

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

Steamed eagle fish 22€
Dashi broth | Ginger | Daikon sweet and sour

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	
Kiwi	12€
Basil sorbet Kaffir lime Crème pâtissière	
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