

## URKRAFT

Fine regional small meals

Beef tartar Macionga 18€  
Mushrooms | Black garlic mayo

Marinated winter salad 10€  
Pumpkin seed vinaigrette | pressed ricotta | chutney

Glazed turnip 16€  
Trout caviar | Oxalis

Oven celery 16€  
Tomato - Chili Marinade | Vegetable Jus

Lentil soup 16€  
Steamed Black Pudding| Smoked eel | Potato slices

Scallops 20€  
Mussels | Braised leek

Roasted cod 22€  
Herb orzotto | Marinated kale | Buttered chorizo

Braised beef shoulder 22€  
potato and nut buttercream | Sour cherry and Walnut Duxelles

Confit pork neck of herb pork 22€  
Cream of cauliflower | radicchio compote | smoked almond

Roasted lamb shank 26€  
Carrot and pumpkin puree | collard greens | jus

Pears tarte 12€  
White chocolate ganache | lemon verbena vinaigrette

Plum 12€  
Milk rice ice cream | honey crisp

Cheese selection 4 pieces 18€  
Chutney | Bread 6 pieces 22€

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 48€**

**4 courses 64€**

**5 courses 76€**

**6 courses 88€**

**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