

# 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 <sup>SuperfoodsRx</sup>  
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 <sup>SuperfoodsRx</sup>  
Smoked scallops and char caviar  
€ 9,50

## NEXT

Sous vide cooked pork belly <sup>SuperfoodsRx</sup>  
with corn puree, fried leek and  
chili-popcorn € 19,00

Fried pikeperch with crispy potatoes <sup>SuperfoodsRx</sup>  
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 <sup>SuperfoodsRx</sup>  
toasted bread with tartar of minced eggplants,  
avocado, topped with fried eggs € 13,00

## GREEN

Caesar salad <sup>SuperfoodsRx</sup>  
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 <sup>SuperfoodsRx</sup>  
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, radishes and baked yams € 29,00

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

## OUR BEST

Wiener Schnitzel  
with warm potato-cucumber salad and  
lemon<sup>11,4</sup> € 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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## SPECIAL MENU FROM OUR KITCHEN TEAM

- Jacob**  
Savory butternut squash and pear tart  
Lobster and wild herbs € 16,00
- Jens**  
Cream of musquée de Provence pumpkin soup  
Crispy goat's cheese praline, pumpkin seeds  
and oil € 8,50
- Matthias**  
Homemade rabbit ravioli  
with marrow chutney, raisins and celery € 19,00
- Peter**  
Pan-fried Duroc pork chop  
with cider jus, deep-fried Hokkaido squash,  
Onions-ginger-relish and roasted walnuts € 29,00
- Alex**  
Black Forest gateau "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 <sup>SuperFoodRx</sup>  
seductive, served with raspberry-sorbet<sup>1,2</sup> € 12,50
- Black Forest gateau  
"Westin-Grand 2016" €10,00
- Fillets of fruits <sup>SuperFoodRx</sup>  
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<sup>1,2</sup>  
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 <sup>SuperFoodRx</sup>  
with fig mustard and fruit bread<sup>1,7</sup> € 13,50

## FROM SALZBURG - AUSTRIA

- 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 Rheingau Gutsriesling, QbA, Robert Weil	0,10l	0,75l
	€ 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

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## RED WINES

NEW ZEALAND	0,1 l	0,75 l
Sliding Hill		
Sauvignon blanc		
Marlborough	€ 7,00	45,00
GERMANY		
Rheingau		
Assmannshäuser Höllenberg		
Spätburgunder trocken, QbA		
Weingut Allendorf	€ 5,50	38,00
Pfalz		
"Aufwind"		
Cabernet Sauvignon & St. Laurent,		
"Aufwind", Weingut Hensel	€ 5,00	37,00
Dornfelder		
Weingut Thorsten Krieger	€ 4,50	34,00
Baden		
Oberbergener Bassgeige,		
Spätburgunder QbA		
trocken, Weingut Franz Keller	€ 6,00	39,00
AUSTRIA		
Burgenland		
Heinrich "red"		
Zweigelt & Blaufränkisch	€ 5,00	37,00
FRANCE		
Bourgogne		
Pinot Noir, Louis Jadot	€ 6,50	43,00
Bordeaux		
Château Saint-Christophe A.C.		
Cuvée Prestige		
Cru Beorgois		
Medoc	€ 6,50	43,00
ITALY		
Castiglioni Chianti, DOCG		
Marchesi de' Frescobaldi	€ 6,00	39,00
Südtirol		
Merlot		
Elena Walch, Alto Adige	€ 5,50	38,00
SPAIN		
Rioja		
Marqués de Riscal, Reserva,		
Alavesa, Alava	€ 6,00	40,00
AUSTRALIA		
Mad Fish		
Shiraz	€ 6,50	43,00
CHILE		
Castillo de Molina		
Cabernet Sauvignon	€ 6,00	39,00

## SPARKLING WINE & CHAMPAGNE ROSÉ

SPAIN	0,1 l	0,75 l
Ros de Pacs		
Pares Balta	€ 5,00	35,00
Prosecco di Valdobbiadene		
Santa Margherita	€ 7,50	
Geldermann rosé	€ 9,00	
Laurent Perrier brut	€ 13,00	
Moët & Chandon		
brut Imperial	€ 13,00	

## SOFTDRINKS

Apollinaris	0,25l	0,75l
Staatl. Fachingen	€ 4,50	9,00
San Pellegrino	€ 4,50	9,00
Acqua Panna	€	10,00
Vittel	€ 4,50	10,00

## BEER

Radeberger Pilsner	0,3l	
Heineken	€ 6,00	
Clausthaler non alcoholic	€ 6,00	
	€ 4,50	

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