



Menu



Ivos Recommendation

Oyster fines de claire

Lemongras gooseberry dill

&

Poached organic egg

Spinach hollandaise sauce

&

Boiled organic veal

Bouillon vegetable

horseradish

&

Goat cheese from Uckermark

Fig mousse

&

Mille Feuille

Vanilla cream berry variation

3-course 45,00 €

4-course 55,00 €

5-course 65,00 €

We accept cash and electronic cash

If you have any allergies or intolerances please speak to a member of our staff

All prices include VAT



Starter	EUR
Summer salad Pickled onions crispy bacon Saffron croutons tomato-vinaigrette	8,90
Beute Bread and barrel butter The best of Domberger Gläserne Molkerei	4,50
Main Course	EUR
Savoy cabbage roulade Tagliatelle saffron sauce	18,90
Summer escalope Viennese style Leaf salad cowberries-vinaigrette	24,90
Fried trout Mangold fried amandine Lime butter	26,90
Dessert	EUR
Crème brûlée	5,90
Lukewarm chocolate cake elderflower ice-cream	8,90