

2

starter

BAKED EGG

beetroot | dijon mustard sauce | caviar ^{6,7,9}

9,50

SCALLOPS

pea | wasabi | black pudding ^{2,5,6,8,9,16}

12,90

PEA SOUP

chorizo butter | roasted peanuts ^{8,9,13}

7,90

HOMEMADE BREAD

various dips & oil ^{6,7,8,16}

5,50

recommended drinks

BELSAZAR RIESLING

fruity limited wine aperitif, made in blackforest

5 cl

4

VINHO VERDE ROSÉ « CONDE VILLAR »

DOC dry | Quinta das Arcas | Portugal

0,2 l

4,80

MÜLLER'S STARTER

Tanqueray Gin | prosecco | currant juice | lime

0,2 l

6,90

MÜLLER DRY GIN & TONIC

Müller Dry Gin | Thomas Henry Tonic Water | lemon slice

0,25 l

7,90

main courses

VEGETABLE GARDEN

mashed sweet potato | curry soil ^{6,7,8,9,17}

14,90

FALAFEL

corn | popcorn | herb sauce | cauliflower | feta ^{7,8,16}

14,90

BEEF CHEEKS

chili ginger beans | mashed potatoes | mustard ^{8,9,13}

19

BEEF TENDERLOIN STROGANOFF

braised beetroot | potato | mushroom | pickled cucumber ^{7,8,9,13,16}

29,50

TUNA

sesame | green asparagus | black risotto | chive oil ^{8,9,13}

28

IBERICO NECK

turnip cabbage | lime | pecorino potato gratin ^{8,9,13}

21,50

NEW ZEALAND LAMB HIP

broccoli | curry crunch | cauliflower- feta ^{6,8,9,13,16}

22,50

dessert

CHOCOLATE RAVIOLI

passionfruit | yogurt ginger ice cream ^{6,7,8}

8,50

MÜLLER'S NUSSECKE

peanut parfait | blue berry | beetroot | caramel ^{6,7,8}

7,90

All prices are quoted in euro inclusive of value added tax (vat).