

Homeland & Travel

Menu or à la carte

Christopher Wecker's inspirations from Homeland & Travel.

BERLIN-BRANDENBURG

Parsley Root | Gooseberry | Hollandaise 14€

RHINELAND

Kohlrabi | Pear | Bacon 14€

17. FEDERAL STATE

HALIBUT | Tomato Beurre Blanc | Chorizo 26€

BADEN-WÜRTTEMBERG

Hazelnut Spätzle | Spinach | Grapes 18€

EIFEL

Lamb | Peas | Mint 36€

NORTH RHINE-WESTPHALIA

Strawberry | Rhubarb | Yuzu 16€

6-course menu

4-course menu (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€

COD

Mussels in beurre blanc | Seaweed | Apple 28€

CHICKEN FRICASSEE CW

Truffle | Black Walnut | Madeira Jus 34€

PORK CHIN "GULASH"

Paprika | Caraway | Sweet potato 34€

BLACK FOREST CHERRY

Cherry | Chocolate | Vanilla 16€

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