

Menu



Starters	EUR
Field salad onions bacon croutons tomato vinaigrette	6,90
<b>Potato beetroot tower</b> Fried cress kumquats dressing	6,90
<b>Mushroom toast</b> Bacon mozzarella	6,90
Bouletus cream soup Roasted mushrooms	7,90
<b>Pumpkin cream soup</b> Pickled Pumpkin Beelitzer pumpkin-seed oil	7,50
<b>Beute Bread and barrel butter</b> The best of Domberger Gläserene Molkerei	3,00



Main Course	EUR
<b>Vegetarian stuffed cabbage leaves</b> Saffron- yellow beets jus	14,90
<b>Pheasant breast in puff pastry</b> Mangold cumin rice cowberry jus	18,90
<b>"Königsberger Klopse"</b> Meat balls beets salad Boiled salt potatoes	15,90
<b>Codfish poached in white wine</b> Spinach leaves salt potatoes nut butter	20,90
Beef paupiettes from Havelländer organic beef Green beans bacon mashed potatoes	22,90
<b>Rib chop of Havelländer organic apple pork</b> Potatoes lentil vegetable honey rosemary mustard sauce	19,90



Dessert	EUR
Crème brûlee	5,90
<b>Cream Puffs</b> Blueberries cream	5,90
<b>Lukewarm chocolate cake</b> Tonka beans ice-cream kumquats	6,90
Black rice pudding Apple jelly	5,90
Selection of Blomeyer cheese Red fig mustard walnut	8,90