

## Seasonal recommendations of our chef Kevin Neff

Food	starter	main
<b>Gazpacho of radish</b> gel of radish leaf   pickled radishes   fresh chees mousse	14.00	
<b>Melon cucumber salad</b> raw ham   melon shot   peppermint   pecan nuts	15.00	
<b>Vitello tonnato 2.0</b> thinly sliced roast veal   tuna tatar   tuna sauce   capers bread chip additional with fried potatoes	22.00	33.00  +7.00
<b>Buffalo mozzarella from Emmental</b> peach   rocket salad   chili   lemon thyme	17.00	29.00
<b>Filet of brewer's grains noble pig</b> red wine jus   mini carrots   pea puree   butter noodles		42.00
<b>Fish and Chips</b> tartar sauce   French fries   fresh spinach   malt vinegar		32.00

Our wine recommendation	10 cl	75 cl
<b>Château de Berne Rosé AOP</b> <i>Producer: Hubert de Boüard, (Château Angélu)</i> <i>Grapes: Cinsault, Grenache</i>	7.50	46.00
<b>Lazio Bianco IGT Le Trecciole</b> <i>Producer: Tenuta le Quinte</i> <i>Grapes: Malvasia, Trebbiano, Bellone, Bombino</i>	7.50	45.00