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

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

CEVICHE OF SHRIMPS **24**
with watermelon, fennel, aioli, herbal salad and tiger milk

SESAM BREAD **15**
with Baba Ganoush, grilled vegetables and pickled onions

INTERMEDIATE COURSE

SOUP OF CUCUMBER & BUTTERMILK **15**
with dill granite and kohlrabi

GIGLI PASTA ..... **18 / 28**
cherry tomatoes, green asparagus, white wine, sunflower seeds

MAIN COURSE

BRAISED TURNIPS **29**
with parsley root, apple, rocket salad, grainy mustard and walnut

FILETS OF PLAICE* **37**
with risotto, beets, carrot, peach and cahsew

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

DESSERT

MILLE FIEULLE **15**
with poppy seeds cream, strawberry and lime sour cream ice cream

SABAYON **9**
with fruits and 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*