

SEASONAL AND CUDDLY

MENU

**PUMPKIN GNOCCHI** 40,-  
**IN A CREAMY SAGE SAUCE WITH GORGONZOLA**

*Pumpkin gnocchi, cream, wine, butter, gorgonzola dolce, sage*

**+ CHORIZO 8,-**

**TAGINE** 45,-

*A Moroccan dish, served in a traditional tagine, featuring:  
a stew with pumpkin, tomatoes and dried apricots, pearl couscous, potatoes, zbug,  
vegetables, pickled lemon, olives  
veggie: portobello  
meat: chicken in oranges*

**TRADITIONAL POLISH DISH** 40,-

*schnitzel, potato purée, beets with orange, pomegranate  
veggie: soy schnitzel  
meat: pork schnitzel*

**HUMMUS WITH PEANUT BUTTER,  
PUMPKIN AND PANGRATTO** 35,-

*Hummus, peanut butter, pumpkin, honey, chili pepper, coriander, herbed pangratto, pita bread*

**LABNEH WITH SMOKED BEETROOT** 32,-

*Our labneh cheese, roasted beetroot, smoked plum, honey, orange juice, balsamic vinegar, pita bread*

**DRINKS:**

Sea buckthorn and ginger infusion with cranberry and rosemary 20,-

Apple Pie Coffee 18,-

Mulled Wine 26,-

Mulled Beer 26,-

Baked Apple Spritz 30,-