

## DINNER

### STARTER

baked red onion | feta yogurt cream | thyme | walnut | maple syrup | 129g CO<sub>2</sub> | 12

red lentil soup | orange | pumpkin seed oil | 102g CO<sub>2</sub> | 10

pumpkin seed cream | kohlrabi | grape beetroot salsa | 203g CO<sub>2</sub> | 11

herbs tarte | baked radish | sugar snap peas | 270g CO<sub>2</sub> | 13

zucchini scarpaccia | wild herbs salad | tomato butter | 292g CO<sub>2</sub> | 11

buckwheat sponge <sup>G</sup> | carrot herb sour cream | kalamata olives | 315g CO<sub>2</sub> | 10

additional serving of bread <sup>G</sup> | 2 per person

### MAIN

braised leek <sup>G</sup> | pearl barley | almond sauce | smoked tofu | pomegranate seeds | 334g CO<sub>2</sub> | 19

pointed cabbage | yogurt tahini cream | pickled red onion | homemade tempeh | chili oil | 554g CO<sub>2</sub> | 20

eggplant | fried with chickpea flour | kichari | lemon yogurt | cilantro | 517g CO<sub>2</sub> | 18

Lentil ragout | mashed salsify | fennel | orange sauce | sweet potato crunch | 463g CO<sub>2</sub> | 19

planted.steak | wild herbs salad | potatoes | green pepper sauce | 417g CO<sub>2</sub> | 25

homemade fettucine <sup>G</sup> | yeast sauce | chanterelle mushroom | leek | smoked tofu | 291g CO<sub>2</sub> | 23

### DESSERT

homemade rosemary ice cream <sup>G</sup> | lemon sponge | apricot | 274g CO<sub>2</sub> | 12

cardamom panna cotta | berries | caramelized almonds | 190g CO<sub>2</sub> | 11

chocolate truffle | forest berries compote | chocolate sauce | sunflower seed brittle | 414g CO<sub>2</sub> | 12

gooseberry compote | vanilla foam | mint | 305g CO<sub>2</sub> | 10

All prices in Euro and inclusive of valid tax.

G = contains gluten | Most dishes can be prepared gluten-free. Please ask your server.