



LUNCH MENU

Appetizers

Small Mixed salad with house dressing	7,90 €
Crostini with tomatoes and basil, 3 slices	9,90 €
Caesar salad with cherry-tomatoes and croûtons	9,90 €
- with roastbeef stripes	15,90 €
- with grilled scampi	16,90 €
With goat cheese roasted apple slices on wintry salad and Macadamia nuts	14,90 €
Lamb's lettuce on roasted sesame-pumpkin with king prawns and pomegranate	15,90 €

Pasta

Penne Rigate with spicy tomato-sauce and fresh grated parmesan - with scampi	11,90 € / 16,90 €
Penne Rigate with salmon, spinach-leaves and creamy white-wine sauce	14,90 €

Soup and daily specials

Soup of the day	7,90 €
Creamy white tomato soup with concasse and Rucola-dumpling	8,90 €
Daily special -weekdays until 14.30 p.m.-	12,90 €
Catch of the day	daily price

Grill-Dishes

Curry-sausage ⁷⁾ from "Spreewald" with roasted potatoes and small caesar salad	13,90 €
Veal stripes with champignons and Basmati-rice	16,90 €
Breast of duck with orange-jus, bacon-Brussels sprouts ⁷⁾ and rosemary potatoes	18,90 €
„Hamburger Pannfish“ with spinach, steamed tomatoes, roasted potatoes and mustard sauce	19,90 €
Pikeperch from "Elbe" with saffron sauce, romanesco and dill potatoes	21,90 €
„Grain fed“ rump steak with sauce béarnaise, bacon beans ⁷⁾ , grilled tomato and roasted potatoes	29,90 €
Mushrooms-risotto with melted tomatoes, green asparagus and baked Rucola	15,90 €

Dessert

Lemon grass crème brûlée	8,90 €
Hot raspberries with vanilla ice cream	9,90 €
In a glass baked orange cake with Baileys-mousse and orange ragout	10,90 €

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! ⁷⁾ E249/252



DINNER MENU

Appetizer

Mixed salad with cherry-tomatoes, pine nuts and house-dressing	8,90 €
Bruschetta with Serrano ham ⁷⁾ or salmon, tomatoes, pesto and Parmesan	10,90 €
With goat cheese roasted apple slices on herbal salad and Macadamia nuts	14,90 €
Lamb's lettuce on roasted sesame-pumpkin with king prawns and pomegranate	15,90 €
Beef Carpaccio "Cipriani", baked capers, Grana Padano and kale leaves	16,90 €

Soups

Soup of the day	7,90 €
Creamy white tomato soup with concasse and Rucola-dumpling	8,90 €
Peas-mint crème with a touch of chilli oil and "Büsumer" shrimps	12,90 €

From the River and the Sea

Elbe- pikeperch on horseradish-foam with beetroot mashed potatoes and bacon-pear ⁷⁾	24,90 €
Norwegian bio-salmon with mangold-chickpeas vegetables, carrot mush and Pesto	25,90 €
Grilled St. Pierre fillet in braised chicory, Macaire-potato and custacean-foam	26,90 €
Catch of the day	daily price

Meat

Medallions of the apple pig under a goat cheese crust in mauve mashed potatoes, Romanesco and cranberry-sauce	24,90 €
Pink veal tenderloin with top cabbage in cream, home-baked truffle doughnut and pepper sauce	26,90 €
"Grain Fed" rump steak with sauce béarnaise, bacon beans ⁷⁾ , grilled tomato and roasted potatoes	200g 33,90 €

Vegetarian

Tagliatelle with creamy truffle-sauce and leaf spinach	19,90 €
Hokkaido pumpkin-risotto with melted tomatoes, green asparagus and baked Rucola	19,90 €

Dessert

Lemon grass crème brûlée	8,90 €
Hot raspberries with vanilla ice cream	9,90 €
In a glass baked orange cake with orange ragout and Baileys-mousse	

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Stand: 4.März 2020