

Menu in February

Green cabbage soup with potatoes
Ginger and mild goat cheese 4.70

Italian chickpea soup with chestnuts,
tomatoes, potatoes, thyme, parmesan cheese
and parsley 4.70

Cauliflower cream soup with shallots,
Muscat and Chilean shrimps 4.70

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:
shrimp shai Mai (with fish and bamboo),
Cabbage roll (with shrimps, carrots in cabbage
leaf), seaweed roll (with shrimps, morels and
sprouts) Gyoza (with fish and chives),
Kim Chee Dumpling (with pickled Chinese
cabbage), served with sweet soy ginger sauce,
mango curry dip and honey sauce 6.60

Ten Dim-sum in the steamer: Contents see
above, in addition: Thai Veggi, Mai shape
Flower (fish and vegetables), shao Mai shrimp
(shrimp filling), Hakao shrimp (shrimps and
vegetables), Deli Vegetable (shiitake
mushrooms, glass noodles, vegetables) 9.40

Starter:

Roasted lemon almonds with saffron
Chick peas with zatar and salted lemon
spicy beans with cumin and paprika 7.80

Indian vegetable bowl with carrots,
Zucchini, sweet potatoes, almonds,
lime, cherry tomatoes, currants
and feta cheese, with mango chutney 12.80

Baked chicken Thai style
from the oven with ginger, shallots,
Tomato, coconut, pepper, small potatoes,
Courgettes and leeks 13.40

Winter lamb curry stew
(meat from the leg of East Frisian organic
lamb) with spinach, carrots, basmati rice,
Yoghurt and Parmesan cheese 13.45

Roasted fillet of organic salmon
on bean pumpkin vegetables with eye beans,
white beans, hokaido pumpkin,
Leek and pecorino cheese 14.10

From a Chinese cookbook:

Jiaozi (small dumplings) filled with

Lamb meat with pumpkin, leek, ginger,-
or Pork with leek and Chinese cabbage,
or Fish with lemon, chilli and coriander,
or Duck meat with shiitake mushrooms and
sesame seeds

or Tofu with Vegetables, sesame, Togarashi
spice

or Vegetables with Pak Choi, bamboo shoots,
carrots

All are served in spicy vegetarian stock
with fresh coriander.

small portion as starter 4.40

large portion 8.25

Cataplana Algarvia

A fish stew from Portugal
with clams, tomatoes, big prawns,
mussels, potatoes, chorizo sausage, spinach,
red pepper, thyme and piri-piri 19.25

Monkfish fillet baked in parchment
with dried tomatoes, thyme, fresh root spinach,
black olives Parsley and shallots 19.55

Roasted middle of beef hip steak
served with olive-raisin dip with cherry
tomatoes, black olives, parsley, honey
and fried potatoes 19.65

slices of roasted lamb back
with mint béarnaise sauce,
green Kenya beans,
and Canadian wild rice 19.75

Orange yoghurt crème brûlée 4.70

Tropical mousse with coconut cream, mango
Pineapple and lime 4.70

Brooklyn cheese cake with raspberry sauce 4.70

Chocolate cake (pure chocolate without flour)
with cassis sauce 4.70

Olive oil Tortas from sevilla, handmade
thin crispy pastry 1.10

Truffle praline from Alba, piece 0.90

spicy mountain cheese (Bregenzer Wald
cooperative) with pear chutney 5.60

Parmesan cheese pieces (Reggiano Parmigiano
24 months) with old balsamic
vinegar (8 years) 4.10



six ice cream varieties to combine:

1. chocolate brownie chocolate ice cream
with chocolate cake pieces
2. Cookie Dough Vanilla Ice Cream with
Cookie dough and crispy pieces
3. cherry garcia cherry ice cream
with dark chocolate pieces
4. Fairly Nuts Vanilla Ice Cream
with maple syrup and pecan nuts
5. cinnamon bun caramel ice cream
with pieces of cinnamon snails

homemade:

6. mango sorbet with chilli and ginger

Portion 2 scoops 4.00