

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

Roasted leg of corn-fed chicken	22€
Pea cream Onion-mustard compote Mushroom	
Confit pork neck of herb pork	22€
Watercress cream Beans cassoulet Sauerkraut Nage	
Sour roast from the calf shoulder	24€
Dumpling glazed savoy cabbage Red cabbage	
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