



MENU

Daily from 12.00 pm

Appetizers and salad

Mixed leaf salads with kernel oil vinaigrette and roasted walnuts A,K	8,90 €
Caesar salad with grana padano, cherry tomatoes and croûtons B,C,H,K	10,90 €
Summer bowl with barley, red herb, avocado, bean balls, broccoli, grilled vegetables, tahini, mint yogurt and sesame (vegan) B,L,M	14,90 €
<i>Salad or bowl toppings</i>	
- honey gratinated goat cheese	+ 4,90 €
- roasted chicken strips	+ 5,90 €
- roasted shrimps (4 pieces) B,E	+ 8,90 €
Bruschetta with Serrano ham or marinated salmon or tomatoes, pesto and grana padano B,E,H,2	10,90 €
Pink roasted roll from the calf (Semmerolle) with lemon sugar pot, baby leaf and green sauce H,K	14,90 €

Soup and daily specials

Soup of the day	7,90 €
Helgolander fish terrine with lobster and asparagus E,F,H,I	small 17,90 € large 25,90 €
Artichoke cream with Ligurian olive tapenade and bread chips B, H	9,50 €
Daily special -weekdays until 3 pm-	14,90 €

Pasta

Penne Rigate with salmon, green asparagus and herbal cream sauce	18,90 €
Fregola Sarda with yellow beetroot, vegan feta and pine nuts B, I, J, M (vegan) B, I, J	18,90 €

From land and sea

Catch of the day from sustainable fisheries	daily price
Hamburger panfish with leaf spinach, steamed tomatoes, roast potatoes, Dijon mustard sauce B,E,H,I,J,K	22,90 €
Grilled elb-zander with shrimp asparagus risotto B, E, F, H, I, J,	24,90 €
Roasted gilthead fillet with cream potatoes, chanterelles, parsley gremolata and pine nuts E, H, I, J	24,90 €
Original "Spreewälder curry-sausage" with Caesar salad and rosemary potatoes C,H,K,2	15,90 €
Beef burger with pears-onion-chili chutney, spicy cheddar, pimentos and rosemary potatoes B, H	18,90 €
Roasted galeeny breast with lardo, walnut rucola millet, four-country oven- carrots and Pepper apricots A, B, I, J.	23,90 €
Dry Aged Entrecôte BBQ-Style – at least matured for 3 months on the bone - from the	23,90 €
Bavarian beef with chimichurri, grilled vegetables and rosemary potatoes M	

Dessert

Saffron pistachio crème with marinated strawberries and lemon sorbet (vegan) B	9,90 €
Vanilla Crème Brûlée with coffee-Cardamom-icecream C,H,8	9,90 €
Buttermilk mousse with marinated blueberries and mint H	9,50 €

Cake

Different cakes / - Portion cream + 0,50 €	4,30 €
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A-nuts, B-gluten-containing cereals, C-eggs, D-peanuts, E-fish and their products, F-crustaceans, G-lupins, H-milk and their products, I-sulphur dioxide and sulphites, J-celes, K -mustard, L-sesame, M-soy, N-molluscs

1-Dye, 2-preservative and nitrite salt, 3-antioxidant, 4-flavor enhancer, 5-sulphurized, 6-blackened, 7-waxed, 8-with sweetener, 9-phosphate

Stand: 26.06.2021