

MENU

Fine creative dishes from chef Christopher Wecker

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

Beetroot 14€
Raspberry | Smoked almond

Castelfranco salad 16€
Candied walnuts | Apricot vinaigrette | Cranberry

Roasted dumpling 18€
Mushroom creme | Truffle | Sherry jus

Sylt fish stew 20€
Bouchot mussels | Oyster foam | Fennel

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	24€
Braised roast beef Peppered cabbage Current Port wine jus	24€
Chocolate tart Valrhona Caraibe Grands Cru 66% 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 24€
Bread and butter	6€

You cannot decide?

No problem. We'll surprise you!

Our kitchen crew recommends our favourite dishes

3 courses 56€

4 courses 68€

5 courses 82€

6 courses 96€

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