

🐾 SEASONAL MENU 🐾

WILD GARLIC SOUP VEGAN

with oat cream and tomato-infused croutons,
served with oven-fresh baguette ^{d,i}

SMALL / LARGE
€ 8,80 / € 12,80

CHICKPEA CURRY VEGAN

in a mild coconut curry sauce, served with beluga lentils
and colourful vegetable rice

€ 18,50

TENDER LAMB LOIN MEDALLIONS 200g

with sautéed wild garlic potatoes,
served with green beans wrapped in bacon ^{1,3,i}

€ 32,50

SEA BASS FILLET

in a Parmesan crust, served on potato and turnip vegetables ^{a,g,d}

€ 25,50

TENDER PORK RIBS

with homemade barbecue glaze, served with pointed cabbage and
carrot slaw, accompanied by seasoned potato wedges ^{b,d,g}

€ 21,50

CHOCOLATE-'BEANANA' VEGAN

creamy chocolate dessert made from black bean and banana purée,
topped with rhubarb compote ^h

€ 7,80

*** FRESH & SPRINGY ***

YUZU BLUEBERRY LEMONADE ^{0,4 l}

Asian citrus yuzu syrup combined with blueberry, sodawater,
garnished with wild berries and fresh mint ²

€ 5,90