

# Relish • Restaurant & Bar

[feed the body,  
nourish the soul]



**intro** Carpaccio of pickled Fjord trout <sup>SuperfoodsRx<sup>®</sup></sup>  
Green asparagus, raspberries and wild herbs € 17,00

Beef tartare with spicy tomatoes <sup>SuperfoodsRx<sup>®</sup></sup>  
Bread baked in a wood oven and fried quail's egg € 21,00

Fried scallops <sup>SuperfoodsRx<sup>®</sup></sup>  
With green peas served two ways, sugar snap peas  
and apple chutney € 19,00

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

Wild-garlic foam soup <sup>SuperfoodsRx<sup>®</sup></sup>  
With roasted poussin € 9,50

**next** Rabbit ravioli  
Cooked in their own essence, Baby carrots,  
Beelitzer asparagus and celery € 16,00

Crispy fried char <sup>SuperfoodsRx<sup>®</sup></sup>  
Served on a bed of vegetables, horseradish foam € 18,50

**without** Asparagus risotto <sup>SuperfoodsRx<sup>®</sup></sup>  
Dried filets of vine tomato € 12,50

Grilled eggplant and zucchini lasagne  
Baked bell pepper stuffed with quinoa  
and flat-leaf parsley garlic foam € 14,00

Green Max <sup>SuperfoodsRx<sup>®</sup></sup>  
Toasted bread with tartar of minced eggplants, avocado  
topped with fried eggs € 14,00

**green** Caesar salad <sup>SuperfoodsRx<sup>®</sup></sup>  
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 <sup>SuperfoodsRx<sup>®</sup></sup>  
marinated hearts of green salad, with bonito tuna,  
string beans and Grenaille potatoes € 14,50

1 contains coloring, 2 contains food coloring- can impair activities and concentration of children,

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

**main** Roasted monkfish steak <sup>SuperfoodsRx<sup>®</sup></sup>  
Fennel, pak choi, black sesame and sweet potato purée € 26,50

Surf & Turf <sup>SuperfoodsRx<sup>®</sup></sup>  
Linum veal medallions and jumbo shrimp,  
Bimi, radishes and baked yams € 29,00

Pan fried Dover sole 260 gr. <sup>SuperfoodsRx<sup>®</sup></sup>  
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 <sup>SuperfoodsRx<sup>®</sup></sup>  
King trumpet mushrooms, fried scallions, potato gratin  
and Sauce Béarnaise € 31,00

**our best** Wiener Schnitzel  
with warm potato-cucumber salad and lemon <sup>4, 11</sup> € 24,50

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

**classics** Club sandwich <sup>2,3,4,11</sup>  
garnished with chicken breast,  
bacon, and vegetable chips, spicy dip € 19,00

Vegetarian club sandwich <sup>SuperfoodsRx<sup>®</sup></sup>  
with fried organic egg, guacamole, vine tomatoes,  
grilled courgette, eggplant tartare, young lettuce heart,  
vegetable chips and spicy dip € 18,00

The Westin Burger <sup>SuperfoodsRx<sup>®</sup></sup>  
Warm multi-grain bread roll with steak of beef and vine tomatoes  
or with roasted chicken breast € 15,00  
or choose between different styles from our burger menu

Curry sausage and champagne <sup>3,11</sup>  
original Berlin curry sausage, crispy French fries,  
served with a glass of Laurent Perrier 0,1 l € 18,50

**Salzburg amuse gueule** Platter of regional delicacies  
Air-dried ham, Tirolean cheese, radishes,  
lamb's lettuce, Styrian pumpkin-seed oil  
crunchy Tyrolean flatbread € 12,00

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 € 40,00

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**Asparagus time**  
 Spiny lobster medallions  
 Slow fried in herb-flavoured sea-salt butter  
 with young green asparagus, morel mushrooms,  
 calamansi-caviar and spring greens € 21,00  
 Asparagus soup  
 Cawfish boudien blanc and leek oil € 8,50  
 White asparagus and Parma ham  
 in filo pastry, veal medallion and wild-garlic gnocchi € 19,00

Roasted turbot  
 Pan-fried asparagus, yellow carrots purée € 31,00

Sponge cake with rhubarb and woodruff  
 Rhubarb sorbet with a strawberry crisp € 12,00

3-course meal (starter, main course, dessert) € 60,00  
 4-course meal (starter, soup, main course, dessert) € 70,00  
 5-course meal € 80,00

