

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 Grana Padano		19.00
Grilled octopus beetroot glaze		
bean cassoulet Chimichurri Chorizo jam rice crisps		21.00
Creamy Mozzarella Stracciatella		
pea - mint salad Salsa Verde olive soil wild herbs salad		18.50
Green peas soup spring roll wasabi foam - <i>vegan</i> -		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		
fried wild mushrooms & roasted king oyster mushroom marjoram foam 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	6.00
	- <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 €