

Starters

Beef Carpaccio (A, G)

with arugula, parmesan and pumpkin chutney 14,30 €

Marinated wild herb salad (A, G, V)

with balsamic vinaigrette
and honey-glazed goat cheese 13,40 €

Beetroot Hummus Tartare (H, vegan)

on a bed of mixed leaf salad with walnuts
and cherry tomatoes 13,40 €

Soups

Soup of the day

large portion 9,90 €

small portion 7,90 €

“Jókaí! Bean Soup (A, G)

with smoked pork (Kassler) and sour cream

large portion 11,90 €

small portion 8,60 €

Hokkaido Pumpkin Soup (A, G)

with roasted pumpkin seeds

large portion 11,40 €

small portion 8,30 €

*An overview of allergens subject to labelling requirements
can be found following our list of regional suppliers.*

Main Courses

Our daily special 22,50 €

Meat

Braised Venison Cheeks ^(A, G)

*in cranberry-chocolate jus, with root vegetables
and porcini mushroom tortellini*

32,80 €

half-board surcharge 8,00 €

Bacon-Wrapped Pork Fillet Medallion ^(A, G)

*with mountain pepper sauce, pointed cabbage vegetables
and rosemary potatoes*

29,80 €

half-board surcharge 6,00 €

small portion 22,60 €

Chicken Leg Breaded in Panko ^(A, G)

*With marinated mixed leaf salad, aioli
and sweet potato fries*

27,80 €

half-board surcharge 4,00 €

Handmade „Königsberger“ meatballs ^(A, C, G, J)

with beetroot and mashed potatoes

24,40 €

small portion 19,90 €

„Currywurst“ from Borgmann butchers ^(A, G)

with potato-cucumber salad

Very refined: with one glass of champagne

Or the classic: with one bottle of potato beer

from the Neuzelle Abbey Brewery

21,50 €

Side-dish substitution: 3,00 € per dish

*An overview of allergens subject to labelling requirements
can be found following our list of regional suppliers.*

Fish

Pan-fried Char Fillet ^(A, G, D)

fired on the skin, served with potato

and lentil vegetables and lemon butter

27,30 €

half-board surcharge 4,00 €

small portion 20,80 €

Pan-fried Pike-Perch Fillet ^(A, D, G, J)

with braised cucumber and parsley potatoes

25,80 €

half-board surcharge 2,00 €

small portion 20,10 €

Catfish Fillet ^(A, D, G, J)

under a herb crust,

served on stuffed spinach and ricotta gnocchi

25,80 €

half-board surcharge 2,00 €

small portion 19,80 €

Soused herring fillet ^(A, C, D, G, I, J)

served with remoulade sauce and parsley potatoes

19,80 €

Vegan

Lentil Tagine ^(A, C, G)

served in a bell pepper

19,80 €

Vegan Ravioli ^(A)

filled with pumpkin and potatoes

and served with a wild herb salad

21,90 €

small portion 16,30 €

Side-dish substitution: 3,00 € per dish

*An overview of allergens subject to labelling requirements
can be found following our list of regional suppliers.*

Desserts

<i>Tonka Bean Crème brûlée</i> ^(A, C, G, H)	
with wild berry and blackcurrant ice cream	12,20 €
<i>Mango sorbet</i> ^(vegan)	
with fruits	7,80 €
<i>Two chocolate treats</i> ^(A, C, G)	
warm chocolate tartlet and chocolate ice cream	11,90 €
<i>Kaiserschmarrn</i> ^(A, C, G)	
shredded Austrian-style pancake	
with roasted plums and vanilla ice cream	13,40 €
<i>Assortment of three organic cheeses</i> ^(A, G, J)	
from the „Gläserne Molkerei Münchshofe“	
with fig mustard, fruit, and grissini	14,80 €
	half-board surcharge 3,00 €
<i>Werderaner Country Apple Cup</i> ^(A, G)	
1 scoop of apple sorbet,	
1 scoop of marzipan ice cream	
served with apple raisin compote	14,20 €
	half-board surcharge 3,00 €
<i>Eggnog sundae – The classic</i> ^(A, C, F, G)	
3 scoops eggnog ice cream,	
whipped cream, and eggnog	14,80 €
	half-board surcharge 3,00 €
<i>“Vanilla Special”</i> ^(A, G)	
vanilla ice cream with pumpkin seed oil	7,80 €
<i>Prosecco on Ice</i> ^(vegan)	
with mango sorbet	7,80 €
<i>Ice Cream Scoop of your choice</i>	
<i>from the IceGuerilla manufactory:</i>	
Eggnog ^(C, F, G) Vanilla ^(G) , Chocolate ^(G) , Strawberry,	
Blackcurrant, Elderberry & mango sorbet	
per scoop	3,30 €

An overview of allergens subject to labelling requirements
can be found following our list of regional suppliers.