

Homeland & Travel

Menu or à la carte

Christopher Wecker's inspirations from Homeland & Travel.

SYLT

OYSTER | Cucumber | Champagne granita 22€
Optional with 10g Caviar IMPERIAL CAVIAR 18€

EAST WESTPHALIA

TOMATO | Pumpernickel | Tarragon 14€

RHINELAND

KOHLRABI | Pear | Bacon 14€

LOWER SAXONY

BROOK TROUT | Sea buckthorn | Pine honey 22€

BAVARIA

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

BERLIN & BRANDENBURG

PLUM CAKE | Walnut | Brown Butter 16€

6-course menu 96€

4-course menu 68€ (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.

PEA

Radish | Green apple | Elderflower 14€

BEEF TARTARE SPREEWALD STYLE

Dill | Cucumber | Beef Consommé 18€

Optional with 10g Caviar from IMPERIAL CAVIAR +18€

COD

Mussels Beurre blanc | Seaweed | Hibiscus 28€

CHICKEN FRICASSEE CW

Truffle | Black Walnut | Madeira Jus 28€

BRAISED BEEF ROAST

Beetroot | Currant | Celery 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