

## URKRAFT

Fine regional small meals

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

Summer tomato salad 12€  
exotic fruit | pumpkin seed

Asparagus 16€  
gnocchi | char kaviar | buttered dashi

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 pudding cream | bacon | Sauerkraut beurre blanc

Roasted leg of corn-fed chicken Pea cream   Onion-mustard compote   Mushroom	22€
Confit pork neck of herb pork Watercress cream   Beans cassoulet   Chorizo Nage	22€
Sour roast from the calf shoulder Dumpling   glazed savoy cabbage   Red cabbage	24€
Almond ice cream Strawberry   Elderberry	12€
Cheesecake Apricot sorbet   Raspberry and hibiscus tea	12€
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