

SHARING DINNER



During the sharing dinner, dishes are placed in the middle of the table during the evening. You do not need to choose, because the chef makes sure the table is filled with several dishes.

The chef always ensures that, where necessary, there are alternative dishes for guests with special wishes.

The sharing dinner can be extended with a sweet dessert and cheese. We would like to hear in advance if there are any dietary requirements or allergies, so that we can take them into account.

SHARING DINNER	€35
SHARING DINNER WITH SWEET DESSERT	€41
SHARING DINNER WITH CHEESES	€43
SHARING DINNER WITH SWEET DESSERT & CHEESES	€49



SHARING DINNER

At the start we put **BREAD** on the table.

Below is an example menu. The dishes are always served on the table in several rounds. The final choice ultimately depends on any dietary requirements and allergies among the guests and can vary due to changes on the menu.

CALAMARI Kung Pao with cashew and chilli

FLAMMKUCHEN CLASSIC/VEGGIE with crème fraîche, Gruyère, onion & bacon / with crème fraîche, Gruyère and seasonal veggies

SUSHI ROLL (FISH / VEGGIE) with avocado

CRISPY RICE BITES with miso eggplant, sriracha and teriyaki

TOSTADA crispy taco with tuna tataki, avocado, chipotle and cabbage

GYOZA VEGGIE with fried kailan and sesame dip

BURRATA with roasted eggplant, tomato, basil and crouton

CHINESE PANCAKES with duck, hoisin, leek and cucumber

RISOTTO with truffle, fried mushrooms, arugula & parmesan cheese

PORK BELLY with hoisin, curry and mango

MINI BURGER OF BEEF with brioche, homemade ketchup and coleslaw

MINI PUMPKIN BURGER on a brioche with harissa, tzaziki and coleslaw

FRIES are served for all guests.

Dessert

GRAND DESSERT TASTING

Cheeses

CHEESES 3 different cheeses with muesli bread and apple syrup