



# Weekly Menu

## HALLOUMI MEETS RED BEET BORANI

bunte blattsalate | wildkräuter | gratinierter halloumi  
rote bete borani | honig nüsse

*colorful leaf salads / wild herbs / halloumi au gratin / beet borani / honey nuts*

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## CHANTERELLE PASTA

linguine | pfifferlinge | basilikum | getrocknete tomaten  
cremige burrata | pinienkerne

*linguine / chanterelles / basil / dried tomatoes / creamy burrata / pine nuts*

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## BUTTERMILK CORNCHICKEN

maispoularde | auberginen paprika creme | pfifferlinge  
baby mais | demi glace | rucola | buttermilch

*corn poularde / eggplant bell pepper cream / chanterelles*

*baby corn / demi glace / arugula / buttermilk*

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# Catch of the Week

## THE HARBOUR FISH

fisch des tages | wilder brokkoli | curry ingwer schaum | chorizo crumble

*fish of the day / wild broccoli / curry ginger foam / chorizo crumble*

28

*Drink Pink*

**CAPRI PINK GRAPEFRUIT 10.5**

gin mare capri | thomas henry pink grapefruit