

starter

organic baguette

naturbackstube kreis

chervil aioli | olives | sea salt butter **12**

add on

vintage sardine 115gr + **13**

30g oscietra caviar prunier

blini | sour cream **59**

fresh green salad

pickled vegetables | granola

lemon olive oil vinaigrette

or

caesar dressing **15**

add on

grilled prawns **+18**

mixed tomato salad

feta | peach | basil | arugula **14**

edamame hummus

chickpeas | sumac | herb oil | tortilla **13**

tuna tataki

passion fruit vinaigrette | avocado |

paprika salsa | purple crisps **18**

carrot soup with miso and coconut

chili oil | fried onions | coriander **10**

tempura shrimp

mango chili dip | lime **19**

opening hours

sundays

opening hours 12:00 - 23:00

kitchen hours 12:00 - 21:00

mondays, tuesdays, fridays, saturdays

opening hours 14:30 - 23:00

kitchen hours 16:00 - 21:00

coffee, cake and afternoon menu

daily 14:30 - 17:30

main course

rumpsteak „vincent moore“ 220gr

wild broccoli | rosemary mashed potatoes

jerusalem artichoke | chimi churri **39**

wiener schnitzel

cranberries | lemon

potato-radish-salad **30**

bistro beef burger 150gr

cheddar | bacon jam | juniper mayonnaise

roasted onions | endive | french fries **26**

meagre

fava beans | creamed corn

mustard caviar | quinoa **29**

corn-fed chicken breast

eggplant-zucchini-ragout

roasted paprika puree | mustard sauce **26**

homemade pappardelle

chanterelles | green asparagus | parmesan

starter/main **17 / 26**

dessert

rice mousse

coconut | mango **12**

tiramisu

strawberries | lemon **12**

hard cheese from käse kober

chutney | baguette **14**