

HORTUS

RESTAURANT



Cold

Tomato salad (VO) 12,50

pickled blueberries, glazed plums, sourdough croutons, mozzarella, tomato water

Red, Yellow and Candied Beets (VO, GF) 12,50

slowly cooked beetroot, horseradish- and mustard jelly, grapefruit, pickled shallots, basil puree and chervil

White asparagus (V, GF) 12,50

white asparagus wrapped in rhubarb, potato and chive salad, smoked beetroot espuma

Warm

Mushroom scallops (VO, GF) 12,50

citrus beurre blanc, grilled bok choy, soy pearls, soy foam, confit egg yolk

Kohlrabi (V) 12,50

fire roasted kohlrabi, caramelized apples, spinach sauce, dried gooseberries, florets of Bimi, dill, barley

Carrot (V, GF) 12,50

roasted carrot, sesame tuile, orange, carrot 'ham', vegan miso Demi glacé

Dessert

Sheeps Milk and Green Apple (VO) 12

Sheeps yoghurt ice cream, apple jelly, apple 'curd', apple Crème Patisserie dehydrated yoghurt, kefir milk espuma, apple cake

Assiette of strawberry (V, GF) 12

with balsamic pearls and basil purée

Cheese board 12

selection of cheeses with crackers, fruit, jam and mixed nuts

Homemade Bonbon (2 pcs.) (V, GF) 4

Only to be ordered by table:

4-courses PP: 35,--

5-courses PP: 40,--

6-courses PP 45,--