

The dishes can also be ordered separately

### Chef's menu

#### **Salmon trout** € 14,50

fregola | cucumber | chamomile

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#### **Tomato** € 10,00

broth | basil | parmesan | black garlic

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#### **Plaice** large € 23,50 small € 14,50

artichoke | fennel | tamarind | wild garlic

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#### **Suckling pig** € 23,50

cauliflower | corn | bimi | black currant gravy

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#### **White chocolate** € 12,50

passion fruit | strawberry | raspberry

*Cheese instead of dessert € 5 supplement  
(Tip, glass of madeira)*

Please report allergies or dietary requirements at the reservation.

An additional price can be added for adjustments in the Chefs menu.

**Menu 3 courses € 38,50** wine pairing 3 courses € 21

**Salmon trout - suckling pig - white chocolate**

**Menu 4 courses € 47,50** wine pairing 4 courses € 28

**Salmon trout - tomato - suckling pig - white chocolate**

**Menu 5 courses € 57,50** wine pairing 5 courses € 35

**Salmon trout - tomato - plaice - suckling pig - white chocolate**

## Specials

Lobster Soup | Toast | Black Garlic  
€ 16,50 Les Hauts Lalande € 7

Iberico pork cheek | Carrots | Potato | Beer sauce  
€ 23,50 Oliver Zeter Tapps Merlot, St Laurent € 7

Chocolate Moelleux | Cherries | Vanilla  
€ 12,50 Lu Aleatico Zanchi € 6

Different types of cheese with nut bread and grapes  
€ 14,50 Alvada Madeira 5 years € 5