



LUNCH MENU

Appetizers

Small Mixed salad with house dressing	6,90 €
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 €
Merguez - lamb sausage - with Hariza, CousCous and wild herb salad	14,90 € / 19,90 €

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	6,90 €	
Daily special -weekdays until 14.30 p.m.-	11,90 €	
Fresh bouillabaisse with baguette and saffron dip	small / large	11,90 / 18,90 €
Catch of the day	daily price	

Grill-Dishes

Curry-sausage from "Spreewald" with roasted potatoes and small caesar salad	13,90 €
Veal stripes with hash browned potatoes	17,90 €
Saltimbocca of the maize poularde with ratatouille-vegetables and mauve mash-potatoes	18,90 €
„Hamburger Pannfish“ with spinach-leaves, braised tomatoes, fried potatoes, mustard sauce	21,90 €
Bio-salmon with coconut palm curry marinates, snow peas and sweet potato	22,90 €
Scampi with herbal risotto, paprika and garlic baguette	24,90 €
Argentinian Fillet of beef with grill tomatoes, new rosemary potatoes and Sauce Béarnaise	29,90 €

Dessert

Yellow berry compote with vanilla sauce	7,50 €
Raspberry Tiramisu in a glas	7,90 €
Strawberry Mascarpone crumble	8,90 €

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 beef stripes	13,90 €
Espuma Ceviche on lemon rosemary sorbet and coriander espuma	14,90 €
Merguez - lamb sausage - with Hariza, CousCous and wild herb salad	14,90 € / 19,90 €

Soups

Soup of the day	7,60 €
Frappé cucumber-mint soup with crayfish tails and garden cress	8,50 €
Fresh bouillabaisse with baguette and saffron dip small / large	11,90 / 18,90 €

From the River and the Sea

Roasted filet of gilthead on mangold-chickpea vegetables, mauve mashed potatoes and saffron sauce	23,90 €
Elbzanderfilet on Chanterelle risotto with green asparagus and tomatoes	24,90 €
Bio-salmon with coconut palm curry marinates, imperial pods and sweet potato	25,90 €
Scampi with herbal risotto, paprika and garlic baguette	27,90 €
Catch of the day	daily price

Meat

Veal stripes with basmati-rice, almond-romanesco and mushrooms	23,90 €
Fillet of the apple pig in the sage-bacon coat in artichoke vegetables, grilled polenta and thyme gravy	24,90 €
Calf's back steak with young beans, Pont Neuf potatoes and sauce béarnaise	26,90 €
Fillet of beef with chanterelles, grill tomato and potatoes cubes	34,90 €
- as „Surf & Turf“ with scampi and grill tomato, potatoes cube	38,90 €

Vegetarian

Tagliatelle with truffle cream –sauce and leaf spinach	18,90 €
With honey and rosemary of roasted goat cheese on polenta and Rucola	18,90 €

Dessert

Raspberry Tiramisu in a glas	7,90 €
Crème Brûlée	8,90 €
Strawberry - Mascarpone Crumble	8,90 €

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Stand: 16.06..2018