



Our Winter Menu

Starter

Crème brûlée made from Dittmarschen foie gras
with pear ragout and roast apple

€ 13.10

Ückeritzer beef tartare and roast beef
with quail egg, anchovy, capers and horseradish

€ 12.80

Soup

Hokkaido pumpkin soup with pumpkin wafer

€ 6.80

Beetroot cappuccino with sweet chestnut chips

€ 6.80



Fish

Local pike perch fillet under a potato crust
with vegetable cassoulette and crayfish sauce

€ 21.80

Baltic Sea cod fillet with winter vegetables and beetroot risotto
on moussoline vermouth sauce

€ 21.30

Meat

Rack and thick flank from a local pasture lamb
with tomato, bean ragout and small potato pancakes

€ 22.70

Havelland duck breast with Amarena cherries,
figs and potato cake

€ 22.30

Vegetarian

Open vegetable strudel with baked wild herbs and moussoline cress sauce

€ 17.10

Baked egg on creamed spinach with pommes château

€ 17.10



Dessert

Chocolate parfait with punch cherries and quince salad

€ 13.10

Warm poppy seed curd with plum ice cream

€ 13.10

Cheese

Cheese served on a cutting board with variations of jam
bread and butter

€ 13.80