

URKRAFT

Fine regional small meals

Beef tartar Macionga 16€
Sautéed mushrooms | Black garlic mayo

Marinated autumn salad 8€
Harissa cream | radish | roasted seeds

Glazed turnip 14€
Trout caviar | Oxalis

Oven celery 14€
Tomato - Chili Marinade | Vegetable Jus

Potato slice 14€
Pumpkin seed curd | Miso Beurre Blanc

Roasted scallops 18€
Braised leek | Bacon confit

Roasted cod 20€
Potato ragout | spinach | caper cream

Braised pork cheek Carrot cream Wild mushrooms	18€
Confit pork neck of herb pork Cream of cauliflower radicchio compote smoked almond	20€
Roasted venison calf nut Pumpkin puree pointed cabbage sour cherry jus	26€
Pears Mille Feuille White chocolate ganache lemon verbena vinaigrette	10€
Plum Milk rice ice cream honey crisp	12€
Cheese selection	4 pieces 16€
Chutney Bread	6 pieces 20€
Bread and butter	5€

You cannot decide?

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

Our kitchen crew recommends our favourite 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