

URKRAFT

Fine regional small meals

Beef tartar Macionga 18€
Three kinds of peppers | Black garlic | Gazpacho shot

Summer tomato salad 12€
Exotic fruit | Pumpkin seed

Asparagus 16€
Dashi butter milk | Char kaviar | Chive blossom

Oven onion 16€
Jerusalem artichoke creme | Pickled pear | Onion jus

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 puree Onion-mustard compote Mushroom	22€
Glazed pork neck of herb pork Beans cassoulet Paprika cream Goulash jus	22€
Sour roast from the calf shoulder Dumpling Glazed savoy cabbage Red cabbage	24€
Panna Cotta Rhubarb Strawberry broth Apple-chervil sorbet	12€
Cheesecake Apricot sorbet Raspberry and hibiscus tea	12€
Cheese selection Chutney Bread	4 pieces 18€ 6 pieces 22€
Bread and butter	6€

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