

Menu

Cæsar salad	
Romaine lettuce cæsar dressing croutons Parmesan cheese	14.50
+ tranches of Paderborn chicken breast	9.00
+ roasted fillet of Loch Duart salmon - <i>Scotland</i> -	12.00
Caesar Salad - <i>vegan</i> - vegan dressing almond flakes	14.50
Carpaccio of meadow beef	
meadow herbs truffle cream chanterelles Grana Padano	19.00
Grilled octopus tentacle tomato sugo	
Grenaille potatoes courgette baked cherry tomatoes	21.00
Flambéed buffalo Mozzarella	
salad of vine-ripened tomatoes rocket olive crumble homemade Focaccia	18.50
Vichyssoise - <i>chilled potato and leek soup</i> -	
leek ash grilled prawn chive oil	11.50
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Bouillabaisse fried fish fillets mussels prawns octopus	
Julienne vegetables Crostini lemon aioli	19.00
	main course 29.00
Homemade gnocchi fresh chanterelles - <i>sautéed & a la cream</i> -	
apricot wild herbs salad	22.00
+ tranches of Paderborn chicken breast	9.00
+ roasted fillet of Loch Duart salmon - <i>Scotland</i> -	12.00
+ Beef fillet tournedos	14.00
Cauliflower from the oven	
sweet potato mash caramelised almonds tahini espuma	- <i>vegan</i> - 21.50
+ tranches of Paderborn chicken breast	9.00
+ grilled lamb sausage	6.50
- <i>of our butcher Naesert from Berlin Friedrichshain</i> -	
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Prime boiled rump of veal from Brandenburg - <i>regional</i> - fresh horseradish	
mashed parsnips yellow and ringed beets consommé	26.00
Wiener Schnitzel	
veal from Brandenburg potato salad or fried potatoes	35.00
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Dry aged Beef Burger reserved Irish Cheddar tomato relish herb cream cheese	
julienne fries chili mayonnaise coleslaw	20.00
+ bacon	3.00
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Handmade apple strudel	
raisins almonds vanilla-ice cream or vanilla sauce	12.50
Duo of crème brûlée - <i>Bourbon vanilla & dark chocolate</i> -	
wild berry ragout Meringue	12.50

all prices in €