

WEEKLY SPECIAL

HAUPTGERICHT | MAIN COURSE 11,8

MISO ENTE:

Entenbrust, Sushi-Reis, Miso-Sauce, Sojasprossen, Koriander, Grüne Chili, Essig & Topping aus Erdnüssen, Röstzwiebeln, Sesam
Duck breast, sushi rice, miso sauce, bean sprouts, coriander, green chilli, vinegar & topping of peanuts, fried onions, sesame

DESSERT 4,0

HOMEMADE TIRAMISU:

aus Mascarpone, Löffelbiskuit, Zucker, Espresso, Kakao, dunkle Schokoladenchips, Erdbeeren & Baileys Irish Cream
from Mascarpone, ladyfingers, sugar, espresso, cocoa, dark chocolate chips, strawberries & Baileys Irish Cream

HOMEMADE PANNA COTTA:

aus Panna Cotta, Sahne, Zucker & wechselnde Toppings
from panna cotta, cream, sugar & changing toppings

WEEKLY SPECIALS / SERVED FROM 11:00 – 16:00 H

SOUP

Karotten-Ingwer-Suppe
mit Kokos-Espuma & Zimtcroupons (Vegan) **4,5**
Carrot-ginger soup with coconut espuma & cinnamon croutons (vegan)

SALAD

Salat von dreierlei Linsen mit Räuchertofu, eingelegten Möhren,
Kirschtomaten, Maracuja-Dressing & Quinoa-Crunch **8,9**
Salad of three kinds of lentils with smoked tofu, pickled carrots, cherry tomatoes,
passion fruit dressing & quinoa crunch

SPINACH RISOTTO

Spinatrisotto mit Flusskrebsschwänzen,
Krustentierbutter & Parmesan **11,8**
Spinach risotto with crayfish tails, crustacean butter & parmesan

HOISIN-JACKFRUIT

Knusprige Hoisin-Jackfruit mit gebackenem Brokkoli, Paprika,
Zucchini, Chili & Duftreis (Vegan) **10,8**
Crispy hoisin-jackfruit with baked broccoli, peppers, zucchini,
chili & fragrant rice (vegan)

ROASTBEEF STACK

Geröstetes Landbrot mit rosa gebratenem Roastbeef, Red Cole
Slaw, Röstzwiebel-Pesto, Rucola & Honig-Senf-Dressing **9,8**
Roasted country bread with pink roast beef, Red Cole Slaw, roasted onion pesto,
rocket & honey mustard dressing