

Fish & 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 CRISPY SUSHI – OPTIONALLY WITH SALMON WITH SASHIMI 14.50 €
SASHIMI⁹ & SCAMPI¹⁰ OR VEGGY/ VEGAN VEGAN 9.00 €

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

SOUPS

We serve our homemade sourdough bread¹ with our soups.

HAKIDO SQUASH SOUP WITH GINGER, LIME, COCONUT MILK, SUMAC & CHILLI, SERVED WITH PAPADAM (VEGAN) 8.00 €

MARC'S BOUILLABAISSÉ⁹ WITH PISTOU⁵ STARTER 13.00 €
MAIN 23.00 €

VEGGY/ VEGAN

½ ROASTED CAULIFLOWER WITH CARROT HUMUS, 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 €

CHICKPEA AND CHERRY TOMATO TANDOORI, SERVED WITH BULGUR RÖSTI & FETA CREAM (VEGAN WITH RICE) 16.00 €

FROM THE PASTURE

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.