

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

Cauliflower 16€
Garam masala | Apricot chutney | Cauliflower cream

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 22€
Roasted corn | Watercress | BBQ jus

Glazed pork neck of herb pork 22€
Paprika cream | Radicchio marmalade | Goulash jus

Summery braised veal shoulder 24€
Parsley root cream | Jalapeno | Honey-lemon jus

Panna Cotta 12€
Rhubarb | Strawberry broth | Apple-chervil sorbet

Bienenstich 12€
Pineapple-kardamom sorbet | Rum | Lemon buttercream

Cheese selection 4 pieces 18€
Chutney | Bread 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