

autumn menu

meals

grilled halloumi cheese (* 1, 3, 7, 8) 250 g 9,²⁰ €
with pumpkin hummus 🌿

cherry tomatoes, olives, herb pesto, mint,
pomegranate, baked ciabatta

gigli with ricotta (* 1, 3, 7) 380 g | 100 g 13,⁵⁰ €
and turkey breast

baked beetroot pasta, ricotta cheese cream,
grilled turkey breast, herb oil,
grana padano cheese shavings

duck confit (* 3, 7, 9, 12) 400 g | 180 g 19,⁹⁰ €

pulled duck meat, cauliflower puree, marinated turnip,
blackcurrant, baby spinach, blackberry demi-glace

san sebastian cheesecake 🌿 (* 1, 3, 7, 8) 170 g 7,⁵⁰ €

baked custard, vanilla, cranberry and ginger reduction,
butter crumble with roasted hazelnuts

drinks

apple cinnamon lemonade 0,50 l 4,⁹⁰ €
apple, cinnamon, rosemary, lemon, soda 1,50 l 13,⁸⁰ €

pumpkin iced tea 0,20 l 4,⁶⁰ €
hokkaido, black tea, lemon

maple g%n fizz 0,22 l 6,⁴⁰ €
non-alcoholic gin, maple syrup, lemon, grape soda

maple gin fizz 0,22 l 8,⁵⁰ €
beefeater, maple syrup, lemon, grape soda

red wine

reya rubino cuveé BIO 0,10 l 3,⁹⁰ €
dry, central slovakia region, slovakia, 0,75 l 27,⁵⁰ €
2018, fruity and spicy