

URKRAFT x 21

Twenty-one fine regional small meals

Beef Tartare Macionga Sauteed Maitake Mushroom Black Garlic Mayo	16€
Marinated romaine lettuce heart Harissa vinaigrette 12-month old mountain cheese	8€
Kohlrabi cooked on salt Pickled egg yolk cabbage vinaigrette	12€
Roasted Brandenburg asparagus Quince Hollandaise Roasted Hemp Seeds	14€
Oven celery Tomato - Chilli Marinade Vegetable Jus	14€
67 degree egg-onesen egg Potato Foam Dried Chicken Skin	12€
Potato Slice Caramelised onions Miso Beurre Blanc	14€
Arctic char ceviche Ginger & Chilli Brew Lemon Verbena	14€
Chicken roulade and pate Beetroot cream Chicory	12€
Calf's head croquettes Sweet and sour pickled vegetables Brandenburg horseradish	14€
Smoked trout from the Müritz Roasted salad Lukewarm buttermilk emulsion	16€

Grilled sturgeon from Mecklenburg Celery puree Brown butter	18€
Pork cheek braised in mustard seed Baked pointed cabbage with honey varnish onion-apple jam	18€
Braised beef Glazed carrot and carrot cream Sriracha jus	18€
Dry Aged Entrecôte 150 g Served with: Vegetables Puree Jus each 4€	24€
Sour cream ice cream Utrecht Honey Meringue	8€
Castella Cake Steamed Pancake Hay Zabaione Poplar Oil	8€
Choux au Craquelin Caramelised Cream Puff Lady's Grass Cream Ginger Jam	10€
Ice cream sundae	7€
Cream of Brillat-Savarin Dried apple and quince gel pretzel chip	10€
Cheese selection 4 pieces Chutney Schüttelbrot 6 pieces 20€	16€
White bread or sourdough bread with butter	5€

André Macionga's pairings:

Wine accompaniment	from 10€ per glass
Advanced drink accompaniment	from 24€ per glass
Non-alcoholic beverage accompaniment	from 8€ per glass