

MENU

Fine creative dishes from chef Christopher Wecker

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| Beef tartar AM & CW Yellow radish Cucumber salad Beef consomme optionally with 10 gr. Caviar from IMPERIAL CAVIAR + 18€ | 18€ |
| Beetroot Raspberry Smoked almond | 14€ |
| Castelfranco salad Candied walnuts Apricot vinaigrette Cranberry | 16€ |
| Roasted dumpling Mushroom creme Truffle Sherry jus | 18€ |
| Flammed mackerel Pickled pear Flower sprouts Salt lemon broth | 18€ |
| Roasted scallop Coconut Sweet and sour pumpkin Buttered dashi broth | 20€ |
| Sylt fish stew Bouchot mussels Oyster foam Fennel optionally with 10 g Caviar from IMPERIAL CAVIAR + 18€ | 22€ |

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| 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