

Menu in August:

Portuguese chickpea soup with spinach
and chorizo sausage 4.20

Parsley root soup with creme fraiche and sherry vinegar 4.20

Chilled melon gazpacho with cantaloupe melon,
Zucchini and peppers 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

slices of Eggplant crispy fried with herbs-yogurt dip
and salt lemon cubes 7.10

Tabouleh salad with bulgur, parsley, mint, tomatoes, shallots,
lemon juice and olive oil, and Tempura vegetables skewers
(Water chestnuts, carrots, onion, peppers) 9.80

Roasted Pike-perch fillet on new potatoes, Eggplant puree
and beetroot sauce 13.20

summer Cassoulet with green beans, Cannelini beans, savory,
carrots, tomatoes, celery and slices of Flank steak 14.25

The center of the fillet of cod
on Ratatouille vegetables (eggplants, tomatoes,
shallots, thyme) and chickpeas 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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slices of beef cooked in broth with shallots and various herbs,
violet grape mustard and potato salad 17.45

Bouillabaisse - Mediterranean fish stew
with potatoes, tomatoes, filet of the gurnard, red mullet,
monkfish, Greenshell Mussel, toasted bread with Rouille 17.25

Roasted suckling pig chops with carrot purée, broccoli,
small fried potatoes thyme broth and Mojo Verde
(coriander Dip) 17.25

Cooked monkfish filet in parchment paper
with tomatoes, new potatoes,
young carrots and fennel, olive oil
and Bay leaves 17.85

Peach Orange Creme Brûlée 4.10

Plum grape mousse with white chocolate 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
sweet with anise and sesame or salty with herbs 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