

menu autumn / winter 22

slice of grilled pumpkin bread with chocolate & cranberry, with whipped miso butter (vg) or butter	4.5
buckwheat crêpes with cardamom & date butter, hibiscus poached pear (vg)	8
apple muesli with thick yogurt, pumpkin cream	7
sourdough toast with mushrooms sautéed in sage butter, goat's curd, baked sunchoke chips, fried sage	9.5
parmesan French toast, white beans in tomato sauce, a fried egg, spring onions	9.5

lunch / 11.00 - 17.30 h

buckwheat salad with grilled mushrooms, beets, wild spinach, horseradish cream, cranberries (vg)	12.5
creamy polenta, brussels sprouts and shallots sautéed in sage butter, a fried egg, parmesan, hazelnut crumb	12.5
black eyed peas in broth, with miso-braised leeks, celery, wild spinach, lovage, sourdough with whipped miso butter (vg)	11
pita with lentil-walnut dip, marinated carrots, pickled cauliflower, creamy red cabbage slaw (vg)	10
extra slice of sourdough / extra pita	1.5
7 minute egg / extra fried egg	2

snacks / 14.00 h - until close

crisps	2.5	pita, lentil-walnut dip,	7.5
olives	3.5	veggies	
smoked almonds	3.5	sourdough, sage butter,	7.5
cheese board	10.5	miso-braised leek	