

## Starters

*marinated market-fresh salad in a bread balloon* <sup>(A,G)</sup>

11,80 €

*with baked Camembert* <sup>(A, C, G)</sup>

16,30 €

*Spinach Savarin with crayfish,  
Whiskey mayonnaise and lettuce* <sup>(A, B, C, G)</sup>

14,60 € <sup>(A, G)</sup>

*Beetroot - chickpea tartare  
with lamb's lettuce marinated in walnut vinaigrette* <sup>(A, G, H)</sup>

13,90 €

## Soups

*Soup of the day* <sup>(A,G)</sup>

8,60 €

*Brandenburger potato - vegetable soup  
with "Knacker" - Sausage* <sup>(A, G)</sup>

11,00 €

*Cauliflower cremesoup  
with truffled cauliflower florets* <sup>(A, vegetarian)</sup>

9,80 €

## Main Course

*Special of the day* <sup>(A, G)</sup>

18,80 €

### Meat

*Beef fillet medallion with pepper jus,  
mediterranean vegetables and rosemary potatoes* <sup>(A, G)</sup>

36,00 €

*Braised lamb shoulder  
with snow peas - tomato ragout and polenta* <sup>(A, G)</sup>

29,80 €

*Szeged goulash  
with potatoes from Brandenburg* <sup>(A, C, G)</sup>

23,00 €

*Kale with „Knacker“ - Sausage,  
mustard and parsley potatoes* <sup>(A, J)</sup>

18,80 €

*Currywurst from the butcher Borgmann  
with potato and cucumber salad* <sup>(A, G)</sup>  
*very fine: with 1 glass of champagne  
or very typical: with 1 bottle (0.5l) potato beer  
from the Neuzelle monastery brewery*

17,80 €

*Side exchange per dish € 2,50*

*An overview of the allergens that are subject to labeling  
can be found following our list of regional suppliers.*

## Fish

*Fried zander fillet  
with baby spinach and sepia tagliatelle* <sup>(A, C, D, G,)</sup>  
23,40 €  
small portion 18,10 €

*Fried trout with lemon butter  
with potato pan "Finkenwerder style"* <sup>(A, D, G,)</sup>  
24,80 €

*Matjes (salted young herring) with parsley potatoes* <sup>(D, G, J, gluten-free)</sup>  
16,80 €  
small portion 13,40 €

## Vegetarian & vegan menu

*Tortellacci (Pasta) filled with porcini mushroom, mountain cheese  
and lamb's lettuce* <sup>(A, C, G, vegetarian)</sup>  
17,90 €

*Stuffed portobello mushroom with mediterranean vegetables  
and arugula pesto* <sup>(vegan)</sup>  
17,50 €

*Grilled vegetable lasagne with baked vine tomatoes* <sup>(A, vegan)</sup>  
18,90 €

*Sorbet duo with fruits* <sup>(vegan)</sup>  
7,10 €

*Side exchange per dish € 2,50*

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## *From our Patisserie*

*Three kinds of chocolate  
with caramelized mini oranges <sup>(A,G)</sup>*

11,80 €

*Coffee mousse wrapped in Baumkuchen  
and plum compote <sup>(A,G)</sup>*

10,60 €

*Three types of organic cheese “Wiese 7”  
of the “Gläserne Molkerei” (transparent dairy)  
with fig mustard and fruits <sup>(A,G,L,D)</sup>*

16,00 €

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## Children's Menu

### *„Robber's Plate“*

*You'll get knife and fork and take what you like from your parent's plate.*

*0,00 €*

### *„Bob the Builder“*

*Crispy schnitzel (90g) with vegetables and French fries*

*12,80 € (A, C)*

### *„Pumuckl“*

*Linguine with tomato sauce and parmesan*

*9,80 € (A)*

### *„Lady and the tramp“*

*Tortellini in butter with parmesan and tomato sauce*

*10,20 € (A, G)*

### *„Robin Hood“*

*Crispy chicken nuggets with vegetable rice*

*11,20 € (A, G)*

### *„Lucky Luke“*

*French fries or sweet potato fries  
with ketchup and mayonnaise*

*7,50 € (C)*