



## LUNCH MENU

### Appetizers

Small Mixed salad with house dressing	7,90 €
Crostini with tomatoes and basil, 3 slices	8,90 €
Caesar salad with cherry-tomatoes and croûtons	8,90 €
- with corn poulet	12,90 €
- with grilled scampi	14,90 €
With honey and rosemary -gratinée goat cheese on polenta and rucola	14,90 €
Tepid fennel-orange salad with wild herbs and anis marinated salmon	14,90 €

### Pasta

Penne Rigate with spicy tomato-sauce and fresh grated parmesan	/- with scampi	10,90 € / 16,90 €
Penne Rigate with salmon, spinach-leaves and cream sauce		14,90 €

### Soup and daily specials

Soup of the day	7,20 €
Daily special -weekdays until 14.30 p.m.-	12,90 €
Truffled black salsify-creme with paprika oil	8,50 €
Catch of the day	daily price

### Grill-Dishes

Curry-sausage from "Spreewald" with roasted potatoes and small caesar salad	13,90 €
Veal stripes with spaetzle	14,90 €
Maize-poularde gratinée with tomato and mozzarella cheese - in addition white wine risotto	15,90 €
„Hamburger Pannfish“ with spinach-leaves, braised tomatoes, fried potatoes, mustard sauce	19,90 €
Roasted winter cod with beetroot risotto, top cabbage and Riesling sauce	24,90 €
Scampi with herbal risotto, paprika and garlic baguette	25,90 €
Argentinian Fillet of beef with grill tomatoes, new rosemary potatoes and Sauce Béarnaise	29,90 €

### Dessert

Hot raspberry with vanilla icecream	8,90 €
Cream Brûlée with candie apple wedges	9,90 €
White chocolate parfait in cinnamon plums	9,90 €

### Cake

Assorted Cakes	/ - Portion of whipped cream	4,20 € / 0,50 €
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*We cook without flavourings and additives! You receive information about ingredients in our dishes which can release allergies or quarrelsomeness on inquiry with our service employees!*



## DINNER MENU

### Appetizer

Mixed salad with cherry-tomatoes, pine nuts and house-dressing	8,50 €
Bruschetta with serrano ham or salmon, tomatoes, basil and parmesan	9,90 €
Small caesar salad with prawns	13,90 €
Tatar of the fillet of beef in horseradish cream, to baked capers and wild herb salad	14,90 €
Tepid fennel-orange salad with wild herbs and anis marinated salmon	14,90 €

### Soups

Soup of the day	7,90 €
Truffled black salsify-creme with paprika oil	8,50 €
Fresh bouillabaisse with baguette and saffron dip small / large	11,90 / 18,90 €

### From the River and the Sea

Elbzanerfilet on green asparagus, safran- sauce and dill- potatoes	24,90 €
Roasted winter cod with beetroot risotto, top cabbage and Riesling-sauce	24,90 €
Grilled fillet of St.Pierre fish on bacon - brussels sprouts and turnips puree and thyme foam	25,90 €
Scampi with herbal risotto, paprika and garlic baguette	27,90 €
Catch of the day	daily price

### Meat

Veal stripes with Hazelnut spaetzle, Brussels sprouts and mushr	23,90 €
Back of young wild boar with herbal crumble roasted kale leaves and caramelized potatoes	24,90 €
In the stove braised leg of lamb with ratatouille and rosemary potatoes	24,90 €
Fillet of beef with Sc. Bearnaise, bacon beans, grill tomato and rostedd potatoes cubes	34,90 €
- as „Surf & Turf“ with scampi and grill tomato, potatoes cube	38,90 €

### Vegetarian

Tagliatelle with trufffle cream –sauce and leaf spinach	18,90 €
Tomato-Gnocchis with gorgonzola sauce, glacéed walnuts and baked Rucola	18,90 €

### Dessert

Hot raspberry with vanilla icecream	8,90 €
Cream Brûlée with candie apple wedges	9,90 €
Kaiserschmarrn (sugared pancake) with apple raisin chutney and vanilla sauce	9,90 €

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Stand: 01.01.2019