

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





### WINTERGARTEN CLASSIC

- Tartar of organic Austrian beef** <sup>A,D,G</sup> 20,00  
Organic egg | Osietra caviar | shallot cubes | capers  
Roasted ciabatta | salted butter
- Asian marinated salmon sashimi** <sup>C,L,M</sup> - lactose- and gluten free 20,00  
Glass noodle salad | daikon radish | soy dressing
-  **Smoked bell pepper tart** <sup>H</sup> - lactose- and gluten free 26,00  
Grilled bell pepper | pesto | olives
- Prawns „middle east style“** <sup>E,L,H</sup> - gluten free 26,00  
Cold served prawns | Julienne salad | pine nuts | Tahin sauce
- Two kinds of Salami** <sup>K,H,I</sup> - gluten- and lactose free 18,00  
Bear salami | truffle salami | luke warm lamb's lettuce salad  
Sunchoke | truffle oil
- Cold culinary plate (for 2 person)** <sup>D,G,K,I</sup> 26,00  
Smoked duck breast | salami | Austrian sausage | smoked ham  
Liptauer cream cheese from the Carinthian Jauntal  
Domberger Brot-Werk bread

## SOUPS

-  **Chestnut cream soup** <sup>D,H</sup> 11,00  
Almond milk | honey | pumpernickel granola
- Singapore Laksa** <sup>A,C,D,E,J</sup> - laktosefrei 14,00  
Singapore Laksa - Curry ginger broth | seafood | chicken | Udon noodles

## MAIN COURSES



-  **Carinthian Kletzen stew** <sup>H</sup>, lactose-and gluten free 19,50  
Root vegetables | alpine herbs | millet | dried Kletzen pears  
Roasted sunflower seeds | light smoky flavors
-  **Tyrolean potato risotto** <sup>G,I</sup> - gluten free –vegetarian 18,00  
Asparagus | caramelized onions | sun-dried tomatoes | alpine cheese
-  **Spinach dumplings** <sup>A,D,G,H</sup> 19,50  
Sour cream | Quark | wild mushroom ragout | spinach | sunflower oil
-  **Linguine Verde** <sup>A,D,G,H</sup> – vegetarian 18,00  
Spinach | zucchini | pesto | pine nuts | parmesan  
optional: with three king prawns<sup>E</sup> + 10,00
- Crispy chicken breast** <sup>A,D,G,I,L,M</sup> - lactose free 22,00  
Noodle nest | wok vegetables | sugar snap peas | mushrooms | sprouts

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

## MAIN COURSES

<b>Vension goulash</b> <sup>A,D,G,I</sup> Wild mushrooms   marinated red pine   lingonberries   spaetzle	29,00
<b>Original Viennese Schnitzel</b> <sup>A,D,G,H,I</sup> Warm potato salad   pumpkin seed oil   lingonberries   lemon	33,00
<b>Chef Thomas' Varietételler (für 2 Personen)</b> <sup>A,D,G,I,K</sup> Culinary plate for two people - Roast from apple-fed pork Mashed potatoes with onions and bacon   Currywurst Salami pretzel   rocket potato salad	34,00
<b>Onion roastbeef „Viennese Style“</b> <sup>A,D,G,I</sup> Uckermark beef fillet medium   Trio of beans   Crispy onion rings Pickles   shallot sauce   roast potatoes	34,00
<b>Sturgeon fillet - pan-fried in olive oil</b> <sup>C,D,G</sup> - gluten free upon request Green asparagus   potato risotto   Osietra caviar   Ikura   champagne sauce	33,00

## DESSERTS

<b>Apple fritters</b> <sup>A,D,G,I</sup> Sugar and cinnamon   black elder compote   Granny Smith sorbet	13,00
<b>Walnut Clafouti „Josephine“</b> <sup>A,D,G,I</sup> Cranberry jam   white chocolate mousse Chestnut Mont Blanc   Jamaican rum	13,00
 <b>Exotic fruit platter with fruit sorbet</b>   gluten- and lactose free – vegan	16,50
<b>Cheesecake</b> <sup>A,G,I</sup> , gluten free Citrus fruit salad   nut liqueur	12,00
<b>Pain perdu</b> (German french toast) <sup>A,D,G,I</sup> Bourbon vanilla ice cream   caramel sauce   fruits pickled in rum	13,00
 <b>Berrie-orange-tarte</b> <sup>H,I</sup> - gluten- and lactose free Pineapple   cornflower   black elderflower sauce	13,00
<b>Alpine cheese selection</b> <sup>A,D,G,H,I</sup> Reblochon   Munster   goat cheese   Tometta Valle Elvo Époisses   grapes   chutney   Domberger Brot-Werk bread	20,50

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## 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