

STARTERS

VINTAGE SARDINES 19

OUT OF THE GOURMET CAN / HOMEBAKED BREAD

THAI BOUILLABAISSE | GOURMETFISH 16.5

AS MAINCOURSE 29.5

CONFIT OCTOPUS 17.5

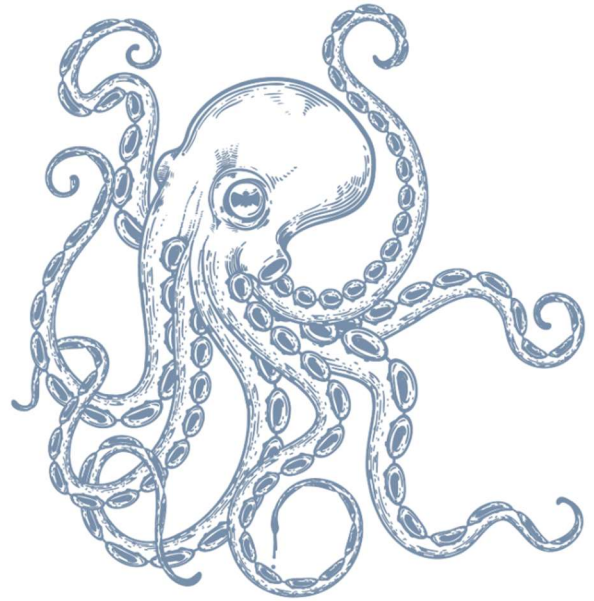
YUZU MAYO / HOMEBAKED GARLICBREAD

8/12 SHRIMPS FROM THE GRILL 16.5

YUZU MAYO / HOMEBAKED GARLICBREAD

SASHIMI OF THE TUNA 18

ASIA STYLE / MANGO / CHILI / SESAME SEEDS



BURRATA 14.5

FIG / WILD HERBS / ACETO BALSAMICO

TOMATO-VEGETABLE-CRÈMESOUP 11

PULLED SALMON TACO 14.5

MUSTARD SEEDS / HONEY

BLACK TIGER SHRIMP TACO 14.5

PIEMONT HAZELNUT / TERIYAKI / CHIVES

CARPACCIO OF BEEF 19

PIEMONT HAZELNUT / TRUFFLE

ADDITIONAL BREAD 5.5

All prices include VAT and are listed in euros.

We reserve the right to replace individual components due to supply shortages or insufficient quality.

Please contact us if you have any allergies or intolerances.

We charge a flat fee of 3,-€ for changes to our dishes.

SEAFOOD & GRILL

We serve all our fish dishes with a potato-chard-vegetable and a side salad. As well as our meat dishes with a potato gratin and a side salad.

You'll find the appropriate spices on the table.

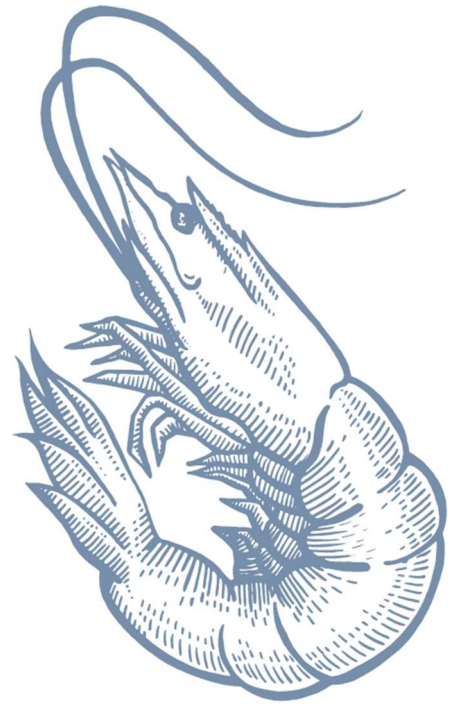
CONFIT OCTOPUS 29

WHOLE SEA BASS 34

FILET OF FJORD SALMON 29

CATCH OF THE DAY DAILY PRICE

BLACK TIGER SHRIMPS 8/12 28
8 PIECES



BRAISED BICEPS OF BEEF 38
MARKET VEGETABLES / POTATOGRATIN / JUS

FILET OF BEEF ARGENTINA 49

PORK CHOP DRY AGED 29

SURF AND TURF 39

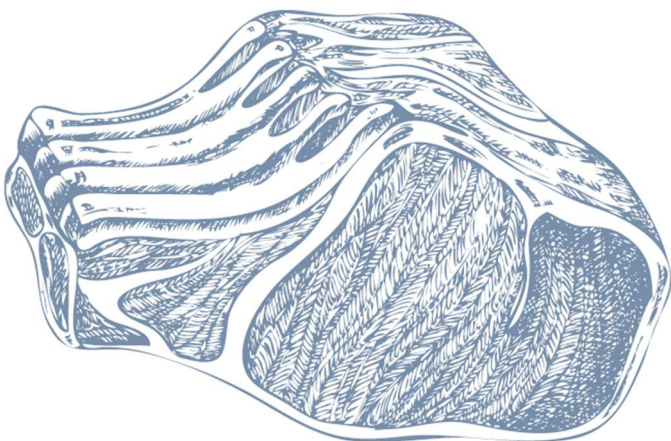
CHEF'S SELECTION FOR 1 GUEST WITH 1 x FROM THE SEA & 1 x MEAT
SERVED WITH A SIDE DISH OF YOUR CHOICE

