

MENU

Fine creative dishes from chef Christopher Wecker

Beef tartar AM & CW Yellow radish Cucumber salad Beef consomme optionally with 10 g Imperial caviar selection	18€ + 28€
Beetroot Raspberry Smoked almond	14€
Castelfranco salad Candied walnuts Apricot vinaigrette Cranberry	16€
Roasted dumpling Mushroom creme Truffle Sherry jus	18€
Flammed mackerel Pickled pear Flower sprouts Salt lemon broth	18€
Roasted scallop Coconut Sweet and sour pumpkin Buttered dashi broth	20€
Sylt fish stew Bouchot mussels Oyster foam Fennel optionally with 10 g Imperial caviar selection	22€ + 28€

Chicken fricassee CW Truffle Black walnut Madeira jus	26€
Confit papada bellota from Iberico pork Smoked paprika blood orange chorizo	24€
Braised roast beef Peppered cabbage Current Port wine jus	24€
Chocolate tart Valrhona Caraibe Grands Cru 66% Blackberry Purple Curry Shiso	12€
Peach poached in champagne Goat cheese mousse Matcha meringue Rosemary ice cream	12€
Cheese selection	4 pieces 18€
Chutney Bread	6 pieces 24€
Bread and butter	6€

You cannot decide?

No problem. We'll surprise you!

Our kitchen crew recommends our favourite dishes

3 courses 56€

4 courses 68€

5 courses 82€

6 courses 96€

André Macionga's pairings:

Wine accompaniment **from** 10€ per glass

Advanced drink accompaniment **from** 24€ per glass

Non-alcoholic beverage accompaniment **from** 8€ per glass

Our kitchen closes at 21:30