

PURE FUSION ...

... describes our cooking style best.

Chef Steffen Sinzinger combines international influences from the culinary „melting pot“ Berlin to unique and sometimes unexpected creations of delight!

TAKE 3

1 x smaller platter

+

1 x larger platter
+ side dish

+

1 x sweet


39

SMALLER PLATTERS

Teriyaki salmon with
cucumber salad, miso, sesame
and pinenuts 14^{B,C,D,E,F,G,H,I,J,N}

Asian Caesar salad
with corn-fed poulard
and shiso 15^{B,D,E,F,G,H,I,J,N}

Pickled tuna
with veal tongue
and carrot salad 16^{B,C,D,E,F,G,H,I,J,N}

Beluga lentil salad
with celery, pear
and marinated tofu 13^{H,N} 

Cheek of suckling pig
with autumn salad and
miso walnut dressing 15^{B,C,D,E,F,H,N}

Pintxos „BLEND style“ 14^{B,C,E,F,G,H,I,J,N}

Corn cream soup
with pulled lamb and
soy-flavoured onion 12^{B,C,D,E,F,G,H,N}

LARGER PLATTERS

Bowl of roasted
vegetables 16^{B,D,E,F,G,H,I} 

Beer can chicken
with pointed cabbage
and beetroot jus 19^{B,C,D,E,F,G,H,N}

Monkfish with a sweet potato
cream, soy-flavoured onion
and blackberry 22^{B,D,E,G,H,J,N}

Ling with a tomato date compote
and chickpeas 20^{B,D,E,F,H,J,N}

Casareccia
“Grenoble style“ 17^{A,B,C,E,H,N} 

Beef Wellington „BLEND style“
with roasted onion cream
and bean salad 25^{A,B,C,H,N}


Poké Bowl „Asia style“
with salmon and Ponzu 20^{A,B,C,H,N}


Black cod with leek
and pumpkin 22^{B,H,J,N}

SIDE DISHES

Green asparagus with capers
and almond 4^{E,H,N} 


Roasted carrot 4^H 

Baba ghanoush with coffee
and parsley 4^H 


Kritharaki 3.5^{B,C,H,N} 


Hamshuka 5^{B,F,H}


SWEET AND SALTY

Kalter Hund 7^{A,B,C,D,E,F,N} 

Sweet summer roll
“South Tyrol“ 7.5^{A,B,C,E,N}

Italian teatime a.k.a.
„Take me back to the
Amalfi Coast“ 7.5^{A,B,C,N} 

The greek
“Mont Blanc“ 7.5^{A,B,C,N} 

Provola with a tomato jam
and olive ice cream 8^{A,B,C,E} 

The first bread basket is available free of charge.
For each additional bread basket we charge 3.5.

Sharing is caring!
All our dishes also to share.
Dinner: 6:00pm – 11:00pm
All prices in Euro incl. VAT.



Let us meet your needs.
Please inform our staff if
you have special nutritional
needs, food allergies or
food incompatibilities.

A Eggs
B Milk (incl. lactose)
C Grains containing gluten
D Peanuts
E Nuts
F Sesame seeds
G Soya

H Celery
I Mustard
J Fish
K Crustaceans
L Molluscs, mollusc products
M Lupin
N Sulphur dioxide, sulphite