

CHEF'S MENU

At MOER we offer you our Chef's Menu. Organic, local 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.

CHEF'S MENU

4 course	44
5 course	52
6 course	60
7 course	68

VEGAN

4 course	42
5 course	48
6 course	56
7 course	64

WINE PAIRING

4 course wine pairing	30
5 course wine pairing	37,5
6 course wine pairing	45
7 course wine pairing	52,5

CHEF'S MENU – à la carte

Celeriac in different preparations, raisins, apple, walnut	10
Foam of potato, mushrooms, stock of mushrooms, soft cooked leek	10
Different preparations of cabbage, foam of langoustine, codfish, red cabbage vinaigrette	12,5*
Smoked parsnip, Albufera sauce, crispy chicken skin, sea vegetables	10**
Brussels sprouts, red chicory, fillet of hare, sauce royale, potato mousseline	24
Selection of organic cheese	12,5 ***
Chestnut and chocolate cheesecake, tonka bean ice cream, glühwein	11



* with 5 courses, ** with 6 courses, *** with 7 courses

VEGAN

Celeriac in different preparations, raisins, apple, walnut	10
Foam of potato, mushrooms, stock of mushrooms, soft cooked leek	10
Roasted purple cabbage, kamut, different preparations of cabbage vinaigrette of red cabbage	10*
Smoked parsnip, crisps and crème, sauce with kombu, sea vegetables	10**
Puffed turnip, sea buckthorn berry, crosne, onion jus, Jerusalem artichoke	20
Mille-feuille of pumpkin and bay leaf	11 ***
Chestnut and chocolate cheesecake, tonka bean ice cream, glühwein	11

** with 5 courses, ** with 6 courses, *** with 7 courses*

DINNER – à la carte

Salad with eggplant pomegranate, chickpeas and yogurt dressing	18,5
Soup of the day 	13,5
Eggplant, quinoa, palm cabbage and shiitake 	20
Rib-eye, pommes dauphines, seasonal vegetables, herb butter	27
Catch of the day with seasonal garnish	27
Risotto with seasonal vegetables and poached egg (vegan is possible)	20,5

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