

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

Breton fish stew 20€
Bouchot mussels | Gillardeau oyster foam | Aniseed

Fried wild prawns 20€
Pumpkin chutney | Passion fruit | Jalapeno cream

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

Chicken fricassee CW Truffle Black walnut Madeira jus	26€
Confit papada bellota from Iberico pork Smoked paprika blood orange chorizo	22€
Summery braised veal shoulder Parsley root cream Jalapeno Honey-lemon jus	24€
Chocolate tart Blackberry Purple Curry Shiso	12€
Peach poached in champagne Goat cheese mousse Matcha meringue Rosemary ice cream	12€
Cheese selection	4 pieces 18€
Chutney Bread	6 pieces 22€
Bread and butter	6€

You cannot decide?

No problem. We'll surprise 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