

TRIANGLE RESTAURANT WEEK

3 COURSES FOR \$35

FIRST

SOMMER SALAT

shaved summer squash, barrel aged feta,
local lettuce, calabrian chilies, herbs,
lemon vinaigrette
(WF, VG w/o FETA)

KABELJAU KROKETTEN

salt cod croquettes,
pointy head cabbage slaw, nettle quark

PASTRAMI SALAT

house duck pastrami, local chicories,
shaved kohlrabi, lingonberry vinaigrette
(WF)

MAIN

KÖRNER SALAT

sprouted beluga lentils, popped quinoa,
smoked carrot purée, shaved local vegetables
(VG, WF)

REGENBOGENFORELLE

pan seared rainbow trout, sungold tomato broth,
warm fregola, castelvetro olive + herb salad*

SCHWEINEKOTELETT

grilled pork chop, jaeger sauce,
summer squash gratin*

DESSERT

PANNA COTTA

lemon panna cotta, fresh local blueberries
(V, WF)

PASSIONSFRUCHT TÖRTCHEN

passionfruit + swiss meringue tart
(V)

GUGLHUPF

mini chocolate guglhupf, coconut cream, berries
(VG)

(WF) wheat free | (V) vegetarian | (VG) vegan

NO SUBSTITUTIONS PLEASE

* Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness.

JUNE 4 - 8, 2019