

This & That

„Berliner“ Currywurst / dips / french fries
€ 6

Cream soup from nutmeg pumpkin / honey / chili
€ 6

Salad of young spinach-frisée-red chard / spicy orange-dill vinaigrette /
green asparagus / fresh avocado / Grana Padano
starter € 8 / main dish € 14
or with
fried stripes of beef fillet
starter € 14 / main dish € 20

„Caesar Salad“
Romaine lettuce / Grana Padano / bacon / fried turkey breast
starter € 9 / main dish € 15

Spicy pumpkin risotto / sweet rosemary-honey-tofu / puff pastry with sesame
€ 10

Green tagliatelle / parmesan-cream / fried turkey breast / garden herbs
€ 10

“Pappardelle” / garlic cream / slices of barbarie-duck /
oyster mushrooms / sage
€ 11

Burger, Steaks...

Caesar Burger / 220g Bio beef / romaine lettuce / Grana Padano / bacon /
mayonnaise with caper / cucumber / tomato / fries
€ 13

Rib Eye Steak / heifer / Allgäu 250 g
french fries / cole slaw / garlic-chili butter
€ 21

„Iceland“ plaice filet / green asparagus / orange-ginger foam /
baked beetroot risotto
€ 18

„Wiener Kalbsschnitzel“ / fried potatoes / green salad /
raspberry vinaigrette
€ 19

Calf's liver “Berliner Art” / roasted onions / mashed potatoes /
broccoli
€ 17

Finally...

Crème brûlée / homemade punch sorbet
€ 7

Three types of winter-ice / kumquat / espresso
€ 8

Should you have any special dietary requirements or allergies and would like to know more about the used ingredients, please contact our staff.