

TAPAS	Euro
Olives, Kalamata and Green Olives from Sicily	4
HOMEMADE FLATBREAD WITH SPANISH OLIVE OIL AND ROSEMARY	4
EGGPLANTCREAM — SALTLEMON, PARSLEY AND HARISSA-AIOLI	6
Bao Bun with Short Rib, Kim-Chi-Mayo, Salsa and Pico de Gallo	12
ARGENTINIAN WILD PRAWNS, SMOKED PEPPER, GARLIC AND CHILI	8
DEEP FRIED CALAMARI, SEPIA-MAYO AND LIME	7
COUS-COUS-LABNEH, POMEGRANATE AND MINT	6
BEETROOT-TAHINI, ZA'ATAR -PESTO AND PECANS	6
ALL TAPAS SERVED IN FAMILY STYLE	48



MENU	EURO
SOUP OF THE DAY	10
MIXED SALAD HERBAL DRESSING AND ROASTED SUNFLOWER SEEDS	8
CHAR FROM THE MÜRITZ, PICKLED SALAD OF CABBAGE AND TURNIPS, WALNUTS AND TAHITIAN VANILLA	18
CHEESE SELECTION FROM MAITRE PHILIPPE 3 Types, Fruit Bread and Rhubarb - Cherry - Chutney	18
BEET ROOT SALTED PLUM, PISTACHIO AND ROCKET PESTO	16/21
PAPADELLE WILD BROCCOLI, SCARMORZA AND SMOKED ALMOND	16/21

IF YOU HAVE ANY QUESTIONS ABOUT THE ALLERGENS OR ADDITIVES CONTAINED WE ARE HAPPY TO HELP. ALL PRICES INCLUDE VAT. WE ACCEPT DEBIT-OR CREDITCARD, NO CASH



MENU	Euro
TAGLIATELLE, HOMEMADE ARGENTINE WILD PRAWNS, LOBSTER SAUCE AND TARRAGON	27
TAGLIATELLE, HOMEMADE BEEF FILET TIPS, PARSLEY AND TRUFFLE FOAM	27
POLTINGER LAMB SUGO BAHARAT, ZUCCHINI AND BUTTERNUT SQUASH	29
CREAMY PAELLA WITH CRUSTACEAN STOCK CALAMARETTI AND PEPPERS	29
BOUILLABAISSE FISH OF THE DAY, PRAWNS AND FENNEL	29
BARBARY DUCK BREAST SECHUAN PEPPER JUS, SWEETCORN AND FERMENTED PAKCHOI	31
VALRHONA WHITE CHOCOLATE DESSERT PEAR, TONKA BEAN AND CARDAMOM	10