



**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> .....	28 / 45
with egg yolk, capers, anchovy*, mustard and roasted bread	
<b>CHEEK PEAS- TOFU</b>  .....	17
with cashew, parsley, lemon, mushrooms and fermented red cabbage	
<b>SOUSED HERRING</b> .....	19
on seeded bread, beetroot, sour cream, dill and roasted onions	






### INTERMEDIATE COURSE

<b>SOUP OF CARROT</b>  .....	17
with carrot green, sesame and Ras el Hanout	
<b>SPAGHETTI CON LE SARDE*</b> .....	20 / 30
with sardines, fennel, currant and pine nut	

### MAIN COURSE

<b>VARIATION OF WHITE ASPARAGUS</b>  .....	32
with peas, spring leek, mushrooms and capers	
<b>HALIBUT* WITH ALMOND CRUST</b> .....	42
with salicornes, cauliflower, rhubarb and fermented garlic foam	
<b>STEAK OF FREE RANGED BEEF</b> [180g].....	48
	[250g]..... 58
with pommes allumettes, salad and balsamic sauce	

### DESSERT

<b>WHITE CHOCOLATE TARTE</b>  .....	16
with pistachio, star anise and passion fruit sherbet	
<b>SABAYON</b>  .....	9
with fruits and homemade sorbet	
<b>AFFOGATO</b>  .....	7
vanilla ice cream with espresso	
<b>ICE CREAM</b>  or <b>SORBET</b>  homemade .....	4
<b>CHEESE SELECTION</b> .....	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