

URKRAFT

Fine regional small meals

Beef tartar Macionga 18€
Anchovy Mayo | Hazelnut | Paprika Shot

Marinated spring salad 10€
Harissa vinaigrette | chutney

Beetroot 16€
Goat's cream cheese | blackberry | caramelised walnuts

Oven onion 16€
celery creme | pickled pear

Fish soup 16€
Sauce Rouille | Fish tatar

Fried wild prawns 20€
Pumpkin chutney | Passion fruit | Jalapeno cream

Roasted hake 22€
Black rice | mussel | Chorizo beurre blanc

Sour roast from the calf 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€
two kinds of pea | shepherd's cheese | radicchio jam

Almond ice cream 12€
Strawberry | Elderberry

Cheesecake 12€
Apricot sorbet | Raspberry and hibiscus tea

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