

MENU

Fine creative dishes from chef Christopher Wecker

Beef tartar AM & CW Yellow radish Cucumber salad Beef consomme optionally with 10 gr. Caviar from IMPERIAL CAVIAR +18€	18€
Pea Radish Wasabi Green apple	14€
Braised Jerusalem artichokes Onion stock Tuber mustard Raspberry vinegar	16€
Mushroom calzone Hazelnut Grape Mushroom consomme	18€
Flammed mackerel Pickled pear Green cabbage Salt lemon broth	18€
Scallop Coconut Sweet and sour pumpkin Buttered dashi broth	20€
Roasted sea bass Crustacean foam Yellow lentil Tomato	24€

Chicken fricassee CW Truffle Black walnut Madeira jus	26€
Confit papada bellota from Iberico pork Smoked paprika blood orange chorizo	24€
Braised beef cheek Beet celery cream pepper jus	24€
Pear Helene Valrhona Caraibe Grands Cru 66% Cumin Jasmine blossom	12€
Cheesecake cream Mandarin Almond Miso	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