

Starters

<i>Cured salmon with bread chips</i> ^(A, D, G) <i>with baby salad and raspberry vinaigrette</i>	13,20 €
<i>Beetroot and apple tartare</i> ^(Vegan) <i>with hummus and marinated lamb's lettuce</i>	11,80 €
<i>Wild herb salad</i> ^(G) <i>with balsamic vinaigrette, cherry tomatoes and honey-glazed goat cheese</i>	13,20 €

Soups

<i>Soup of the day</i>	9,90 €
<i>Creamy wild garlic soup</i> ^(A, G, B) <i>with crayfish tails</i>	
<i>large serving</i>	11,60 €
<i>small serving</i>	8,60 €
<i>Brandenburger lentil soup</i> ^(A, G) <i>with "Knacker" sausage</i>	
<i>large serving</i>	11,20 €
<i>small serving</i>	8,40 €

Note for our hotel guests who have booked the "INSELHOTEL Potsdam" half-board package:

You can create an individual 3-course menu from this menu. Some dishes are subject to an additional charge.

A list of mandatory allergens can be found after our regional supplier overview.

Main Courses

Dish of the day 21,50 €

Meat

Pan-seared beef fillet medallion (200g) ^(A, G)
with red wine shallots, mountain pepper sauce
and potato-vegetable strudel 38,00 €

Half-board surcharge 14,00 €

Baked lamb rack ^(A, G)
with herb crust, bacon beans
and rosemary potatoes 34,00 €

Half-board surcharge 10,00 €

Pan-seared veal schnitzel ^(A, C, G)
with two kinds of asparagus and parsley potatoes 32,00 €

Half-board surcharge 8,00 €

Braised pork cheeks in dark beer jus ^(A, G)
with potato-celery gratin and baby carrots 26,80 €

small serving 19,80 €

Oven-baked corn-fed chicken breast ^(A, C, G)
with asparagus carbonara and tagliatelle 24,80 €

Currywurst from butcher Borgmann ^(A, G)
with potato-cucumber salad
Fine: with a glass of champagne
Classic: with a bottle of potato beer
from Klosterbrauerei Neuzelle 19,50 €

Homemade pickled pork in aspic ^(A, G)
with remoulade sauce,
Brandenburger bacon-onion potatoes
and a salad bouquet ^(A, G) 18,60 €

Side-dish swap: surcharge per dish € 3,00

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Fish

<i>Pan-seared char fillet</i> ^(A, D, G)	
<i>With lentil-potato vegetables and Riesling foam</i>	25,90 €
<i>small serving</i>	19,50 €
<i>Bodden pike-perch fillet on baby spinach</i> ^(A, D, G)	26,80 €
<i>with dill potatoes</i>	<i>small serving</i> 19,90 €
<i>Salmon fillet in teriyaki marinade</i> ^(A, D, G)	
<i>with sesame vegetables and saffron tagliatelle</i>	25,60 €

Vegan

<i>Turnip cabbage - fricassee with coconut milk</i> ^(A)	
<i>and young sprouts</i>	19,60 €
<i>Tomato-mozzarella tortellacci</i> ^(A, G)	
<i>with cherry tomatoes and mountain cheese</i>	20,90 €

Side dish swap: surcharge per dish € 3,00

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Desserts

Ruby chocolate parfait ^(A, G)

with mango chutney and coconut espuma

11,90 €

Mango sorbet ^(vegan)

with fruits

7,80 €

Warm chocolate cake with berry compote ^(A, G)

and pistachio ice cream

11,90 €

Trio of organic cheeses ^(A, G, L, J)

from the „Gläserne Molkerei Münchehofe“

with fig mustard, fruits, and grissini

14,80 €

Half-board surcharge 2,50 €

Side dish swap: surcharge per dish € 3,00

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