

Menu in March:

Spring Vegetable Stew with herb pesto 5.10

Parsley Root Cream Soup  
with risotto rice 5.10

Indian onion soup with curry,  
Cloves, lemon and flat bread 5.10

Beef Carpaccio with  
Lemon olive oil and parmesan 5.70

Mixed leaf salads:

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

Five dim sum in bamboo steamer:

shrimp shai mai (with fish and bamboo),  
Cabbage Roll (with shrimps, carrots in cabbage  
leaf), seaweed Roll (with shrimps, morels and  
sprouts) Gyoza (with fish and chives),  
Kim Chee Dumpling (with pickled Chinese  
cabbage), served with sweet soy-ginger sauce,  
mango-curry dip and honey sauce 6.60

Ten dim sum in the steamer

contents see above and: Thai Veggi, Mai shape  
Flower (fish and vegetables), shao mai shrimp  
(shrimp and vegetables), Hakao shrimp  
(shrimps and vegetables), Deli Vegetable  
(shiitake mushrooms, glass noodles,  
vegetables) 9.40

Ricotta cheese with grilled eggplant,  
maple syrup and roasted ham 7.40

Grilled Parmesan polenta slices  
with sweet potato and spinach salad 9.50

Saffron risotto  
with roasted green asparagus,  
sugar peas, spring onions  
and Parmesan cheese 11.60

Roasted salmon cubes  
in coconut cream with soya and sesame oil  
served with yellow currant rice 13.70

Braised pork ribs  
with dark beer-honey sauce  
carrots, celery,  
Tomatoes and baked potatoes 14.85

Homemade jiaozi (small dumplings)  
filled with:

lamb with pumpkin, parsley, sesame seeds,  
or Pork with leek and Chinese cabbage,  
or Fish with lemon, chilli and coriander,  
or Chicken meat with chives and lemon  
or Tofu with vegetables, sesame, togarashi spice  
or Vegetables with Pak Choi, bamboo shoots,  
carrots  
or Bremer jiaozi with crab, lemon, mint

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

Small portion as starter 4.40

Large serving 8.25

Filet of skrai  
(the tasty spring codfish)  
in mustard sauce with boiled potatoes,  
Broccoli-Romanesco vegetables and chives 18.25

Braised veal shank with Gremolata  
(parsley cream with garlic and salt lemon)  
Red wine sauce, served with roasted vegetables  
and salviatica (mashed potatoes with sage and  
parmesan) 19.25

steamed king prawns from Argentina  
with roasted wok vegetables (broccoli, snap peas,  
corn, pack choi) and fragrant rice 18.75

Pecorino lamb, slices of braised shoulder of lamb  
on tomatoes, celery sticks, parsley, mint, small  
potatoes, rosemary, lemon  
and grated pecorino cheese 19.65

Apple Crème Brûlée  
with maple syrup and cinnamon 4.80

Coconut milk rice with orange  
and date syrup 4.80

Brooklyn Cheese-Cake with raspberry sauce 4.80

Chocolate cake (pure chocolate without flour)  
with cassis sauce 4.80

Olive oil tortas from sevilla, handmade  
thin crispy biscuits 1.10

Truffle praline from Alba, piece 0.90

spicy dike cheese (Backensholzer Hof of  
satisfied cows) with pear chutney 5.60

Parmesan cheese pieces (Reggiano Parmigiano  
24 months) with old balsamic vinegar (8  
years) 4.60



six types of ice cream to combine:

1. chocolate brownie chocolate ice cream  
with chocolate cake pieces
2. cookie dough vanilla ice cream with  
Cookie dough and crispy pieces
3. cherry Garcia cherry ice cream  
with dark chocolate chips
4. blondie vanilla pecan ice cream  
with light cake rolls and salt caramel
5. honey honey caramel ice cream with  
chocolate Caramel pieces

homemade:

6. mango sorbet with chilli and ginger

Portion 2 balls 4.50