

WINTERGARTEN

W WIE VARIETÉ

Dear Guests,

let yourself be captivated by the culinary world of our Executive Chef Thomas Figovc. With his team of 10, he brings a new alpine flair to our menu. The dishes he creates perfectly fit the theme of our establishment - dedicated to amazement.

Chef Thomas is well known to be a representative of a strong in taste cuisine. He is taking you into a world full of flavors, as they have never been experienced in Berlin before. For more than a month he traveled through his home country of Carinthia and searched for products, which he will now present here. On his journey through the Carinthia Jauntal, Lavanttal and Southern Styria, he discovered true treasures at small farms and family businesses that are very rare to find in Berlin.

From this special fundus and his international experience, he created new dishes for you or reinterpreted classics from the Nouvelle cuisine with a filigree touch. And of course, he has also adapted some Austrian dishes to the zeitgeist and our current trends. Therefore he created some unique treats for palate – lighter, tender and with more taste and enjoyment.

We wish you much pleasure in trying his interpretations.

Thomas Figovc

Chef Thomas was born in Tyrol and spent his childhood in Carinthia, where he also received his culinary education. Around the turn of the millennium, he moved to Berlin, where he accompanied the opening of the Hotel Adlon culinarily. As a further station in Berlin, he worked at the Four Seasons at Gendarmenmarkt. From there he went around the world – he supported some of the best five-star hotels in the world in Singapore, Vancouver, Beirut and New Delhi with his creations. For the Leela Palace Udaipur in India – awarded several times as the best hotel in the world – he participated in the opening. In between, he was repeatedly in Germany as a guest chef – for example at the 20th and 21st Rheingau Festival.





He is a globetrotter who has never lost his love for Berlin.

Thomas' recommendation

Carinthian pumpkin egg liqueur 16vol%	4 cl	8,00
seasoned with cold-pressed pumpkin seed oil and chopped pumpkin seeds		

STARTERS

-  **Levante plate** ^{D,F,L,M} - gluten free 16,00
Hummus | eggplant | spinach | sprouts | falafel | romaine sauce | lentil vinaigrette
-  **Shake Salad „New York“** ^{H,I} - glutenfree 14,00
Lettuce | tomatoes | avocado | cashew nuts | parmesan | olive oil dressing
optional: with fried halloumi + 5,00
optional: with three king prawns^E + 10,00

WINTERGARTEN CLASSIC

- Tartar of organic Austrian beef** ^{A,D,G} 20,00
Organic egg | Osietra caviar | shallot cubes | capers
Roasted ciabatta | salted butter
-  **Smoked bell pepper tart** ^H - lactose- and gluten free 26,00
Grilled bell pepper | pesto | olives
- Asian marinated salmon sashimi** ^{C,L,M} - lactose- and gluten free 20,00
Glass noodle salad | daikon radish | soy dressing
- Prawns „middle east style“** ^{E,L,H} - gluten free 26,00
Cold served prawns | Julienne salad | pine nuts | Tahin sauce

PLATE STAND

- Etagere „Hahn im Korb“ for 2 persons** ^{A,D,G,M,L} 26,00
Fried noodle basket | wok vegetables
Crispy asian chicken | sake soy sauce
- Etagere „Vienna“ for 2 persons** ^{A,C,D,G,I,K} 32,00
Salami and raw Austrian sausage | smoked ham | Liptau cream cheese
Mini Viennese veal Schnitzel | Roast from apple fed pork | potato risotto
Mushrooms | Domberger bread basket

DESSERTS

- Apple fritters** ^{A,D,G,I} 13,00
Sugar and cinnamon | black elder compote | Granny Smith sorbet
- Cheesecake** ^{A,G,I}, gluten free 12,00
Citrus fruit salad | nut liquer
- Walnut Clafouti „Josephine“** ^{A,D,G,I} 13,00
Cranberry jam | white chocolate mousse
Chestnut Mont Blanc | Jamaican rum
- Berrie-orange-tarte** ^{H,I} - gluten- and lactose free 13,00
Pineapple | cornflower | black elderflower sauce
- Exotic fruit platter with fruit sorbet** ^I gluten- and lactose free – vegan 16,50
- Alpine cheese selection for 2 persons** ^{A,D,G,H,I} 22,00
Reblochon | Munster | goat cheese | Tometta Valle Elvo
Époisses | grapes | chutney | Domberger Brot-Werk bread

In case of modification requests for food orders, we charge 3.00 EUR.

ALLERGENS | ADDITIVES

A Eggs
B Peanuts
C Fish

D Gluten
E Shellfish
F Lupine

G Milk
H Nuts
I Sulfur dioxide and sulfite

J Celery
K Mustard

M Soya
N Mollusca
L Sesame

1 with coloring
2 with preservative
3 with antioxidant
4 with flavor enhancer
5 with sulfur dioxide

6 with blackening
7 with Phosphat
8 with milk protein
9 with caffeine
10 with quinine

11 with sweetener
12 enthält Phenylalaninquelle
13 waxed
14 with taurine
15 with nitrite curing salt