

DINNER

STARTER

QUICHE A,C,F,G,H,M,L,O

seasonal vegetables | young lettuce | hazelnut dressing | 14,90 €

BURRATA F,G,H,L,M,O

melon rhubarb granitée | young lettuce | 17,90 €

KING OYSTER MUSHROOM G,L,O

rosé beurre blanc | grapefruit | 15,90 €

MUSHROOM TARTARE A,F,M,O

leek mayonnaise | mustard | sour dough bread | 16,90 €

SALADBOWL F,H,L,M,O

meadow herbs | pickled vegetables | hazelnut | 15,90 €

add on:
free range chicken breast | 21,90 €
cured salmon trout (D) | 23,90 €

SOUP

CARROT-MISO SOUP A,F,L

pickled carrot | sour dough bread | 8,90 €

CLASSICS

FRENCH FRIES A,F,M,O

Kimchi mayonnaise | 6,90 €

WILD GARLIC SANDWICH A,F,G,H,L,O

courgette | lemon | wild garlic | hazelnut | miso | straciatella | 16,90 €

PASTRAMI SANDWICH A,G,H,L

beef pastrami | pistachio | taleggio | rocked salad | 18,90 €

ALMANAC SANDWICH A,F,G,M

kimchi | „Jumi“ raclette pepper cheese | pickled vegetables | 18,90 €

BEEF BURGER A,C,F,G,H,M,O

beef patty | „Jumi“ raclette pepper cheese | dill mayonnaise | salad
French Fries | 25,90 €

MAIN COURSE

WILD GARLIC RISOTTO G,H,L,M,O

cabbage | taleggio | 20,90 €

BEET ROOT F,H,L,O

celery creme | black nuts | miso | kumquat | 20,90 €

CABBAGE LASAGNE A,C,G,H,L,M,O

herb velouté | cabbage | egg yolk | 18,90 €

ORANGE RISOTTO F,G,H,L,M,O

orange | carrot | veal jus | 20,90 €

add on:
pork's papada | 22,90 €
cured salmon trout (D) | 25,90 €

YOUNG BULLS CHEEK G,H,L,O

celery creme | black nuts | kumquat | 29,90 €

VIENNESE ESCALOPE A,C,G,H,L,M,O

veal | potato salad | lingonberry | lemon | 33,90 €

DESSERT

CHOCOLATE-MISO ICE CREAM A,C,F,G,H,M,O

cherry water | oat | meringue | 11,90 €

RHUBARB A,C,F,G,H,M,O

lemon | thyme | oat crumble | 11,90 €

POPPY SEED ICE CREAM A,F,H,M,O

vegan brioche | blueberry | 10,90 €

„JUMI“ CHEESE (G) | 14,90

COVER A,G

Sourdoughbread from Öfferl | butter | 4,50 € p.p.