

Menu in October:

Chicory soup with maple syrup, creme fraiche  
and potato Croûtons 4.20

Dill and spinach soup with yogurt, nutmeg,  
Crayfish meat and almonds 4.20

Leek soup with fresh dates, Thyme and chives 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

Hors d'oeuvres: Endive boats filled with Gorgonzola cream,  
walnuts and cranberries and fresh figs 7.10

Autumn vegetables from the oven:

In the whole baked celery in the parchment cooked carrots in  
the poppy seed coat cabbage with 250° 90 min in the oven  
baked 12.80

Chickpea and spinach stew with green lentils, Curry, yogurt,  
lime, and spicy lamb meatballs 13.80

Roast Breast of the country chicken, Pumpkin and stewed  
apples with Rosemary oil and Bay leaves 14.70

stuffed squid with tomatoes, celeriac Zucchini, parsley, hot  
pepper sauce and mashed potatoes with Parmesan cheese 14.70

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 the veal rump,  
Beetroot baked in the oven,  
Butter sud potatoes and horseradish-parsley pesto 17.45

The pike perch with pesto-crusted fillet  
on Cassoulet of beans (green beans,  
Canellini beans, black beans) and fish saffron sauce 17.25

Packets of fried seabass fillet with Ratatouille vegetables  
(Eggplant, cherry tomato, courgette, peppers) on black risotto  
(with squid ink) 17.25

Oriental slices of lamb steak  
with chick-peas, carrots, Fregola, cherry tomatoes,  
fennel and roast figs 17.85

Pumpkin creme Brûlée with walnuts 4.10

Chocolate chestnut mousse with plums 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