

# Dinner

Mon. – Fr. | 05:30 to 09:30 p.m.

<b>Sourdough Bread</b> by Joseph bakery   salted butter		<b>4.0</b>
<b>Funghi Fritti</b> smoked mushrooms   lemon aioli		<b>17.0</b>
<b>Whole Artichoke</b> lemon   mayonnaise		<b>13.0</b>
<b>Salmon Trout</b> stained   cucumber   radish   ceviche flavors		<b>18.5</b>
<b>Radish</b> white Beans   pumpernickel bread   sorrel		<b>16.0</b>
<b>Calf aspic</b> buckwheat   mustard   pumpkinseed oil   watercress		<b>17.0</b>
<b>Beef Tartare</b> yolk   mustard   baguette   gramme	small	<b>18.5</b>
	large	<b>27.0</b>
<b>Orzo-Risotto</b> wild garlic   mushrooms   apple		<b>23.0</b>
<b>Lamb</b> semolina   tagliasca olives   tomato		<b>32.0</b>
<b>Arctic Char</b> potato   peas   asparagus   parsley		<b>30.0</b>
<b>Mushroom &amp; Dashi</b> gyoza   sweet potato   chives		<b>25.0</b>
<b>Chicken supreme</b> fregola sarda   asparagus   safran		<b>29.0</b>
<b>Crumble Cake</b> rhubarb   lemon balm   almond   sesame		<b>9.0</b>
<b>Apricot</b> sweet cheese   vanilla   nut butter   brioche		<b>9.0</b>
<b>Pavlova</b> pineapple   violet   white chocolate		<b>9.0</b>
<b>Espresso Affogato</b> vanilla ice cream		<b>4.5</b>
<b>Cheese Variation</b> from "Käseland at the Naschmarkt"   Baguette	small	<b>13.0</b>
	large	<b>24.0</b>
<b>Chef's Menu</b> 4 courses   6 courses		<b>59.0   77.0</b>
<b>Wine accompaniment</b> 4 courses   6 courses		<b>20.0   30.0</b>