

## STARTERS

- 7.50 | Autumn mache salad  
*with roasted bacon, egg, croutons, pine nuts  
and a sherry-walnut dressing*
- 14.50 | Crispy scallops  
*with a tempura coating, green tomatoes, passion fruit,  
mashed sepia and a cracked prawn chip*
- 16.50 | The classic – filet of beef tartar  
*hand cut in different spicy versions  
mild / medium / hot*
- 16.50 | Like warm smoked eel  
*on mashed green peas and  
roasted rye bread cubes*

## SOUPS

- 11.50 | Soup of fish - pike perch  
*char, muscles, crayfish and garlic bread*
- 8.50 | Soup of turnip  
*with pearl barley, smoked pork loin and prunes*
- Soup of the day  
*made of fresh ingredients from the market.  
Please ask our staff*

MAINLY  
FISH

- 24.50 | Müritz - pike perch  
*with bread crust, red beet root, spring onions  
and sauce of Riesling*
- 26.50 | Fried whiting  
*with Topinambur und smoked fish foam*
- 20.50 | Prawns  
*with aioli, peppers, turnips and anise ...  
with that ... baguette*

MAINLY  
MEAT

- 22.50 | Veal liver Berlin style  
*with caramelized apples, onion rings  
and finely mashed turnips*
- 24.50 | Braised pork cheeks of Saalower apple pig  
*in cassis with colorful autumn vegetables  
and rosemary potatoes*
- 17.50  
24.50 | Viennese Schnitzel of veal  
*with cranberries, salt-lemon-comfiture  
and buttered parsley potatoes*
- 31.50 | Entrecote of the Argentinean Beef (300 gr)  
*with sauce Bernaise, vegetables and potato au gratin*
- 34.50 | From our Regional forests  
*saddle of venison with mashed truffle-celery-pears,  
fresh cranberries and in butter roasted sprouts*

## GREENS

- |       |  |
|-------|--|
| 14.50 | Potato fries deluxe<br><i>with freshly grated parmesan cheese, black truffle,<br/>Fleur de Sel and ground black pepper</i> |
| 16.50 | Various turnips and root vegetables<br><i>with grilled goats cheese</i>  |
| 16.50 | Fresh pasta with seasonal mushrooms<br><i>in cream, with herbs and parmesan cheese</i>                                     |

## ENDING

- |       |  |
|-------|--|
| 6.50  | Juicy chocolate cake<br><i>with vanilla ice cream</i>            |
| 6.50  | Home made apple strudel<br><i>with vanilla sauce</i>             |
| 12.50 | Cheese - ohh Fromage ...<br><i>with fig mustard and baguette</i> |