

SEASONAL MENU

SPICY DAL (vegan)

*red lentil stew with zucchini, bell pepper and romanesco,
seasoned with green curry paste and cumin,
served on basmati rice with fresh herbs*

14,50 €

LAMB SHANK

*roasted in red wine, on broccoli with toasted almonds,
served with a mash of parsley root and potatoes ^{g, i, j}*

25,50 €

VEAL "SCHNITZEL"

*with horseradish breading, home-made potato salad
with yogurt, cream, pickles and radishes,
served with side salad in balsamic vinaigrette ^{b, d, g, i}*

26,50 €

COLOURFUL BUTTERFLY-PASTA

*with gorgonzola cheese and cream sauce,
chard, cherry tomatoes,
seasoned with a hint of nutmeg and cumin ^{d, g}*

15,50 €

CRÈME BRÛLÉE

*caramelized with brown sugar
served with home-made mirabelle compote
and garnished with fresh fruits ^{b, g}*

9,50 €