

# Homeland & Travel

Menu or à la carte

Christopher Wecker's inspirations from Homeland & Travel

## SYLT

BEELITZ ASPARAGUS | Pineapple Hollandaise  
Piment d'Espelette 16€

## RHINELAND

KOHLRABI | Pear | Bacon 14€

## BALTIC SEA

FISH STEW | Shellfish broth | Carrot 26€

## BADEN-WÜRTTEMBERG

Spätzle | Wild Garlic | Truffles 18€

## EIFEL

Lamb | Peas | Mint 36€

## NORTH RHINE-WESTPHALIA

Strawberry | Rhubarb | Yuzu 16€

**6-course menu 96€**

**4-course menu 68€ without Kohlrabi & Spätzle**

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€

### PORK CHIN "GULASH"

Paprika | Caraway | Sweet Potato 34€

### BOSKOOOP 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