

COCKTAILS

Berlin Maid 14
Rixdorfer Jöre 12
Gartenliebe 10
Frontier Lemonade 12
Negroni 10
Der Golembus 12

Find more in our wine menu or drinks menu.

WINES 0,2l

Wheat
Chardonnay 8
Riesling „by the glass“ 8
Rosé
Franz Cuvée Rosé 6,5
Red
Panseloinos red 9

TAKE 3

1 x smaller platter
+
1 x larger platter
+ side dish
+
1 x sweet

39

SMALLER PLATTERS

Spring roll with Arctic Sea trout,
asparagus and Frankfurt
green sauce 9^{A,B,C,D,E,F,G,H,I,J,N}
Cucumber salad with peanut tofu,
marinated shiitake and wild
garlic Caesar cream 10^{B,C,D,E,F,G,H,I,N}
Beef tataki with mushrooms,
mixed pickles and spicy
Edamame 15^{B,C,D,E,F,G,H,I,N}
Silver salmon with Beelitz aspa-
ragus, sour pickled vegetables
and spicy edamame 15^{A,B,C,D,E,F,G,H,I,J,N}
Spring salad with red radish,
garden radish, white radish and
Beelitz asparagus 9^{B,C,D,E,H,I,N}
Burrata with tomato confit,
pine nut pesto and
marinated rocket 12^{B,C,E,N}
Wild garlic soup with
trout ceviche and radish 9^{B,H,I,N}
Cauliflower lemongrass cream
soup with marinated fennel
and prawn 9^{B,C,D,E,F,G,H,I,J,K,N}

LARGER PLATTERS

Roasted cauliflower, lemon herb
nage, snow peas and melted
pomegranate 15^{A,B,C,D,E,F,G,H,N}
Soba noodles with fried tofu,
celery, coriander and
spring onion 16^{A,B,C,D,E,F,G,H,N}
Orecchiette with lamb shoulder,
kohlrabi, peas, broad beans
and wild herbs 18^{A,B,C,H,N}
Beef fillet au gratin and
calamaretti with aubergine,
Pimento de Padrón and tomato
melange 26^{A,B,C,D,E,F,G,H,I,J,K,L,N}
Lukewarm anise salmon
with Indian vegetable balls,
wild garlic oil and almond
23^{A,B,C,D,E,F,G,H,I,J,N}
Meat balls „Königsberg style“
with prawn in a Kataifi dough,
asparagus ragout, caper and
lovage pesto 21^{A,B,C,H,I,J,K,N}
Poké bowl with smoked
pikeperch, brown rice, cucumber,
radish, lemon mayonnaise
and horseradish 15^{A,B,C,D,E,F,G,H,I,J,N}
Black feather chicken, Beelitz
asparagus, hollandaise sauce
and wild herbs 24^{B,C,H,N}

SIDE DISHES

Potato lime mash 4^{B,H}
New potatoes 4^{B,H}
Olive risotto 4^{B,H,N}
Onion jam^{B,H,N}
Brown rice with Ajvar 4^{B,C,D,E,F,G,H,N}

SWEET

Preserved asparagus with spruce
needle ice cream, rhubarb com-
pote, Creme Anglais
and blossoms 7^{A,B,C,D,E,F,N}
Haupia with
cucumber aloe vera sorbet
and peppered melon 7,5^{A,B,C,N}
Bee sting cake with yeast cream,
raspberry and almond 7,5^{A,B,C,D,E,N}
Roasted peach with blue mould
cheese, vanilla yogurt
and pistachio 6,5^{A,B,C,D,E,N}
Jellied lemongrass soup
with rose blossom mousse and
raspberry granité 7^{A,B,N}
White chocolate tarte
with woodruff ice cream
and rhubarb 7^{A,B,C,D,E,N}

All dishes also to share.

Dinner: 18:00 – 23:00

All prices in Euro incl. VAT.

A Eggs
B Milk (incl. lactose)
C Grains containing gluten
D Peanuts
E Nuts

F Sesame seeds
G Soya
H Celery
I Mustard
J Fish

K Crustaceans
L Molluscs, mollusc products
M Lupin
N Sulphur dioxide, sulphite