

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€

RHINELAND

KOHLRABI | Pear | Bacon 14€

BALTIC SEA

FISH STEW | Shellfish broth | Carrot 26€

SAARLAND

DUCK CONFIT | Foie Gras | Truffles 28€

BAVARIA

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

BERLIN & BRANDENBURG

PEAR | Jasmine | Guanaja 70% Valrhona 16€

6-course menu 96€

4-course menu 68€ without Oyster & Duck confit

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€

FLAMBÉED MACKEREL

Lemon juice | Brussels sprouts | Spring onions 24€

CHICKEN FRICASSEE CW

Perigord Truffle | Black Walnut | Madeira Jus 34€

BRAISED BEEF ROAST

Beetroot | Currant | Celery 32€

BOSKOOPE APPLE

Caramel | Sichuan pepper | Lavender ice cream 14€

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