese with mango chutney 6.30

Five homemade ice cream flavors  
to combine:

1. chocolate ice cream
2. roasted almond ice cream
3. pineapple-mascarpone ice cream
4. plum and yoghurt ice cream
5. orange-pumpkin sorbet

Portion 2 scoops 4.60



Le Corbusier malt in dem Atelier, das er für seinen Freund Amadeus Ozefant entworfen hat  
eines seiner puristischen Bilder