

Relish • Restaurant & Bar

[feed the body,
nourish the soul]

intro

Carpaccio of pickled Fjord trout ^{SuperfoodsRx®}
Green asparagus, raspberries and wild herbs € 17,00

Beef tartare with spicy tomatoes ^{SuperfoodsRx®}
Bread baked in a wood oven and fried quail's egg € 21,00

Fried scallops ^{SuperfoodsRx®}
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

Frothy chanterelle soup ^{SuperfoodsRx®}
with roasted herb bread € 9,50

next

Rabbit ravioli ^{SuperfoodsRx®}
cooked in their own essence, Baby carrots,
chanterelles and celery € 16,00

Ruppin lamb filet and San Daniele ham
in filo pastry. Pot au feu with Cannellini beans,
chanterelles, spring onions € 18,50

without

Chanterell risotto ^{SuperfoodsRx®}
with egg poached in mushroom stock € 14,50

Chanterelle ragout
Baby leek, cherry tomatoes and pretzel dumplings € 15,00

Grilled eggplant and zucchini lasagne ^{SuperfoodsRx®}
baked bell pepper stuffed with quinoa
and flat-leaf parsley garlic foam € 15,00

green

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

main

Roasted monkfish steak ^{SuperfoodsRx®}
Fennel, pak choi, black sesame and sweet potato purée € 26,50

Surf & Turf Westin style ^{SuperfoodsRx®}
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. ^{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 ^{4, 11} € 24,50

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

classics

Club sandwich ^{2,3,4,11}
garnished with chicken breast,
bacon, and vegetable chips, spicy dip € 19,00

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

The Westin Burger ^{SuperfoodsRx®}
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 ^{3,11}
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

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



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dessert Mushrooms and more by our chefs

Jakob
Slices of spiny lobster slow-fried in herb butter
Marinated chanterelles, wild herbs and white peach relish € 21,00

Matthias
Essence of tomato with chanterelle ravioli € 8,50

Jens
Fillets of sole stuffed with herbs
Yellow carrot puree, baby vegetables and chanterelles € 19,00

Peter
Duet of suckling pig, Cutlet and small knuckle, Sautéed chanterelles,
scallions, apple & black beer sauce, mashed potato € 32,00

Peter
Sponge with rhubarb and lemon balm
Rhubarb sorbet with strawberry crisp € 12,00

3-course meal (starter, main course, dessert) € 60,00
4-course meal (starter, soup, main course, dessert) € 68,00
5-course meal € 80,00

Warm chocolate cake 
seductive, served with a raspberry-sorbet^{1,2} € 12,50

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

Sponge cake with rhubarb and lemon balm
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 ^{1,7} € 13,50

sundaes

Forest berries- Panna Cotta-Ice cream
with jellied berries, Panna Cotta and vanilla crumble € 12,00

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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whitewine

GERMANY 0,1 L 0,75 L

Rheingau
Gutsriesling, QbA,
Winery Robert Weil € 6,00 38,00

Rheinhessen
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
Rheingau Assmannshäuser Höllenberg Spätburgunder dry, QbA Winery Allendorf	€ 6,00	38,00
Pfalz "Aufwind" Cabernet Sauvignon & St. Laurent, Winery Hensel	€ 5,50	37,00
Dornfelder Winery Thorsten Krieger	€ 5,50	37,00
Baden Oberbergener Bassgeige, Spätburgunder QbA dry, Winery Franz Keller	€ 6,50	39,00
AUSTRIA		
Burgenland Heinrich "red" Zweigelt & Blaufränkisch	€ 5,50	37,00
FRANCE		
Bourgogne Pinot Noir, Louis Jadot	€ 7,00	43,00
Bordeaux Chateau Saint-Christophe A.C. Cru Beorgois Medoc	€ 7,00	43,00
ITALY		
Castiglioni Chianti, DOCG Marchesi de' Frescobaldi	€ 6,50	39,00
Südtirol Merlot Elena Walch, Alto Adige	€ 6,00	38,00
SPAIN		
Rioja Marqués de Riscal, Reserva Alavesa, Alava	€ 6,50	40,00
AUSTRALIA		
Mad Fish Shiraz	€ 7,00	43,00

CHILE	0,1 L	0,75 L
Caliterra Cabernet Sauvignon	€ 6,50	39,00

rosé

SPAIN		
Ros de Pacs Pares Balta	€ 6,00	38,00

sparkling wine & champagne

Prosecco di Valdobbiadene Santa Margherita	0,1 L	€ 7,50
Geldermann rosé		€ 9,00
Laurent Perrier brut		€ 13,50
Moët & Chandon brut Imperial		€ 13,50

softdrinks

Apollinaris	0,25 L	0,75 L
Staatl. Fachingen	€ 4,80	9,50
San Pellegrino	€	9,50
Acqua Panna	€	10,50
Vittel	€ 4,80	10,50

beer

Radeberger Pilsner	€ 6,00
Heineken	€ 6,00
Clausthaler non alcoholic	€ 6,00