

MENU

OYSTER	3,5 €
SOURDOUGH BREAD & BUTTER ^(V)	3,5 €
OLIVES ^(V)	4 €
PIMIENTOS DE PADRON WITH KATSUOBUSHI	6 €
SNAILS IN GARLIC BUTTER	8 € / 16 €
PEACHES WITH STRACCIATELLA, BASIL & HAZELNUTS ^(V)	10 €
CHANTERELLE TOAST RICOTTA, HARICOT VERTS, CURED EGG YOLK & DILL ^(V)	12 €
STEAK TARTARE WITH OYSTER MAYONNAISE & BUCKWHEAT	13 €
GRAVLAX, EGG, GREEN ASPARAGUS & SALMON ROE	14 €
CEVICHE WITH CUCUMBER, CORIANDER, SWEET POTATO, CORN & CHILLI	14 €
MOULES MARINIÈRES	14 €
GNOCCHI WITH BROCCOLINI, WILD GARLIC & PARMESAN ^(V)	15 €
PULPO, POTATOES, PARSLEY & AIOLI	17 €
ORANGE GRANITA WITH FRESH ORANGE, OLIVE OIL & SALT ^(V)	5 €
BLACK FOREST ICE CREAM SUNDAE WITH CHOCOLATE, CHERRY SORBET & YOGHURT FOAM ^(M)	9 €
FILTER COFFEE <u>please let us know if you would like a refill</u>	2 €

Please let us know if you have any food allergies or special dietary needs.

MENÜ

AUSTER	3,5 €
SAUERTEIGBROT MIT BUTTER ^(M)	3,5 €
OLIVEN ^(M)	4 €
PIMIENTOS DE PADRON MIT KATSUOBUSHI	6 €
SCHNECKEN IN KNOBLAUCHBUTTER	8 € / 16 €
PFIRSICHE MIT STRACCIATELLA, BASILIKUM & HASELNUSS ^(M)	10 €
PIFFERLINGSTOAST MIT RICOTTA, HARICOT VERTS, GEPÖKELTEM EIGELB & DILL ^(M)	12 €
TARTARE MIT AUSTERNMAYONNAISE & BUCHWEIZEN	13 €
GRAVLAX, EI, GRÜNER SPARGEL & LACHSROGEN	14 €
CEVICHE MIT GURKE, KORIANDER, SÜSSKARTOFFEL, MAIS & CHILLI	14 €
MOULES MARINIÈRES	14 €
GNOCCHI MIT BROCCOLINI, WILDER KNOBLAUCH & PARMESAN ^(M)	15 €
PULPO, KARTOFFELN, PETERSILIE & AIOLI	17 €
ORANGENGRANITA MIT FRISCHER ORANGE, OLIVENÖL & SALZ ^(M)	5 €
SCHWARZWÄLDER EISBECHER MIT SCHOKOLADEN, KIRSCHSORBET & JOGHURTSCHAUM ^(M)	9 €
FILTERKAFFEE <u>kostenlose nachfüllung</u>	2 €

Bitte lassen Sie uns wissen, wenn Sie Nahrungsmittelallergien haben.

