macis

RESTAURANT

EST.2019

DINNER

MONDAY - SATURDAY 06:00 - 10:30 PM

DINNER

... AND MORE DISHES AVAILABLE AS DAILY SPECIALS

STARTERS

OYSTER* ..... 1 **5,5** | 6 **31,5** | 12 **60**
with shallot vinaigrette and lemon

TATARE OF FREE RANGED BEEF ..... **28 / 45**
with egg yolk, capers, anchovy*, mustard and roasted bread

MARINATET PEAR AND SALSIFY **18**
with homemade kimchi, sesame, soy und spring onions

FILLET OF CHAR **23**
with lamb's lettuce, potato chips, hazelnut, chilli and crustacean mayonnaise

INTERMEDIATE COURSE

CREAM SOUP OF BEET ROOT **14**
with smoked tofu, pickled beet root and ginger

PASTA CAMPANELLE ..... **18 / 27**
with blue cheese sauce, blueberries* and grilled leek

MAIN COURSE

MUSHROOM NUT ROAST **32**
with dark port sauce, kale, glazed carrots and cream of cauliflower

GRILLED OCTOPUS* **46**
with melted tomatoes, potato Pavée, fennel and anis

STEAK OF FREE RANGED BEEF *[180g]* **48**
[250g] **58**
with pommes allumettes, salad and balsamic sauce

DESSERT

PUMPKIN PIE **15**
with cinnamon, plum sorbet, soy cream cheese and pecan nuts

CRÈME BRÛLÉE **9**
with homemade sorbet

AFFOGATO **7**
vanilla ice cream with espresso

ICE CREAM *or* **SORBET** *homemade* **4**

CHEESE SELECTION ..... **12 | 18**
with chutney and sour dough bread from our organic bakery

vegetarian *vegan*

*all ingredients made by certified organic farming | DE-ÖKO-006 | *wild caught or collected*