

## Cold



### Snacks

Almonds	40,-	<b>Mixed Plate</b> <b>VG</b>	<b>95,-</b>
Olives	40,-		
Chips	35,- / 75,-		
Snack Sausages	65,-		
		Almonds	
		Olives	
		Chips	

### Fish



**Garlic Prawns** with aioli 85,-  
Served with organic sourdough bread


**Fish of the Month**  
Delicious dish - ask your waiter! **95,-**

### Platter!

You order, we mix! Cheese and / or meat - garnished with delicious homemade veg supplements:

**Enough for 1** - or a good snack for two 185,-  
- Add Blackfoot Ham / 50 gr 70,-  
With organic sourdough bread

We strive to find the best cheeses and charcuterie for you, preferably local, organic or otherwise sustainable. What they all have in common is that we have not compromised on quality!



**Blackfoot Ham plate**  
100 / 200 gr  
**125,- / 195,-**

**Extra Bread Basket**  
35,-



**3 Cheeses** **125,-**

**Ducks Rillette** 100,-  
With cornichons and tarragon mustard

Served with organic sourdough bread

### Green

**Caprese** 75,-  
Classic with mozerella and fresh tomatoes **V**




**Gazpacho** 65,-  
Cold vegetable soup served with green herb oil and grilled sourdough bread **VG**

## Warm

### Tartes Vinos

Do you know *Flammkuchen* or *Tarte Flambee*? It is a 200-year-old German/French recipe from Alsace, Pfalz and Baden. A crispy crust with a white cream that we make in these variations:

**Traditional**  
**The Spicy**  
**Vegetarian** **V**  
**Smoked Salmon**



All varieties - only:  
**85,-**



Depending on which Tarte you choose, you can try, for example, a fresh Pinot Blanc, Timorasso, or a fuller Chardonnay - or perhaps a light red wine? The acidity in the cream and the various toppings of a Tarte Vinos go perfectly with a cool glass of wine - what will be your favourite?

### Croque

Croque Vinos... 'le Sandwich' 85,-  
Vegetarian croque **V** 85,-  
Pescetarian croque 100,-

A grilled toast on sourdough bread with delicious filling



### The Sweet

**Chocolade Truffels** 35,-  
Choose between Salt-caramel with a dark coating and passion fruit or blackcurrant-caramel, with light coating

**Blueberry Cheesecake** 75,-  
With a glass of Szamorodni. 125,-

### #climate-minded

We are always working to be a little more #climate-minded - this means that we focus on choosing sustainable food and wine. We have not set a target for the effort, as it is sometimes better to serve something where the farmer has taken care of nature and there is eg a slightly shorter transport. And you can always see in the menu which wines are organic, biodynamic or natural.

**V** = Vegetarian **VG** = Vegans

**Kitchen opens at 17.00 - Last order at 21.00**