

Homeland & Travel

Menu or à la carte

Christopher Wecker's inspirations from Homeland & Travel.

BERLIN-BRANDENBURG

PEA | Radish | Green Apple 14€

EAST WESTPHALIA

TOMATO | Pumpernickel | Tarragon 14€

LOWER SAXONY

CHAR | Sea Buckthorn | Fir Honey 22€

BALTIC SEA

COD | Mussel Beurre Blanc | Seaweed 22€/32€
Optional with 10g Caviar from IMPERIAL CAVIAR +18€

BAVARIA

PORK CHEEK "GOULASH" | Bell Pepper | Caraway 26€/36€

BLACK FOREST

BLACK FOREST CHERRY | Pink Pepper | Vanilla 16€

6-course menu

4-course menu (without Tomato & Char)

All dishes are also available à la carte

André Macionga's recommendations

Wine pairing	AB 10€ per glass
Advanced beverage pairing	AB 24€ per glass
Non-alcoholic beverage pairing per glass	AB 8€ per glass

Our Classics and Favorites

À la carte

Enjoyment with Heart & Mind.

LETTUCE	
Buttermilk Chives Lemon	12€
BEEF TARTARE SPREEWALD STYLE	
Dill Cucumber Beef Consommé	18€
Optional with 10g Caviar from IMPERIAL CAVIAR	+18€
PAN-SEARED PERCH	
Shellfish Foam Yellow Lentil Tomato	28€
CHICKEN FRICASSEE CW	
Truffle Black Walnut Madeira Jus	28€
BRAISED BEEF CHEEK	
Parsley Root Apple Jus	32€
CHOCOLATE TART	
Caramel Peanut Sea Salt	12€
CHEESE SELECTION by Maître Philippe	4 pcs. 18€
Chutney Bread	6 pcs. 24€
BREAD & BUTTER	6€

André Macionga's recommendations

Wine pairing	AB 10€ per glass
Advanced beverage pairing	AB 24€ per glass
Non-alcoholic beverage pairing	AB 8€ per glass

Our kitchen closes at 9:30 PM