



Relish • Restaurant & Bar

[feed the body,
nourish the soul]

intro

Figs filled with a tatar of goat cheese and Alfa-Alfa-sprouts, served with spicy Mizuna salad and pine nuts € 11.50

Carpaccio of yellow fin tuna and scallops, with tobikko and wild herb salad € 19.00

Spring chicken, served two ways:
Fried breast with chutney of mango and avocado
Leg in jelly and wild herb salad € 16,00

cup of soup

Foam soup of wild spring herbs Tatar of goat cheese and spicy filo leave € 9.50

Consomme double of veal with truffle ravioli and horseradish crostini € 9.50

Roasted kotlett of monkfish braised pak choi and white foam of port € 17.00

next

Blankett of Paderborner cornchicken with spring vegetables and foi gras € 15.00

Mille feuille of goatcheese and crispy Wan Tan with a ragout of springonions and pine nut served with a foam of beet root € 13.50

without

Fettuccini, stirred in rocket pesto with grilled vegetables and pine nuts € 13.00

“Grüner Max”
Toasted bread with tartar of minced eggplants, avocado, topped with fried eggs € 12.00

green

Caesar salad
hearts of romaine lettuce, sun-dried tomatoes, crispy parmesan and cheese sticks € 12.50
with freshly grilled chicken breast € 16.50

Grilled King Prawns with baby spinach and papaya-chili-relish € 18.00

Niçoise salad
marinated hearts of green salad, with bonito tuna, string beans and Grenaille potatoes € 14.50

main

Breast of Barberie duck glazed with honey and cilantro, roasted chicory and orange, accompany by carrots - potatostew € 22.00

Roasted rack of lamb out of the region with peppergravy , stringbeans, red pesto and soufflé with black garlic € 24.50

Pan fried Dover sole with spinach leaves, burned butter and Grenaille potatoes € 33.00

Tender loin of beef “Rossini”
with Madeira gravy and roots € 36.00

“Wiener Schnitzel” served with tepid potato-cucumber-salad and lemon € 20.50

our best

Lobster “ Thermidor”
with baby spinach and spring potatos € 36.00

Trust me!
A chef's surprise dish € 24.50

classics

Club sandwich with freshly grilled chicken breast, crispy bacon and potato chips, served with a spicy dip € 17.00

The Westin Burger flame grilled, tender minute steak burger, tomatoes and French fries
or with fried breast of chicken
€ 16,00

Curry sausage and champagne
original Berlin curry sausage, crispy french fries, served with a glass of Laurent Perrier 0,1l
€ 17.00

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the special menu: chanterelle

- Warm chanterelle salad, white peaches, baby leek with verjus and saddle of rabbit from the region € 12,00
- Cream of chanterelle soup with home-smoked pork € 8,00
- Sole fillet with sautéed chanterelles, potato mousse line and passion fruit € 17,00
- Regional veal fillet with herb coat, Chanterelle-spaghettini and baked tomatoes € 29,00
- Apricot tart with sour cream ice-cream € 8,00
- 3 course menu
(starter, main course, dessert) € 44,00
- 4 course menu
(starter, soup, main course, dessert) € 50,00
- 5 course menu € 66,00

dessert

- Warm chocolate cake with lemon pepper-orange-sherbet 12,50 €
- Mille-feuille of the strawberry Puff-pastry with strawberries and foam of green pepper, burning coco ice-cream 10,00 €
- Apricot tart with sour cream ice-cream 8,00 €
- Crème brûlée with blueberry sherbet and mango salad 8,00 €
- Fillets of fruits with lime and warm chocolate 9,50 €

sundaes

- Sundae „Cappuccino“
Cappuccino ice-cream with brittle and foam of tiramisu 8,50 €
- Classic:
Banana with warm chocolate sauce and vanilla-, chocolate and strawberry ice cream 9,50 €
- Cake of the day with ice cream or sherbet
without ice cream 6,50 €
with ice cream 8,00 €
- Selection of raw milk cheese with fig mustard fruit and fruit bread and 13,50 €
- Trust me: sweet 8,00 €

whitewine

GERMANY	0,2 L	0,75 L
Rheingau Gutsriesling, QbA Robert Weil	€ 11,50	40,00
Hochheimer Hölle Riesling Kabinett, dry Domdechant Werner´sches Weingut	€ 9,50	32,00
Pfalz Weißburgunder, QbA Weingut Reichsrat von Buhl	€ 10,00	36,00
Baden Grauburgunder Franz Keller	€ 10,50	38,00
FRANCE		
Loire Sancerre Grand Reserve AC Henri Bourgeois	€ 11,50	40,00
Languedoc Les Jamelles Reservé Viognier Clement & Cie	€ 9,00	34,00
SPAIN		
D.O. Binissalem Macia Batle Blanc de Blanc Bodegas Macia Batle	€ 9,50	35,00
ITALY	0,2 L	0,75 L
Südtirol Pinot Grigio, Santa Margherita, Valdadice	€ 9,50	35,00
Toscana Vernaccia di San Gimignano Castelli del Castelgreve	€ 9,50	35,00
CALIFORNIA		
Hess Select Chardonnay Monterrey County	€ 11,50	40,00

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whitewine

AUSTRALIA		
Lindeman´s Bin 65 Chardonnay	€ 9,00	34,00
CHILE		
Caliterra Sauvignon Blanc Valley Central	€ 9,00	34,00

redwine

GERMANY		
Pfalz "Aufwind" Cabernet Sauvignon & St. Laurent, Weingut Hensel	€ 8,50	31,00
Pinot Noir, QbA , dry Weingut Lergenmüller	€ 9,50	35,00
Baden Oberbergener Bassgeige Spätburgunder QbA dry, Weingut Franz Keller	€ 10,50	38,00
FRANCE		
Bourgogne Pinot Noir, Louis Jadot	€ 12,50	44,00
Bordeaux Chateau Cissac, Cru Bourgeois, Haut Medoc	€ 16,00	55,00
SPAIN	0,2 L	0,75 L
Rioja Marqués de Riscal, Reserva, Alavesa, Alava	€ 12,50	44,00
Prado Rey Roble, Ribera del Duero	€ 10,50	38,00
ITALY		
Toscana Rosso di Montalcino, Castello Banfi	€ 11,50	40,00
Chianti Classico, DOCG Palazzino	€ 11,50	39,00

Redwine

SIZILIA Corvo Rosso Sicilia IGT	€ 9,50	35,00
AUSTRALIA		
Hundred Tree Hill Redbank Winery Pyrenees, Shiraz	€ 12,50	44,00
CHILE		
Castello de Molina Cabernet Sauvignon	€ 11,50	40,00

Rosé

Penedés Ros de Pacs, Parés Baltá	€ 9,50	35,00
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sparkling wine & Champagne

Prosecco di Valdobbiadene Santa Margherita	0,10 L	€ 7,50
Geldermann rosé	€ 8,00	
Laurent Perrier brut	€ 12,00	
Moët & Chandon brut Imperial	€ 13,00	

softdrinks

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

beer

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