

WINES 0,2l

Rosé

Plaimont, Colombelle
Cabernet Sauvignon, Merlot^N 9.5

Wachstetter
Muskattrollinger^N 9.5

White

Prinz von Hessen
Dachsfilet Riesling^N 12

White

Peter Steger
Konzept Chardonnay^N 12

Red

Peter Steger
Konzept Pinot Noir^N 12
Villa Caviciana
Anna, Sangiovese^N 12

For a further selection please ask our BLEND bar team.

TAKE 3

1 x Starter
+
1 x Main Dish + Side Dish
+
1 x Dessert
45

STARTERS

Seasonal leaf salads with fried scallops, pumpkin and root vegetable chips 13^{B,C,H,L}

Winter roll with smoked duck breast, steamed red cabbage and black sesame mayonnaise 12^{A,B,D,E,H,I}

Beef carpaccio with mushroom confit, truffle vinaigrette and parmesan 15^{B,H,I}


Burrata with braised ox heart tomato, pine nut pesto and dried olives 14^{B,H,I}


Chestnut cream soup with pulled lamb and apple cranberry chutney 9^{B,E,H}

Fried aubergine with tomato kassoundi, wasabi and Swiss chard 9^{B,E,G,H} 

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

MAIN DISHES

Winter bowl with balsamic lentils, roasted vegetables, gorgonzola and popped quinoa 18^{B,H,N} 

Mac'n'Cheese dumplings with wild broccoli and roasted onions 18^{C,G,H} 

Doner ‚Blend style‘ in pita bread with bulgogi beef, lobster, red onions and pomelo 24^{A,B,C,E,F,G,H,I,K,N}

Guinea fowl cordon bleu with lescó and flamed corn 22^{A,B,C,H,N}

Sweet and sour spare ribs with mango and black salsify 22^{B,C,E,H}


Bouillabaisse with barigoule vegetables, shrimps, scallop and Norwegian cod 23^{B,C,H,J,K,L}


Fish'n'Chips with cucumber wakame salad, deep-fried potatoes and sesame mayonnaise 22^{A,B,C,E,F,J}

Linguini with shrimps, baby spinach, baked tomatoes and wild broccoli 24^{B,C,H,K}


Poké bowl with flamed salmon, ponzu, brown rice, lobster mayonnaise, wakame, mango and root vegetables 24^{B,C,D,E,F,G,H,I,L}

SIDE DISHES

Edamame 5^{F,G} 

Celery purée and roasted hazelnuts 5^{D,H} 

Orange fregola 5^{B,C,E,H,N}

Pimentos de padrón 5 

Truffled potato sotto 5^{B,H,N}

DESSERTS

Goat cheese nougat with wild figs 7^{D,E}

Tonka bean mousse with fruit in rum and pistachio 7^{A,B,C,D,E}

Espresso crème brûlée with raspberry sorbet and meringue 7^{A,B}

Cheesecake with Oreo cookie and blueberry 7^{B,E} 

Sharing is caring!
All our dishes also to share.

Opening times: 06:00pm – 10:00pm

All prices in Euro incl. VAT.



VEGETARIAN



VEGAN

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 Soy

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