-WHITE WINE-

MARTIN WÖRNER, WEISS, RHEINHESSEN, GERMANY, 2018, 45 €

WEINGUT WITTMANN, WESTHOFENER RIESLING TROCKEN, RHEINHESSEN, GERMANY, 2018 63 €

WEINGUT JÜLG, SCHEUREBE TROCKEN, PFALZ, GERMANY, 2019, 25 €

WEINGUT BEURER, STETTEN RIESLING KIESELSANDSTEIN, WÜRTEMBERG, GERMANY, 2014, 55 €

WEINGUT HEINRICH, NAKED WHITE, BURGENLAND, AUSTRIA, 2017, 36 €

WEINGUT JUDITH BECK, KOREAA GEMISCHTER SATZ, BURGENLAND, AUSTRIA, 2018, 40 €

DOMAINE DE L'ÉCU, MUSCADET DE SÈVRE ET MAINE "CLASSIC", LOIRE, FRANCE, 2019, 38 €

DOMAINE CHRISTIAN MOREAU, CHABLIS, BOURGOGNE, FRANCE 2018, 61 €

DOMAINE ANTOINE JOBARD, BOURGOGNE ALIGOTÉ, BOURGOGNE, FRANCE, 2017, 53 €

DOMAINE ANTOINE JOBARD, MEURSAULT "EN LA BARRE", BOURGOGNE, FRANCE, 2016, 120 €

CASCINA DEGLI ULIVI, SEMPLICEMENTE VINO BIANCO BELLOTTI, PIEDMONT, ITALY, 2018, 36 €

JACOPO STIGLIANO, BURIANA, EMILIA-ROMAGNA, ITALY, 2018, 50 €

FRANCESCO GUCCIONE, T VINO BIANCO, SICILY, ITALY, 2017, 56 €

-RED WINE-

AGNÉS & RENÉ MOSSE, CABERNET FRANC, ANJOU, FRANCE 2016, 48 €

LES VIGNES DE BABASS, ROC CAB, ANJOU, FRANCE, 2017, 60 €

DOMAINE ARLAUD, BOURGOGNE ROUGE "RONCIEVE", BOURGOGNE, FRANCE, 2017, 60 €

CHISLAINE BARTHOD, CHAMBOLLE-MUSIGNY, FRANCE, 2014, 90 €

JEAN FOILLARD, MORGON "CORCELETTE", FRANCE, 2018, 70 €

OCTAVIN, CORVÉES DE TROUSSEAU, JURA, FRANCE, 2017, 68 €

LES CORTIS, SILLON, BUGEY-SAVOIE, FRANCE, 2018, 45 €

CHÂTEAU HAUT-BERGEY, PESSAC-LÉOGNAN, BORDEAUX, FRANCE, 2002, 65 €

CLOS DE GAMOT, CAHORS, FRANCE, 2014, 39 €

MAS DEL PÉRIÉ, MALBEC INVADERS, FRANCE, 2018 36 €

ALAIN GRAILLOT, CROZES-HERMITAGE, FRANCE, 2016, 66 €

DOMAINE DES TOURS, VIN DE PAYS DE VAUCLUSE, FRANCE, 2016, 47 €

LA PETITE COMMANDERIE, COMPAGNON ROUGE, LANGUEDOC, FRANCE, 2018, 40 €

PODERE 414, BADILANTE SANGIOVESE, TOSCANA IGP, ITALY 2018, 26 €

-SPARKLING-

JACQUES LASSAIGNE, LE COTET, CHAMPAGNE, FRANCE, 115 €

BOUVET-LADUBAY, CREMANT DE LOIRE BLANC DE BLANCS BRUT, LOIRE, FRANCE, 2015, 27 €

-ROSÉ WINE-

WEINGUT SCHMITT, FREI. KÖRPER. KULTUR. ROSÉ, GERMANY, 2019, 1 LITER, 39 €

-SWEET WINE-

WEINGUT SCHLOSS LIESER, WEHLENER SONNENUHR AUSLESE, MOSEL, GERMANY, 2018, 91 €

-SPARKLING by the glass-

BOUVET-LADUBAY, CREMANT DE LOIRE BLANC DE BLANCS BRUT, LOIRE, FRANCE, 2015, 7 €

-WHITE WINE by the glass-

WEINGUT JÜLG, SCHEUREBE TROCKEN, PFALZ, GERMANY, 2019, 5 €

WEINGUT HEINRICH, NAKED WHITE, BURGENLAND, AUSTRIA, 2017, 7,5 €

DOMAINE DE L'ÉCU, MUSCADET DE SÈVRE ET MAINE "CLASSIC", LOIRE, FRANCE, 2019, 7,5 €

-ROSÉ WINE by the glass-

WEINGUT SCHMITT, FREI. KÖRPER. KULTUR. ROSÉ, GERMANY, 2019, 6 €

-RED WINE by the glass-

MAS DEL PÉRIÉ, MALBEC INVADERS, FRANCE, 2018, 7,5 €

DOMAINE DES TOURS, VIN DE PAYS DE VAUCLUSE, FRANCE, 2016, 9,5 €

PODERE 414, BADILANTE SANGIOVESE, TOSCANA IGP, ITALY 2018 5,5 €

-SWEET WINE by the glass-

WEINGUT SCHLOSS LIESER, WEHLENER SONNENUHR AUSLESE, MOSEL, GERMANY, 2018, 10 €

-BEER TAP-

KRONENBOURG 1664, ALC 5%, 3,5 €

DUCKSTEIN ROTBLOND, ALC 4,9%, 3,5 €

GRIMBERGEN BLANCHE, ALC 6%, 3,5 €

-BEER BOTTLE-

GLUTEN-FREE WHITE SANDS 0,33 L, ALC 5,5%, 5 €

LÜBZER, ALKOHOLFREI, 3 €

-NEW FACES-

PIRATES NEST

DARK RUM

RED WINE

LIME

SALTED MANGO SYRUP

COFFEE TINCTURE

10,5 €

GREEK FUDGE

GIN

AQUAVIT

RASPBERRY FUDGE

LEMON

GREEK YOGHURT

10,5 €

BEETSTREET

BEETROOT INF. GIN

SCOTCH

LEMON

HONEY

HORSERADDISH TINCTURE

10,5 €

STRANGER DANGER

MESCAL

AMER PICON

LIME - PALE ALE CORDIAL

OB

10,5 €

NON-ALCOHOLIC DRINKS

CLASSIC LEMONADE 5 €

RASPBERRY LEMONADE 5 €

DEHYDRATED LEMONADE 5 €

-OLD SCHOOL-

BOULEVARDIER
BOURBON
SWEET VERMOUTH
CAMPARI
9 €

SBAGLIATO
CAMPARI
SWEET VERMOUTH
BUBBLES
9 €

AVIATION
GIN
MARASHINO
VIOLETTE
LEMON
9 €

LAST WORD
GIN
GREEN CHARTREUSE
MARASHINO
LIME
9 €

CORPSE REVIVER N. 2
GIN
LILLET BLANC
COINTREAU
ABSINTH
LEMON
9 €

LONG DRINKS
8 €