

# spring menu

**crayfish** quail egg | asparagus | verbena

**leg of lamb** pearl barley | bitter orange | cauliflower

flank steak

purslane | asparagus | young potato

*rhubarb* elderflower | balsamic vinegar | apple | corn

> 3 courses without leg of lamb 75€ 4 courses 99€



### vegan menu

#### cauliflower

rhubarb | sunflower seeds | radish

### cauliflower mushroom

asparagus | purslane | walnut

#### green asparagus

almond | Riesling | ramson

carrot

rhubarb | hazelnut | salted caramel

3 courses without cauliflower mushroom 59€ 4 courses 89€



#### starters

<b>pork belly</b> rhubarb   wasabi   oats	20
cauliflower vegan rhubarb   sunflower seeds   radish	17
<b>crayfish</b> quail egg   asparagus   verbena	21

#### entree

<b>cauliflower mushroom</b> vegan asparagus   purslane   walnut	21
<b>leg of lamb</b> pearl barley   bitter orange   cauliflower	24
<b>stockfish</b> leek   grapefruit	20



# main courses

<b>flank steak</b> purslane   asparagus   young potato	40
<b>lamb loin</b> young potato   lardo   romana salad   champignon	40
green asparagus vegan almond   Riesling   ramson	27
<b>monkfish</b> ramson   shiitake   almond   local hard cheese	39



## desserts

nougat	18
egg liqueur   strawberry   grapefruit	
<b>carrot</b> vegan rhubarb   hazelnut   salted caramel	18
rhubarb	18

elderflower | balsamic vinegar | apple | corn