



autumn menu

pumpkin foam soup

ginger | curry | dates | pumpkin seed oil

beef fillet tartare

onions | herbs | capture

potato gnocchi

brown butter | sage

braised beef cheek

celery puree | herb chares

or

fried golden mackerel fillet "mediterranean"

tomatoes | onions | peppers | basil | potatoes

orange crème brûlée

vanilla ice cream

or

small selection of cheeses

5 courses €53

4 courses €47

3 courses €41

seasonal - autumnal

	appetizer	1/2 serving	whole portion
pumpkin foam soup ginger curry dates pumpkin seed oil	7	*	*
prawns "sascha" dates sobrasada	13	*	*
coleslaw salad cabbage and carrot salad	6	*	*
beef fillet tartare mild or racy toast & butter	12	21	26
potato gnocchi dried tomatoes sage	11	15	21
fried golden mackerel fillet "mediterranean" tomatoes onions peppers basil potatoes	*	23	28
pasture-raised beef fillet pepper sauce sautéed mushrooms fried potatoes au gratin cauliflower	*	26	34
lamb loin roasted pink sautéed mushrooms herbs vegetable tortilla	*	25	32
braised beef head cheeks celery puree herbs mushrooms	*	23	28

classic

spaghetti "pepe's corner" beef strips olive oil garlic young leeks dried tomatoes	*	18	24
papadelle with prawns olive oil garlic young leeks dried tomatoes	*	20	26