

Asparagus Menu

Asparagus Cream Soup 10

Meat Dumplings / Asparagus / Herbs

Asparagus Essence 8

Asparagus / Herbs

300g Holstein Asparagus 20

New Potatoes / Hollandaise or Butter

Optionally with:

Smoked Ham	+ 9
Goat Cheese	+ 9
Wild Salmon 160g	+14
Wiener Schnitzel	+24
Beef Fillet 160g	+26
Veal Chop approx. 300g	+26

Our staff will be happy to inform you about ingredients and additives.
All prices include statutory VAT.



Starters

Bread Basket & Daily Dip 3
Gluten-Free Bread & Daily Dip 3.50

Vitello Tartufo 16
Veal Loin / Truffle-Tuna Cream / Capers

Creamy Burrata 14.50
Tomato / Basil Oil

Beef Tartare from Pasture-Raised Cattle
80g 19
140g 26
Quail Egg / House Bread / Salted Butter
+ French Fries 4.50

Gratinated Goat Cheese 16.50
Lamb's Lettuce / Thyme Honey / Walnuts / Apple
Compote

Beetroot Carpaccio 13
Orange Vinaigrette / Walnuts / Lamb's Lettuce
+ Beef Fillet Tips 12
+ Grilled Prawns 3 pcs. 9
+ Goat Cheese 6

Soup

Creamy Lobster Soup 14
Crayfish / Cognac / Herbs

Wild Mushroom Cream Soup 10
Wild Mushrooms / Smoked Ham

Clear Beef Consomme 10
Sherry / Semolina Dumplings

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Salads

Colorful Lentil Salad 12

Wild Herb Salad / Avocado / Balsamic / Dressing

Caesar Salad 14

Bacon / Parmesan / Croutons

Salads optionally with:

