

## **CHEF'S MENU**

At MOER we offer you our Chef's Menu. Organic and in season. Vegetables play the main role in our dishes, but not excluding fish and meat. If that is what you desire. We also serve all vegetarian and vegan dishes.

2 course	26,5
wine pairing	15
3 course	32,5
wine pairing	22,5

### **CHEF'S MENU – à la carte**


Different preparations of celeriac, raisins, apple, walnut	10
Brussels sprouts, red chicory, fillet of hare, sauce royale, potato mousseline	24
Chestnut and chocolate cheesecake, tonka bean ice cream, glühwein	11

### **VEGAN**





Different preparations of celeriac, raisins, apple, walnut	10
Puffed turnip, sea buckthorn berry, crosne, onion jus, Jerusalem artichoke	20
Chestnut and chocolate cheesecake, tonka bean ice cream, glühwein	11

## **LUNCH – à la carte**

### **SALADS**

Burrata salad, mushrooms, croutons	11,5/17,5
Beetroot salad, raspberry, chickpeas 	12/18
Steak tartar, poached egg, green salad, croutons	9,5/19

### **OPEN SANDWICHES**

Rib-eye, old cheese, chili mayonnaise, radish	12,5
Smoked salmon, crème fraiche, radish	11,5
Eggplant, tomato, chili pepper, feta cheese, olive	8
Paprika spread, roasted vegetables 	7,5
Smoked mackerel, beetroot	9
Pastrami, homemade coleslaw, mustard seeds	10,5
Beef croquet	9,5
Vegetable croquet 	9,5
Eggplant, quinoa, palm cabbage, shiitake 	20
Croque madame	9,5
Soup of the day 	9
Selections of organic cheese	12,5

*\* Allergies or dietary restrictions? Please let us know.*