

Daily recommendations on our black board!

STARTERS

IN HONEY ROASTED GOAT'S CHEESE WITH TOMATO-CHILI-CHUTNEY „MADE BY MARC“* & BEETROOT-LEMON-RELISH (VEGGY) 9.00 €

MARC'S BAKED SUSHI – EITHER VEGAN OR WITH SALMON SASHIMI⁹ & SCAMPI¹⁰, SOY⁷ & WASABI WITH SASHIMI 14.50 €
VEGAN 9.00 €

ELSBACH'S ANTIPASTI (BEEF CARPACCIO, BURATA⁵ "CAPRESE", VITELLO TONNATO^{6,9}, GRILLED LAMB & LARGE PRAWN¹⁰, GRILLED VEGETABLES IN BALSAMIC) STARTER 15.00 €
MAIN 26.00 €

SOUPS

We serve our homemade sourdough bread¹ with our soups.

TOMATOISED WATERCRESS SOUP (VEGGY) 8.00 €

MARCS BOUILLABAISSÉ⁹ WITH PISTOU⁵ STARTER 13.00 €
MAIN 13.00 €

VEGGY/ VEGAN

½ ROASTED CAULIFLOWER WITH BELUGA LENTIL CRÈME, LEMON PUREE, WATERCRESS GREMOLATA, TAPENADE & TAHINI SAUCE 16.00 €

ZUCCHINI PICCATA^{5,6} SERVED WITH FRESH TAGLIATELLE^{1,6} WITH TOMATO SUGO & BASIL PESTO^{5,11}, BOTH „MADE BY MARC“ 17.50 €

FROM THE PASTURE

VIENNESE VEAL SCHNITZEL^{1,6} WITH CARROTS À LA CRÈME^{1,5} & MASHED POTATOES⁵ 23.00 €

RUMP STEAK "STRINDBERG" WITH JUS, GREEN BEANS & ROAST POTATOES 29.00 €

220G FILLET STEAK WITH HOMEMADE HERB BUTTER^{5,17}, SERVED WITH CRISP SALADES¹⁷ & FRENCH FRIES 34.00 €

ALLERGENES: Cereals containing gluten: 1 Wheat, 2 Rye, 3 Barley, 4 Oats/ 5 Milk/ 6 Eggs/ 7 Soybeans/ 8 Peanuts/ 9 Fish/ 10 Crustaceans/ Nuts: 11 Almonds, 12 Pine nuts, 13 Walnuts/ 14 Molluscs/ 15 Lupins/ 16 Sesame seeds/ 17 Mustard/ 18 Sulphur dioxide and sulphite/ 19 Celery

DECLARATION ADDITIVES ARE NOT CONTAINED IN OUR MEALS.