



**Macis**  
RESTAURANT  
EST. 2019

DINNER

MONDAY - SATURDAY 06:00 - 10:30 PM





## DINNER

... AND MORE DISHES AVAILABLE AS DAILY SPECIALS

### STARTERS

<b>OYSTER*</b> .....	1 5,5   6 31,5   12 60
with shallot vinaigrette and lemon	
<b>TATAR OF FREE RANGED BEEF</b> .....	25 / 40
with egg yolk, capers, anchovy*, mustard and roasted bread	
<b>GRILLED HEART OF SALAD</b> <i>p</i> .....	18
with bell pepper, mushrooms, bread chips and 70 month aged Parmesan	
+ prawns .....	+ 5
<b>GRAVED MONK FISH*</b> .....	25
with preserved peach, dill, radish, kohlrabi and cucumber	

### INTERMEDIATE COURSE

<b>SOUP OF CARAMELIZED ONIONS</b> <i>v</i> .....	16
with spring onions, hazelnut and cranberry*	
<b>GIGLI PASTA</b> <i>p</i> .....	16 / 24
with ricotta cheese, sage and lemon	

### MAIN COURSE

<b>TARTE OF SWEET POTATO</b> <i>v</i> .....	29
with Kimchi, marinated shii take mushrooms and cocos lime foam	
<b>FILET OF CHAR</b> .....	39
with peas, carrots, radishes and salicornes	
<b>STEAK OF FREE RANGED BEEF</b> [180g] .....	44
[250g] .....	54
with pommes allumettes, salad and balsamic sauce	

### DESSERT

<b>FLAN WITH MISO</b> <i>v</i> .....	14
tangerine, soy crumble and coriander	
<b>SABAYON</b> <i>p</i> .....	9
with fruits and homemade sorbet	
<b>AFFOGATO</b> <i>p</i> .....	7
vanilla ice cream with espresso	
<b>ICE CREAM</b> <i>p</i> or <b>SORBET</b> <i>v</i> homemade .....	4
<b>CHEESE SELECTION</b> .....	12   18
with chutney and sour dough bread from our organic bakery	

*p* vegetarian *v* vegan

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