## MENU

We're enthusiastic about cabbage and turnips, pumpkin and celery, cauliflower and salsify. That's why seasonal vegetables are always the main characters in our culinary creations.

For those who like to be surprised, we have put together a selection of lovingly composed dishes that we are happy to serve as a menu. The different courses are served individually or for sharing, and always to be enjoyed together.

Exceptional food calls for exceptional beverages, that's why we value a good balance of natural and classic wines.

For those who prefer something else, we serve beer from craft breweries, homemade iced tea, lemonades and kombuchas.

Tavolata	per Person	105
Beverage pairing without alcohol  Beverage pairing with alcohol	per Person per Person	35 63

## Add - on:

Caviar of the Field   Finger Lime   Egg Yolk   Blini		28
Milk Bread   Autumn Truffle   Parmesan	per Person	16



We may inform you about any allergenic ingredients in our dishes. Our tavolata is available vegetarian, vegan, gluten-free and lactose-free. Please note, that the surprise menu is only served to the whole table.

## FOOD

All of our dishes are served as small portions. For 2 people we recommend 4-6 plates.

Sourdough Bread   Dip	7.50
Caviar of the Field   Finger Lime   Egg Yolk   Blinis	28
Milk Bread   Summer Truffle   Parmesan	30
Stracciatella di Burrata   Artichoke   Truffle Vinaigrette	26
Cucumber Salad   Spring Onion   Ceviche   Sesame	21
Beans   Peperonata   Chili Jam	24
Beetroot Borschtsch   Vegetable Gyoza   Sour Cream   Dill	29
Eggplant   Miso   Wasabi Sesame   Basil	20
White Aspargus   Egg Yolk   Ponzu Brown Butter	28
Kernotto   Mushroom   Pointed Cabagge   Wild Garlic	28
Rhubarb Clafoutis   Quark   Cherries   Vanilla	18
Baked Apple   Almond   Lemon   Rosmary	18



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