



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 beetroot-carpaccio on wild herb salad	13,90 €
Asparagus-strawberry-avocado ragout with shrimps and roasted bread	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	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 €
With spinach filled guinea fowl breast with ratatouille-vegetables and patties of potatoes	18,90 €
„Hamburger Pannfish“ with spinach-leaves, braised tomatoes, fried potatoes, mustard-sauce	21,90 €
Bio-salmon with asparagus, new potatoes and Sauce Hollandaise	22,90 €
Grilled Scampi with herb-butter, roasted potatoes and sautéed vegetables	23,90 €
Argentinian Fillet of beef with asparagus, new potatoes and Sauce Hollandaise	29,90 €

Dessert

"Hamburger Rote Grütze" – red berry compote with vanilla sauce	7,50 €
Tiramisu in a glas	7,90 €
Vanilla creme with rhubarb-raspberry chutney	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 beef stripes	13,90 €
With honey and rosemary -gratinée goat cheese on beetroot-carpaccio on wild herb salad	13,90 €
Asparagus-strawberry-avocado ragout with shrimps and roasted bread	14,90 €

Soups

Soup of the day	7,60 €
Sorrel cream with salmon stripes and paprika oil	8,50 €
Fresh bouillabaisse with baguette and saffron dip small / large	11,90 / 18,90 €

From the River and the Sea

Char filet on lemon - pointed cabbage cream, peas-potatoe-mousseline and tarragon sauce	23,90 €
Elbzanderfilet on safran-risotto and green asparagus	24,90 €
Grilled bio-salmon with 250 g of asparagus, new potatoes and Sc. Hollandaise	25,90 €
Scampi with grilled anti-pasti vegetables, saffron-rouille and garlic-baguette	26,90 €
Catch of the day	daily price

Meat

Veal stripes with spaetzle, almond-broccoli and mushrooms	23,90 €
Roast saddle of lamb in red wine shallots, baby carrots, Maraire potato and thyme gravy	24,90 €
Calf's back steak with 250g asparagus, new potatoes and sauce Hollandaise	26,90 €
Fillet of beef with asparagus, new potatoes and sauce Hollandaise	34,90 €
- as „Surf and Turf“ with scampi	38,90 €

Vegetarian

Tagliatelle with trufffle cream –sauce and leaf spinach	18,90 €
Asparagus ragout with dry apricots and cherry tomatoes	19,90 €

Dessert

Tiramisu in a glas	7,90 €
Marinated strawberries with home-made vanilla ice	8,90 €
Vanilla creme with rhubarb-raspberry chutney	9,90 €

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Stand: 30.04..2018