

## URKRAFT

Fine regional small meals

Beef tartare Macionga Sautéed lime rose sailings   Black garlic mayo	16€
Summer salad Joghurt   Radish	8€
Oven celery Tomato -chilli marinade   Vegetable jus	14€
Scallops Cucumber   Fish Gnaw	16€
Potato tarte pumpkin seed   Miso Beurre Blanc	14€
Fried chard plucked mushroom   hemp seeds	12€
Wild prawn Ceviche style   crustacean cream	14€
Flamed char Pak Choi   Cold herb sour cream emulsion	16€
Fried sturgeon from the Müritz Cauliflower cream   Caviar chives Beurre Blanc	22€
Confit pork neck from herb pig	18€

Beans cassoulet | Sauteed onion

Short roasted Saddle of veal 18€  
Tomato | Spring Onions

Dry Aged Entrecôte 26€  
Roasted lettuce | Vegetable spice paste

Strawberries 10€  
Pine needle | Merengue

Plum 10€  
Oxalis sorbet | Salty almonds

Cheese selection 4 pieces 16€  
Chutney | Sourdough bread 6 pieces 20€

Bread and butter 5€

**You can not decide?**

**No problem. We'll take care of it for you!**

**Our kitchen crew recommends our favorite dishes**

**3 courses 44€**

**4 courses 58€**

**5 courses 72€**

**6 courses 86€**

**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

Our kitchen closes at 21:30