

À La Carte

STARTERS

CRISPY TIGER PRAWNS (G) 8.5€

Tiger prawns pickled in soy-koriander sauce, breaded in wok noodles, sweet chili sauce

POTATO WAFFLE & SHIMEJI MUSHROOMS (L, G) 11€

Potato waffle, fried shimeji mushrooms, mixed salad, truffle cream, scallion, soy butter, herb oil

NORI SALMON (G) 12€

Pickled salmon in gin and juniper berries, nori, wonton dough chips, edamame, dill, ponzu-orange sauce

TUNA TARTARE (G) 14€

Tuna, fresh raspberries, pickled red onion, soy sauce, olive oil, raspberry balsamic, avocado cream, toasted ciabatta

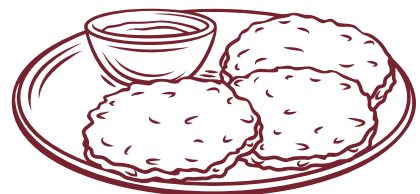
BEEF TARTARE (L, G) 14€

Beef tartar, homemade adžika, egg yolk, pickled pearl onion, shallots, cucumber, Cornichon, chives, pickled mustard seeds, brioche

*We suggest french fries with ketchup as well 4.5€

SNACK SELECTION (L) 26€

Cheese and ham selection, black and green olives, orange jam, capers, rice crisps



SALAD

CAESAR SALAD WITH CHICKEN/ KING PRAWNS (G) 12€/13€

Romaine lettuce, Caesar sauce, cherry tomatoes, quail egg, croutons, matured cheese

GOAT'S CHEESE SALAD (L) 12€

Mixed salad, cucumber, goat's cheese cream, strawberry, blueberry, beetroot-raspberry balsamic, walnut praline, french dressing

ROASTBEEF SALAD 12€

Roast beef, mixed salad, bell pepper, zucchini, garlic, honey-mustard dressing, rice crisps

SOUP

BORSCHT WITH BEEF (L, G) 9€

Borscht with beef, black bread, lard, dill, parsley, sour cream

TOMATO SOUP WITH SEAFOOD (G) 9€

Potatoes, prawns, musells, ciabatta

MISO SOUP

Wakame, miso broth, tofu, sesame seeds

With prawns

With salmon

5€

6€

6.5€



MAIN COURSE

DUMPLINGS WITH POTATOES AND MUSHROOMS (L, G) **12€**

Sour cream, fried onion, butter, dill, parsley, herb oil

HOMEMADE DUMPLINGS WITH BEEF AND PORK (L, G) **13€**

Onion, bacon, sour cream, dill, parsley

PASTA & BEEF (G) **14€**

Pasta fettuccine, braised beef, basil pesto, demiglace sauce, grana padano, pine nuts

BARRAMUNDI (L) **19€**

Baked barramundi fish, cauliflower puree, blanched romanesco cabbage, sauteed savoy cabbage, miso sauce

DUCK FILLET (L) **22€**

Grilled duck fillet, sweet potato mash, caramelized plum, pak choy, port wine-dried plum sauce



LAMB (L)

24€

Grilled lamb rump steak, mashed potatoes, eggplant-carrot puree, pomegranate demi-glace sauce, baby broccoli, pomegranate seeds

CRISPY CHICKEN BURGER WITH FRENCH FRIES (L, G)

15€

Breaded crispy chicken fillet, Brioche, spicy mayo, pickled red cabbage, frillice salad, pickled cucumber, french fries

BURGER "MOOS" WITH FRENCH FRIES (L, G)

16€

Charcoal grilled patty, Brioche, iceberg lettuce, tomato, cheddar, bacon, caramelized red onion, aioli, pickled cucumber, onion jam, french fries

SIDE DISH

FRENCH FRIES WITH KETCHUP

4.5€

SWEET POTATO FRIES WITH AIOLI SAUCE

6€

FRESH SALAD

4.5€



DESSERT

LIME & MERINGUE (L , G)

8€

Lime cream, soft meringue, almond-citrus crumbs, mascarpone ice cream

RASPBERRY & HALVA (L)

8.5€

Raspberry-white chocolate mousse, halva cream, dark chocolate sauce, raspberry gel, fresh raspberries

COTTAGE CHEESE PANCAKES WITH VANILLA SAUCE (L, G)

8.5€

Cottage cheese pancakes, vanilla sauce, strawberry jam, fresh berries

NAPOLEON (L, G)

8.5€

Classical napoleon cake, cranberry ice cream, white chocolate crumble

ICE CREAM SELECTION (L)

5€

L – contains lactose

G – contains gluten

Information about ingredients and allergens will be provided by the servers if needed

