Welcome

Enjoy a culinary evening in a relaxed atmosphere.

Have fun and let us pamper you.

Your Bruno, Julian & Team

Our Aperitiv Special

WINTER DREAM

Prosecco | Spice reduction | Orange

0.1 l 8.90

JULIAN'S

SURPRISEMENU

4-Course Menu

89€

incl. Winepairing

139€

All prices are in Euro incl. Taxes For questions about allergies and additive please ask your waiter.

STARTERS

SMOKED DUCK BREAST

Autumn trumpets | pickled pumpkin | Cream | cores

CHICKPEA & FETA

Humus | Orange fennel | herbs | pomegranate 17

HAMACHI

Green pepper foam | Risoni noodles | Cauliflower | Seaweed caviar 25

SCALLOP & BONE

Marrow gratinated | Katafi | cardoon 24

SOUP

RED CABBAGE FOAM SOUP

Wild dumplings | cranberries 12

FISH AND MUSSEL STEW

Fennel | Saffron | paprika

18

FOR KIDS

Every child is unique.

That is why we prepare your childs dish individually.

Please ask your waiter for recommendations and possibilities.

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MAIN COURSES

MEAT

ROCK OF VEAL

Cocoa | Yogurt | turnip | Hazelnut potato thalers

STUNK OF COUNTRY PIG

creamy polenta | Root vegetables | Gremolata 35

OPEN LASAGNE FROM BEUSCHEL

Winter truffle | Veal heart | Calf lung | Bechamel 36

FISH

WINTER COD (SKREI)

Caponata | Capers | Olive bread 37

BLACK TIGER PRAWN PASTA

Crustacean foam | Tomato | Cauliflower | Chervil | tarragon 41

VEGETARIAN

RAMEN

Miso | Pak Choy | Sprouts | Soba noodles

HERB WRAP

green core | Savoy cabbage | Tomato foam 26

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DESSERTS

MALAGA PARFAIT rum pot | milk pudding | Vanilla 16

GREEK YOGURT Blood Orange | Nuts | Honey 14

VARIATION OF CHEESE 5 Artisanal Types | Bread | Figsmustard 17

> PETIT DESSERT 1 Macaron | 1 Espresso 7.90

COCKTAIL SUGGESTIONS

ESPRESSO MARTINI Caramel | Wodka | Espresso 12

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