

SEASONAL

Soup of the Day 🌿🍲	12.-
Asparagus and Strawberry Salad 🌿 green and white asparagus, olive oil, balsamic vinegar	17.-
Buffalo Mozzarella and Mango Salad 🍷🥑🌿🍷 spinach, pomegranate seeds, cranberries, cashews	19.-
Asparagus Risotto 🍷🥑🍷🌿🍷 pesto, mascarpone, hard cheese	29.-
Asparagus Plate 🌿🍷 green and white asparagus, baked potato, wild garlic mayo	33.-
Eton Mess 🍷🍷 strawberries, vanilla ice cream, organic whipped cream, meringue	12.-

LUNCH SPECIAL

until 3 pm or as long as available 19.-
with salad or soup +5.-

Monday, 18th May

Jaffna Vegetables 🌿🍷🍷
okra, basmati rice, mango-apple chutney, coriander

Tuesday, 19th May

Vegetable Paella 🌿🍷🌿🍷🍷
artichoke, long-grain rice, onion rings

Wednesday, 20th May

Arabic Artichokes 🌿🌿🍷🍷🍷
tomato, cumin, couscous, date chutney

Thursday, 21st May

Corn and Leek Patties 🍷🌿🍷
broccoli, carrot, herb quark dip

Friday, 22nd May

Asparagus Quiche with Salad 🍷🌿🍷🍷🍷
organic wholemeal spelt dough, leaf salad, tomato



SWEET TREAT

Mini Stracciatella Mousse 🌿🍷 Grand Cru chocolate 70%, vegan vanilla whipped cream	6.50
Mini Lemon Poppy Seed Cake 🍷🌿🍷 almond, organic egg, organic whipped cream	6.50

APÉRO WITH OR WITHOUT ALCOHOL

Aperol Sour lemon	17.-
Ube Spritz Hiltl Prosecco, lemongrass, ginger, Szechuan pepper	14.-
Raspberry Lime Spritz Hiltl Prosecco, mint	14.-
Mojito rum, lime, mint, cane sugar	17.-
Hiltl Prosecco Glera, Italy, Treviso, Le Contesse	9.50

WINE

	10cl	75cl
Miraval Rosé France, Côtes de Provence AOP, Château Miraval	11.-	72.-
Sauvignon Blanc IGP France, Loire, Domain J. de Villebois	8.-	52.-
Pinot Grigio DOC Italien, Südtirol, Kellerei Kurtatsch	9.-	58.-

HOMEMADE

	25cl	50cl
Strawberry Apple Juice orange	8.-	15.-
Raspberry Lime Lemonade mint	6.-	9.-
Ube Lemonade lemongrass, ginger, Szechuan pepper	6.-	9.-
Rhubarb Hibiscus Ice Tea	6.-	9.-

