



## WEEKLY MENU

### Vital menu

**Veal liver praline<sup>1,7</sup>**

on truffled potato salad, cassis jelly and lettuce hearts 13.80 €

or

**Poached egg<sup>3,7</sup>**

with spinach salad, green sauce and crostini 12.80 €

**Fennel-carrot soup<sup>1,7,9</sup>**

with almond curry foam 9.80 €

**Medium roasted leg of lamb<sup>1,9</sup>**

on leaf spinach, tomato concassée and rosemary potatoes 27.80 €

or

**Loach fillet confit in butter<sup>1,4,7,9,10</sup>**

on saffron risotto and romanesco 26.80 €

or

**Homemade ravioli<sup>1,3,9</sup>**

with caramelised pea, walnuts and salad 22.80 €

**Curd mousse with rhubarb compote<sup>1,3,5,7,8</sup>**

and croissone ice cream 12.80 €

**as a 4-course menu 60.00 €**

**as a 4-course vegetarian menu 55.00 €**



## STARTER

### Kingfish sashimi<sup>1,4</sup>

with avocado, lemon oil and glasswort

16.80 €

## SOUP

### Homemade hearty crustacean soup<sup>1,2,4,7,9</sup>

baked with shrimps from Büsum and curry cream

16.80 €



## MAIN COURSE

### Whole fried Loup de Mer<sup>1,4,7,9,10</sup>

with Mediterranean vegetables and rosemary potatoes

28.90 €

### Grilled halibut fillet<sup>1,4,7,9,10</sup>

on glazed peas, radishes and mashed potatoes with tarragon

31.50 €

### Homemade roulade<sup>1,7,9</sup>

on glazed root vegetables and mashed potatoes with beetroot

26.80 €

### Galloway roast beef steak with a Frisian blue cheese crust<sup>1,7,9</sup>

with Jerusalem artichoke and potato gratin

33.80 €

### Colorful risotto<sup>1,3</sup>

with vegetables, tender wheat and mushrooms, served with a seasonal salad

22.80 €

## DESSERT

### Mille feuille of chocolate<sup>1,3,5,7,8</sup>

with quince sorbet

12.80 €