**dessert**  
 Warm chocolate cake   
 seductive, served with a raspberry-sorbet<sup>1,2</sup> € 12,50

Strawberry tiramisu   
 with yoghurt ice-cream and strawberries marinated  
 in Grand Marnier € 12,00

Sponge cake with rhubarb and woodruff  
 Rhubarb sorbet with a strawberry crisp € 12,00

Fillets of fruits   
 with lime and warm chocolate € 10,00

Selection of Tölzer cheeses  
 fruit bread and fig mustard <sup>1,7</sup> € 13,50

**sundaes**  
 Lemon sorbet <sup>1,2</sup>  
 with iced Hendricks & cucumber stock  
 cilantro, ginger jelly and muscovado sugar € 8,50

Strawberry Sorbet on Caipirinha Granite  
 with fresh strawberries, mint and brown sugar € 10,00

Please ask for our selection of different sorts of ice cream and sorbet ice.

Cake buffet  
 Please note our cake assortment on the buffet.

Trust me: sweet € 12,00

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<b>whitewine</b>	GERMANY	0,1 L	0,75 L
	Rheingau Gutsriesling, QbA, Winery Robert Weil	€ 6,00	38,00
	Rheinessen Riesling, QbA dry Winery Wagner-Stempel	€ 6,00	38,00
	Pfalz Weißburgunder, QbA Winery Reichsrat von Buhl	€ 6,00	38,00
	Baden Grauburgunder, Winery Franz Keller	€ 6,50	39,00
	AUSTRIA		
	Kamptal Grüner Veltliner „Löss“ Winery Jurtschitsch	€ 6,00	38,00
	FRANCE		
	Loire Sancerre Grand Reserve AC, Henri Bourgeois	€ 6,50	40,00
	ITALY		
Veneto Pinot Grigio Santa Margheriata Valdadige	€ 5,50	37,00	
Piemont Gavi del Comune di Gavi DOCG, Il Rocchin	€ 6,00	38,00	
SPAIN			
Rueda Marqués de Riscal Verdejo, Viura	€ 6,50	39,00	
CALIFORNIA			
Hess Select Chardonnay Monterrey County	€ 6,50	40,00	
NEW ZEALAND			
Sliding Hill Sauvignon blanc, Marlborough	€ 7,50	45,00	



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red wine	GERMANY	0,1 L	0,75 L	CHILE	0,1 L	0,75 L
	Rheingau Assmannshäuser Höllenberg Spätburgunder dry, QbA Winery Allendorf	€ 6,00	38,00	Caliterra Cabernet Sauvignon	€ 6,50	39,00
	Pfalz "Aufwind" Cabernet Sauvignon & St. Laurent, Winery Hensel	€ 5,50	37,00	rosé SPAIN Ros de Pacs Pares Balta	€ 6,00	38,00
	Dornfelder Winery Thorsten Krieger	€ 5,50	37,00	sparkling wine & champagne Prosecco di Valdobbiadene Santa Margherita	0,1 L € 7,50	
	Baden Oberbergener Bassgeige, Spätburgunder QbA dry, Winery Franz Keller	€ 6,50	39,00	Geldermann rosé	€ 9,00	
	AUSTRIA			Laurent Perrier brut	€ 13,50	
	Burgenland Heinrich "red" Zweigelt & Blaufränkisch	€ 5,50	37,00	Moet & Chandon brut Imperial	€ 13,50	
	FRANCE				0,25 L	0,75 L
	Bourgogne Pinot Noir, Louis Jadot	€ 7,00	43,00	softdrinks Apollinaris	€ 4,80	9,50
	Bordeaux Chateau Saint-Christophe A.C. Cru Beorgois Medoc	€ 7,00	43,00	Staatl. Fachingen	€ 4,80	9,50
	ITALY			San Pellegrino	€	9,50
	Castiglioni Chianti, DOCG Marchesi de' Frescobaldi	€ 6,50	39,00	Acqua Panna	€	10,50
	Südtirol Merlot Elena Walch, Alto Adige	€ 6,00	38,00	Vittel	€ 4,80	10,50
	SPAIN			beer Radeberger Pilsner	€ 6,00	
	Rioja Marqués de Riscal, Reserva Alavesa, Alava	€ 6,50	40,00	Heineken	€ 6,00	
	AUSTRALIA			Clausthaler non alcoholic	€ 6,00	
	Mad Fish Shiraz	€ 7,00	43,00			