

Relish • Restaurant & Bar

[feed the body;
nourish the soul]



INTRO

Artichoke bottom
with goat's cheese au gratin
Red onion jam, snow pea pod salad
and summer truffles € 16,00

Grilled Tuna ^{SuperFoodsRx}
Algae gel, olives, wasabi cream, cress and shoots,
pomelo € 18,00

Fried scallops
with cauliflower served three ways,
raisins and capers € 19,00

SOUP

Westin-style bouillabaisse
with seafood, green asparagus tips, lobster stock
and rouille sauce € 12,00

Frothy garden sorrel soup ^{SuperFoodsRx}
Smoked scallops and char caviar
€ 9,50

NEXT

Sous vide cooked pork belly ^{SuperFoodsRx}
with corn puree, fried leek and chili popcorn
€ 19,00

Fried pikeperch with crispy potatoes ^{SuperFoodsRx}
Snow peas, morels and tomato-Concassée € 18,00

WITHOUT

Chanterelle risotto
Brioche and tomato jam € 14,50

Stuffed zucchini flower
Ratatouille, sheep's milk yogurt and thyme foam
€ 14,00

Green Max ^{SuperFoodsRx}
toasted bread with tartar of minced eggplants,
avocado, topped with fried eggs € 13,00

GREEN

Caesar salad ^{SuperFoodsRx}
hearts of romaine lettuce, sun/dried tomatoes,
crispy parmesan and cheese sticks € 12,50
with freshly grilled chicken breast € 16,50
and with 5 fried jumbo shrimps € 22,50

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

Niçoise salad ^{SuperFoodsRx}
marinated hearts of green salad with bonito tuna,
string beans and Grenaille potatoes € 14,50

MAIN

Guinea fowl served two ways
Truffle, pepper-brioche and strips of young leek
with wild garlic pesto € 26,50

Surf & Turf
Linum veal medallions and jumbo shrimp,
Bimi, oca and baked yams € 29,00

Pan fried Dover sole ^{SuperFoodsRx}
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 ^{SuperFoodsRx}
King trumpet mushrooms, fried scallions, potato gratin and Sauce
Béarnaise € 31,00

OUR BEST

Wiener Schnitzel
with warm potato-cucumber salad and
lemon^{11,4} € 22,50

Trust me!
A chef's surprise dish € 27,50

CLASSICS

Club sandwich
with freshly grilled chicken breast, crispy bacon and
vegetable chips, served with a spicy dip € 18,00

Vegetarian club sandwich
with fried organic egg, guacamole, vine tomatoes,
grilled courgette, young lettuce hearts, vegetable chips
and spicy dip € 18,00

The Westin Burger
with customizable toppings and side dishes
Ask for our Burger Menu

Curry sausage and champagne
original Berlin curry sausage, crispy French fries,
served with a glass of Laurent Perrier 0,1 l € 17,00

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, 11 contains phosphate, 12 contains caffeine, 13 contains quinine/ contains phenylalanine

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SEASONAL MENU

- Jens**
Marinated chanterelles, baby leek, slow-fried lobster
White peach relish € 16,00
- Matthias**
Essence of rabbit, chanterelle ravioli € 8,50
- Jakob**
Organic farmhouse egg cooked at 63°C
on potato and chanterelle ragout
Potato and summer truffle foam € 19,00
- Peter**
Pan-fried Duroc pork chop
Sautéed chanterelles, scallions, dried cherry tomatoes,
potato soufflé € 29,00
- Alex**
Black Forest gâteau "Westin- Grand 2016" €10,00
- 3-course meal (starter, main course, dessert) € 50,00
4-course meal (starter, soup, main course, dessert) € 59,00
5-course meal € 75,00

DESSERT

- Warm chocolate cake 
seductive, served with raspberry-sorbet^{1,2} € 12,50
- Black Forest gâteau
"Westin-Grand 2016" €10,00
- Fillets of fruits 
with lime and warm chocolate € 10,00
- Crispy lemon and white chocolate tarte
Lime-tree-honey and mint € 12,00
- Trust me: sweet € 12,00

SUNDAE

- Lemon sorbet^{1,2}
with iced Hendricks & cucumber stock
cilantro, ginger jelly and muscovado sugar € 8,50
- Almond milk and black cherry ice cream
Vanilla, chocolate and sour cherry ice cream,
amarena cherries and whipped cream € 12,00
- Cake of the day
with ice cream or sorbet € 8,50
without ice cream € 6,50
- Selection of Tölzer raw milk cheese 
with fig mustard and fruit bread^{1,7} € 13,50

FROM SALZBURG

- Platter of regional delicacies
Air-dried ham, Tirolean cheese, radishes,
lamb's lettuce, Styrian pumpkin-seed oil
crunchy Tyrolean flatbread € 12,00
- Cut of sous vide – cooked knuckle of veal
Cooked for 18 hours at 72°C, served with fried potatoes
and salad from our own garden € 22,50
- Salzburger Nockerl (sweet soufflé)
with marinated cranberries € 12,00
- 3-course meal € 40,00

WHITE WINES

GERMANY	0,10l	0,75l
Rheingau		
Gutsriesling, QbA,		
Robert Weil	€ 5,50	38,00
Rheinhessen		
Riesling, QbA trocken		
Weingut Wagner-Stempel	€ 5,50	38,00
Pfalz		
Weißburgunder, QbA		
Weingut Reichsrat von Buhl	€ 5,50	38,00
Baden		
Grauburgunder, Franz Keller	€ 6,00	39,00
AUSTRIA		
Kamptal		
Grüner Veltliner „Löss“		
Winery Jurtschitsch	€ 5,50	38,00
FRANCE		
Loire		
Sancerre Grand Reserve AC,		
Henri Bourgeois	€ 6,00	40,00
ITALY		
Veneto		
Pinot Grigio		
Santa Margherita Valdadige	€ 5,00	37,00
Piemont		
Gavi del Comune di Gavi		
DOCG, Il Rocchin	€ 5,50	38,00
SPAIN		
Rueda		
Marqués de Riscal		
Verdejo, Viura	€ 6,00	39,00
CALIFORNIA		
Hess Select Chardonnay		
Monterrey County	€ 6,00	40,00