Free-Range Chicken + 8

Beef Fillet Tips + 12

Grilled Prawns 3 pcs. + 9

Burger

Wattkorn Beef Burger (medium) 20

Rosemary Bun / Cheddar / Tomato / Bacon
BBQ Sauce / French Fries

Sweet Potato Burger 18

Rosemary Bun / BBQ Sauce / Salad
Tomato / French Fries

Vegetarian & Pasta

Truffle Pasta a la Creme 30

Tagliatelle / Perigord Truffle / Parmesan

Asparagus Risotto 23

Cherry Tomatoes / Parmesan

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Classics

Crispy Grützwurst 21

Mashed Potatoes / Apple Compote / Horseradish

Calf's Liver "Berlin Style" 28

Mashed Potatoes / Apple Compote / Fried Onions

Homemade Königsberg Meatballs 23

Mashed Potatoes / Beetroot

Roast Beef (cold) pink roasted 24

Fried Potatoes / Salad / Remoulade

Homemade Brawn 24

Fried Potatoes / Salad / Remoulade

Beef Roulade 27

Fried Potatoes / Bacon Beans / Gravy

Roast Red Deer 28

Potato Dumplings / Red Cabbage with Apple / Wild
Mushrooms / Game Jus

Pink Venison Saddle 32

Nut Spaetzle / Creamed Savoy Cabbage / Cherry Jus

Zurich-Style Sliced Veal 28

Potato Rösti / Veal Fillet / Mushroom Cream Sauce

Beef Fillet Tips 29

Spaetzle / Beef Fillet / Wild Mushrooms

Wiener Schnitzel 36

Fried Potatoes / Cucumber Salad / Lingonberries / Lemon

Hamburg-Style Pan Fish 29

Fried Potatoes / Cucumber Salad / Dijon Mustard Sauce

Matjes "Housewife Style" 23

Fried Potatoes / Housewife Sauce

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Our Seasonal Summer Menu

Creamy Carrot-Orange Soup
with Crayfish & Basil Oil

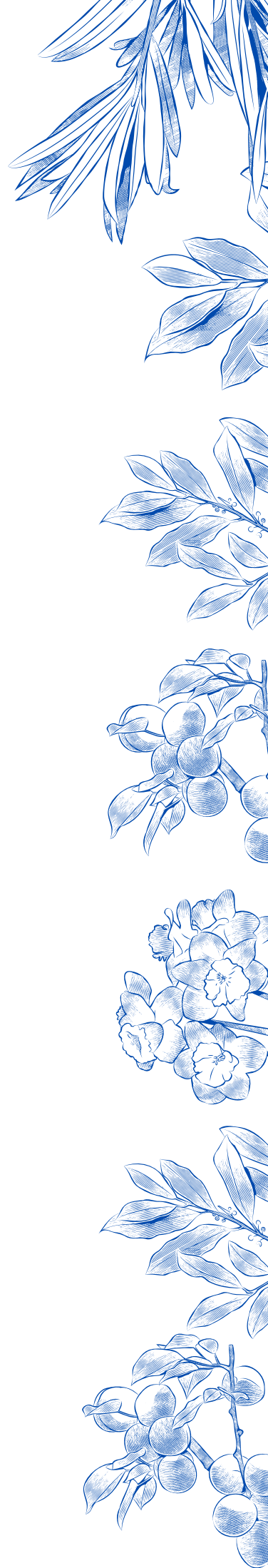
Tender Braised Beef
with Truffled Mashed Potatoes
Green Asparagus & Rosemary Jus

Marinated Strawberry Salad
with Vanilla Ice Cream & Crumble

per Person 52

**We are also happy to serve all dishes from our menu
individually upon request.**

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Fish & Seafood

Creamy Shrimp Pan 32

Cherry Tomatoes / Mixed Vegetables / Garlic

Wild Salmon Fillet pan-seared 30

Mashed Potatoes / Roasted Vegetables / Pesto

Pike Perch pan-seared 28

Mashed Potatoes / Creamed Savoy Cabbage / Beurre Blanc

Cutter Plaice 26

Fried Potatoes / Bacon Drippings / Cucumber Salad

Carved at the Table

Preparation Time 25 Minutes

Chateaubriand for 2 Persons

approx. 600g / p.p. 52

French Fries / Fried Potatoes / Bacon Beans
Mixed Vegetables / Sauce Bearnaise / Truffle Jus

Australian Tomahawk for 2 Persons

approx. 1.1kg with Bone / p.p. 49

Fried Potatoes / French Fries
Green Bacon Beans / Roasted Vegetables
Truffle Jus / Sauce Bearnaise

Holstein Venison Saddle for 2 Persons p.p. 52

Nut Spaetzle / Celery Puree / Creamed Savoy Cabbage
Apple Compote / Game Jus

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From the Grill

served with two sides & a sauce of your choice

US Beef Fillet

180g	35
250g	49
400g	64

Veal Chop

approx. 300g 36

Sides 4.50

French Fries
Fried Potatoes
S/Z
Mashed Potatoes
Dauphine
Potatoes
Butter Potatoes
Pan-Fried
Vegetables
Bacon Beans
Creamed Savoy
Cabbage

Salad 4.50

Mixed Salad
Cucumber
Salad

Sauce 3.50

Pepper Sauce
Sauce Bearnaise
Truffle Jus
Gravy
Truffle
Mayonnaise
Herb Butter

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Dessert

Molten Chocolate Cake 12

Vanilla Ice Cream / Cherry Compote

Crème Brûlée Vanilla 12

Berry Sorbet

Frozen Apricot Dumpling 14

Apricot Compote / Vanilla Sauce

NY Cheesecake 9.50

Berry Compote

Hamburg-Style Red Berry Compote 8.50

Vanilla Sauce

Caramelized Kaiserschmarrn 14

Plum Compote / Vanilla Ice Cream

+Egg Liqueur 3

Ice Cream & Sorbet Scoop 3

Vanilla Ice Cream / Strawberry Ice Cream / Chocolate Ice
Cream

Lemon Sorbet / Berry Sorbet

Dessert Drinks

Rüdesheimer Coffee / Asbach Uralt / Sugar / Cream / 7.50

Affogato al Caffè / Espresso & Vanilla Ice Cream / 6.50

Iced Chocolate / Vanilla Ice Cream & Cream / 8.50

Iced Coffee / Vanilla Ice Cream & Cream / 8.50

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