

URKRAFT

Fine regional small meals

Beef tartar Macionga Mushrooms Garlic mayo	18€
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Marinated spring salad Harissa vinaigrette chutney	10€
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Beetroot Goat's cream cheese blackberry caramelised walnuts	16€
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Oven onion celery creme pickled pear	16€
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Fish soup Sauce Rouille Fish tatar	16€
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Fried wild prawns Pumpkin chutney Passion fruit Jalapeno cream	20€
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Roasted skrei Black rice mussel Chorizo beurre blanc	22€
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Sour roast from the ox cheek 22€
Dumpling | glazed savoy cabbage | Red cabbage

Confit pork neck of herb pork 22€
Watercress cream | Onion-mustard compote | Sauerkraut Nage

Pink roasted rump of salt marsh lamb 26€
Tomato and fennel Puntarella | Eggplant

Almond ice cream 12€
Strawberry | Elderberry

Chocolate in three varieties 12€
Coffee crumble | pickled cherries

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