FISH PLATE FROM THE GRILL 79

CHEF'S SELECTION FOR 2 GUESTS WITH 3 TYPES FROM THE SEA

SURF AND TURF PLATE 89

CHEF'S SELECTION FOR 2 GUESTS WITH 2 TYPES FROM THE SEA & 2 TYPES
FROM THE TURF



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PASTA & SOULFOOD

LINGUINE SHRIMP 26

SHRIMP / GARLIC / TOMATO / CRÈME

LINGUINE TRUFFLE 28

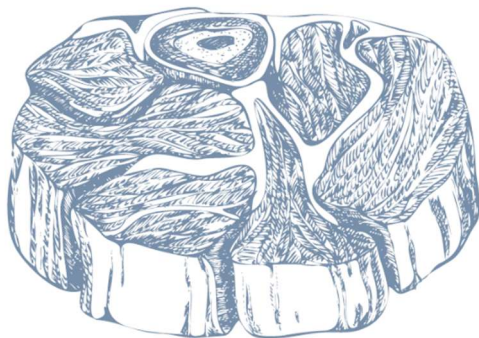
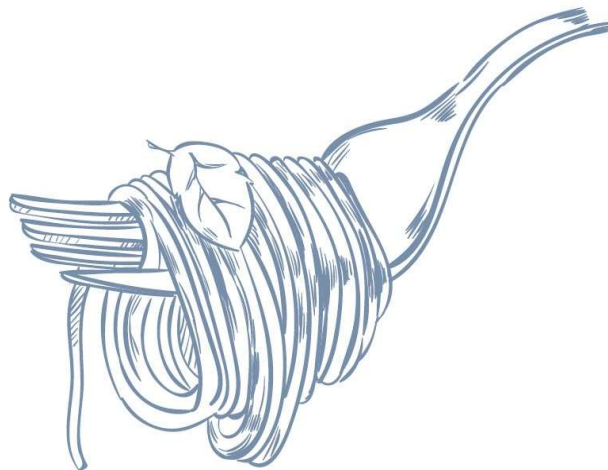
CRÈME

LINGUINE ELSASS 22.5

BACON / ONION / CRÈME

FREGOLA SARDA 24

LEMON / GREEN ASPARAGUS / CHERRY TOMATOES



TOPPINGS

PORK CHOP 12

BRAISED BEEF 14

OCTOPUS 14

SHRIMPS 12

FILET OF SALMON 12

CATCH OF THE DAY 14

FILET OF BEEF 24

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DESSERT

HOMEMADE MOUSSE AU CHOCOLAT 5.9
(CHANGING), PER SCOOP

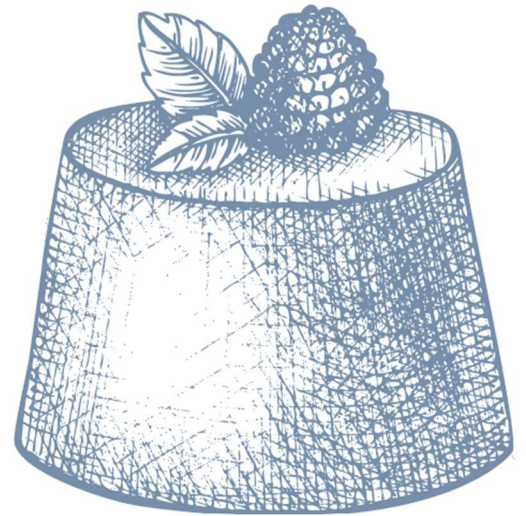
HOMEMADE SORBET OR ICECRÈME 5.9
(CHANGING), PER SCOOP

SCHLUMACHERS TIRAMISU 12

DESSERTVARIATION 16.5

BLACKCURRENT 15
VALRHONA NOBLECHOCOLATE / PIEMONT HAZELNUT

CHOICE OF CHEESE FROM MAÎTRE AFFINEUR WALTMANN 21 | 34
1 GUEST OR 2 GUESTS
HOMEBAKED BREAD / OLIVES / NUTS / JAM / OLIVEOIL



CHEF'S CHOICE MENU

Our Chef's Choice Menu - created by our Chef de Cuisine Gabrijel Pranjić - is an invitation to immerse yourself in the moment. You choose the number of courses - we'll take care of everything else. Seasonal ingredients, creative combinations, and authentic craftsmanship create a menu that surprises, delights, and touches - surprising, harmonious, and served with passion.

3-COURSE SILVER 49

SOUP AS A STARTER

3-COURSE GOLD 56

COLD STARTER

4-COURSE 65

5-COURSE 75

6-COURSE 85

WINEPAIRING

3-COURSE 21

4-COURSE 28

5-COURSE 35

6-COURSE 42

Cheese for dessert +5

Wine Pairing with single vineyard wine
0,1l surcharge 10 € | Course

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