



## 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 corn poulet	13,90 €
- with grilled scampi	16,90 €
With honey -gratinée goat cheese on green asparagus and dried tomatoes	13,90 €
Salmon Tartar on beetroot Carpaccio with horseradish cream, and autumnal salad	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 cream sauce		14,90 €

### Soup and daily specials

Soup of the day	7,90 €
Pumpkin ginger cream with seed oil and croûtons	8,90 €
Daily special -weekdays until 14.30 p.m.-	12,90 €
Catch of the day	daily price

### Grill-Dishes

Curry-sausage <sup>7)</sup> from "Spreewald" with roasted potatoes and small caesar salad	13,90 €
Veal stripes with spaetzle	16,90 €
Saltimbocca <sup>7)</sup> of the Maize-poularde with ratatouille and rosemary-potatoes	16,90 €
„Hamburger Pannfish“ with spinach-leaves, braised tomatoes, fried potatoes, mustard sauce	19,90 €
Wolffish fillet with saffron sauce, tagliatelle and braised paprika vegetables	21,90 €
Irish Sirloin Steak, Sauce Bearnaise, bacon beans <sup>7)</sup> , grill tomato and roasted potatoes	200g 29,90 €
Pumpkin asparagus risotto with melted tomatoes and baked Rucola	15,90 €

### Dessert

Raspberry Tiramisu in a glas	8,90 €
Cream Brûlée of white chocolate with apricot-gooseberry chutney	10,90 €
Chocolate soufflé with Tonka beans icecream	11,90 €

### 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! <sup>7)</sup> E249/252*



## DINNER MENU

### Appetizer

Mixed salad with cherry-tomatoes, pine nuts and house-dressing	8,90 €
Bruschetta with Serrano ham <sup>7)</sup> or salmon, tomatoes, basil and Parmesan	10,90 €
With honey -gratinéed goat cheese on green asparagus and dried tomatoes	13,90 €
Salmon Tartar on beetroot Carpaccio with horseradish cream, and autumnal salad	15,90 €
Carpaccio of the beef fillet on avocado coriander mirror, Arugula and Parmesan	16,90 €

### Soups

Soup of the day	7,90 €
Pumpkin ginger cream with seed oil and croûtons	8,90 €
“Helgoland” lobster soup	15,90 €

### From the River and the Sea

Elbe pike perch with safran sauce, spinach and roasted potatoes	24,90 €
Wolffish filet with seasalt-dill potatoes and grapes-cream cabbage	26,90 €
North Sea cod on lavender foam, pureed peas and candied black salsifies	26,90 €
Catch of the day	daily price

### Meat

Medallions of the apple-pig in black-beer sauce on pointed cabbage and roasted potato cubes	25,90 €
Calf's medallion in Parma-ham <sup>7)</sup> coaton artichoke-vegetables and Roman Gnocchi	26,90 €
Irish Sirlion steak classically ,Sauce Bearnaise, bacon beans <sup>7)</sup> , grill tomato and roasted potatoes	200g 29,90 € 300g 36,90 €

### Vegetarian

Tagliatelle with trufffle cream –sauce and leaf spinach	19,90 €
Pumpkin asparagus risotto with melted tomatoes and baked Rucola	19,90 €

### Dessert

Raspberry Tiramisu in a glas	8,90 €
Cream Brûlée of white chocolate with apricot-gooseberry chutney	10,90 €
Chocolate soufflé with Tonka beans icecream	11,90 €

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Stand: 4. September 2019