

Open Wednesday to Sunday from 6 p.m.

Monday and Tuesday are closed days

Menu in February:

Crispy Asian sesame sticks (sticks)
with chicken and vegetable filling
and spicy BBQ dip 6.70

Beef carpaccio with lemon oil,
parmesan and pine nuts 6.70

Mixed leaf salads:

Lollo Rosso, Lollo Bionda, radicchio
and rocket with pumpkin seeds 4.30

Five dim sum in a bamboo steamer:
shrimp shai mai (with fish and bamboo),
Veggie triangle, tofu and vegetable pillow
Gyoza (with fish and chives),
Kim Chee Dumpling (with pickled Chinese
cabbage), served with sweet soy-ginger sauce,
mango curry dip and honey sauce 7.40

Ten dim sum in a steamer: see above for
contents,
served with: dumpling with chicken and Thai
basil filling, shao mai shrimp (prawn filling),
hakao shrimp (prawn and vegetables), hankao
with leek, hakan (fish, vegetables) 10.75

Vegetable tartlets
(bell bell pepper, zucchini, eggplant) with
Lemon and chive sour cream 5.10

Oriental dish:

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Baked eggplant halves with shallots,
tomatoes, brown sugar,
parsley and mint leaves 9.40

Japanese ramen noodle soup
with vegetables, leek and onions, kimchi,
shiitake pickles, corn on the cob 7.80
served with - slices of duck breast
- slices of chicken breast
- or fresh salmon 12.90

Black salsify vegetables with crème fraîche and
lemon served with mushroom and chickpea balls
with parmesan and braised pear wedges 17.80

Pakistani tomato curry of duck with ginger,
honey, cumin, garam marsala, shallots and
lychees served with fragrant rice with
pomegranate seeds 23.85

Fillet of skrai (Norwegian winter cod) with nut
butter on fried kale leaves with bambeer
Krumbeere, (small roasted potatoes) and
Pommery mustard sauce 24.50

salmon fillet cooked on the skin in a parchment
coat, with fennel, dates, purple carrots, walnuts,
rosemary and oranges 24.30

Gebratenes Hüftsteak vom Lamm mit Ajvar
(Auberginen-Paprika-Creme) griechischen
Joghurt und Rotwein-Chicorée 24.75

Homemade jiaozi (small dumplings)

filled with:

Lamb with pumpkin, parsley, sesame seeds,

or

pork with leek and Chinese cabbage,

or

Fish with lemon, chili and coriander,

or

Chicken with chives and lemon

or

Tofu with vegetables, sesame, togarashi spice

or

Vegetables with pak choy, Chinese cabbage, ginger, sesame seeds

or

Chile shrimps with red algae and sea fennel

or

Beef seasoned with soy sauce and ginger

or

Duck with chives and spices

All are served in a spicy vegetarian broth with fresh coriander.

Small portion as a starter 4.40

Large portion 8.25

A suggestion for a starter

also for 2 people:

sardines from the manufactory,
pickled by hand.

Small sardines with chili in olive oil 7.80

Spicy mackerel mousse 7.80

Vintage sardines in olive oil 10.20

large 4-6 pieces

Sardine mousse with chili 7.80

Mies mussels marinated 7.80

The fish are optionally served
with slices of toasted white bread,

or

with potato chips from Coruna/Spain
(an artisan product fried very thinly in olive oil
and sprinkled with very little sea salt).
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Cherry cream tartlet with raspberry sauce 5.45

Chocolate muffin with tangerine sauce 5.45

Blueberry muffin with blueberry sauce 5.45

Cookie cream brownie chocolate cake
with passion fruit sauce 6.50

Olive oil tortas from seville, handmade
thin crispy pastry 1.10

Truffle praline from Alba, 1. dark with nut,
2. white chocolate with hazelnut or
3. milk chocolate with salted caramel Piece 1.00

Parmesan cheese pieces (Reggiano Parmigiano
24 Mon.) with old balsamic vinegar (8 years)
5.45

spicy dyke cheese with mango chutney 6.30

Five homemade ice cream flavors
to combine:

1. chocolate ice cream
2. roasted almond ice cream
3. pineapple-mascarpone ice cream
4. plum and yoghurt ice cream
5. orange-pumpkin sorbet

Portion 2 scoops 4.60



Le Corbusier malt in dem Atelier, das er für seinen Freund Amadeus Ozefant entworfen hat
eines seiner puristischen Bilder