

MENU

Fine creative dishes from chef Christopher Wecker

Beef tartar AM & CW 18€
Yellow radish | Cucumber salad | Beef consomme
optionally with 10 gr. Caviar from IMPERIAL CAVIAR +18€

Pea 14€
Radish | Wasabi | Green apple

Tomato 14€
Watermelon | Pumpernickel | Aniseed

Mushroom calzone 18€
Hazelnut | Grape | Mushroom consomme

Yellowtail mackerel 18€
Melon | Lettuce | Butter milk

Scallop 20€
Yellow beet | peach | Goat's cheese foam

Roasted sea bass 24€
Crustacean foam | Yellow lentil | Tomato

Chicken fricassee CW	26€
Truffle Black walnut Madeira jus	
Confit papada bellota from Iberico pork	24€
Smoked paprika blood orange chorizo	
Braised beef cheek	24€
Parsley root Apple Jalapeno jus	
Strawberry	12€
Rhubarb Thai basil Lychee	
Jivara Valrhona 40%	12€
Mango Passion fruit Peanut	
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