

## Intro

### **Crispy guinea fowl galantine**

marinated musquée de Provence pumpkin, snow pea and wild herbs

€18.00

### **Beef tartare with spicy tomatoes**

Bread baked in a wood oven and fried quail's egg

€ 21,00

### **Fried scallops**

with a trio of green peas and apple chutney

€19.00

## Continue with a cup of soup

### **Westin-style bouillabaisse**

with seafood, green asparagus tips, lobster stock and rouille sauce

€12,00

### **Essence of veal**

fried veal sweetbreads, celery and apple

€ 9,50

## Next

### **Rabbit ravioli**

cooked in their own essence, Baby carrots, shimeji mushrooms and celery

€ 16,00

### **Fillets of sole stuffed with herbs**

Yellow carrot puree, baby vegetables

€19.00

## Without

### **Woodland mushroom risotto**

with egg poached in mushroom stock

€15.50

### **Open ravioli**

with goat's cheese foam, Mediterranean vegetables and fig

€16.00

### **Green Max**

Toasted bread with tartar of minced eggplants, avocado, topped with fried eggs

€ 14,00

## Main



### Roasted monkfish steak

Fennel, pak choi, black sesame and sweet potato purée  
€ 26,50



### Surf & Turf Westin style

Sous vide cooked flank steak of Brandenburg beef  
and half a lobster, garden salad, shallot vinaigrette,  
mini baked potatoes and herb butter  
€ 48,00



### Pan fried Dover sole 260 gr.

with spinach leaves, melted butter and  
Grenaille potatoes  
€ 38,50

### Tender loin of beef from Brandenburg cow

with Madeira gravy, morels and roots  
€ 36,00



### Entrecôte of Uckermark beef

King trumpet mushrooms, fried  
scallions, potato gratin and Sauce Béarnaise  
€ 31,00

## That's what we are famous for

### Wiener Schnitzel

with warm potato-cucumber salad and lemon <sup>4, 11</sup>  
€ 24,50

### Trust me!

A chef's surprise dish  
€ 27,50

## Green



### Caesar salad

hearts of romaine lettuce, sun-dried tomatoes,  
crispy parmesan and cheese sticks  
€ 13,50

with freshly grilled chicken breast  
€ 17,50

and with 5 fried jumbo shrimps  
€ 23,50

### Grilled King Prawns

with green salad and papaya-chilli-relish  
€ 18,00



### Niçoise salad

marinated hearts of green salad with bonito tuna,  
string beans and Grenaille potatoes  
€ 14,50

## End

### Warm chocolate brownie



seductive, served with raspberry-sorbet <sup>1,2</sup>

€ 12,50

### Trio of Ercolini pears

€12.00

### Trust me sweet!

€ 12,00

### Selection of Tölzer cheeses



Fruit bread and fig mustard <sup>1, 7</sup>

€ 13,50

## COMPLEMENTARY

to our **healthy kids menu**

### CHICKEN FINGERS



Baked chicken with corn-flake breading  
served with carrots, celery sticks  
and low-fat ranch sauce

€ 10,00

### BUILD YOUR OWN PIZZA

Whole-wheat crust ready to top with sauce,  
mozzarella cheese, cherry tomatoes, baby spinach,  
pineapple and low-sodium ham<sup>4,11</sup>

€ 12,50

### PENNE

with ham<sup>4,11</sup> and mushrooms

€ 9,00

**Relish · Restaurant & Bar**  
[feed the body,  
nourish the soul]

**Late summer**

Jakob

**Slices of spiny lobster  
slow-fried in herb butter,  
Slow-fried shimenji mushrooms,  
wild herbs and red kuri squash relish  
€21.00**

Jens

**Essence of woodland mushrooms,  
topped with flaky pastry  
€8.50**

Peter

**Poussin in a chilli & popcorn crust  
Pureed, grilled corn  
€19.00**

Matthias

**Duroc pork chop  
Porcini gnocchi, beans and pear jus  
€32.00**

Jakob

**Cheese cake enveloped in chocolate  
Blackberry variations  
€12.00**

**3-course meal** (starter, main course, dessert)

**€60.00**

**4-course meal** (starter, soup, main course, dessert)

**€68.00**

**5-course meal €85.00**

# Relish • Restaurant & Bar

[feed the body,  
nourish the soul]

## Salzburg – menu

Platter of regional delicacies  
Air-dried ham, Tirolean cheese, radishes,  
lamb's lettuce, Styrian pumpkin-seed oil  
crunchy Tyrolean flatbread  
€12

Boiled fillet of veal  
in a herb stock with root vegetables  
and horseradish  
€22.50

*Salzburger Nockerln* (sweet soufflé)  
with marinated cranberries  
€ 12,00

Menu price €40

## Our recommendation from Austria

### Kamptal

Grüner Veltliner „Löss“  
Winery Jurtschitsch 0,10 l € 6,00

### Burgenland

Heinrich „red“  
Zweigelt & Blaufränkisch 0,10 l € 5,50

1 contains coloring, 2 contains food coloring, 3 contains preservatives,  
4 contains nitrate curing salt, contains nitrite curing salt, 5 contains  
antioxidants, 6 contains flavour enhancer, 7 sulphurized, 8 blackened,  
9 waxed, 10 contains sweetener, contains phenylalanine,  
11 contains phosphate, 12 contains caffeine, 13 contains quinine

*Allergens : Please talk to our service staff*