

Dear guests,

our head chef, Michael Friedel-Strempel and the entire INSELHOTELteam welcome you to our restaurant and hope you have an enjoyable experience. Our restaurant is open daily between 12 noon and 11 pm (last orders for dinner will be taken at 9.30 pm).

Starters

Mixed seasonal salad with elderflower vinaigrette
9,90 €
with roasted chicken breast stripes
or roasted salmon stripes
13,80 € (A,D,G)

Lukewarm pumpkin-mango salad with marinated red mullet fillet $13,20 \in (A,D,G,J)$

Beef carpaccio with balsamic vinaigrette, Parmesan and rocket salad $14,50 \in (^{\text{L,G}})$

Soups

Vegetable-swede soup with wild boar ham 6,70 € (1)

Hokkaido pumpkin soup with own oil $6,90 \in G$

Cappuccino of mushrooms with herb putt pastry sticks $7,60 \in (A, B, G)$



Inselhotel Special for Two

Chateaubriand with green pepper sauce, seasonal vegetables and rosemary potatoes $58,90 \in G$ Please allow 30 minutes preparation time.

Meat

Curry of chicken breast with almond-raisin rice 17,60 \in (A,G) small portion 14,80 \in

Rosa roasted muscovy duck breast morello cherry jus, Vichy-carrots and dumpling in a napkin $21,90 \in (A,G)$

Tagliata of Müritz lamb
with lemon thyme-mint jus, Mediterranean vegetable
and potato "Bamberger Hörnchen"
23,80 € (A,G)

Fläminger saddle of venison in a cranberry crust

Duo of pumpkin and sweet potato

25,80 € (A,G)

Fish

Salmon fillet in a potato crust sautéed chard and purple mustard sauce 18,90 € (D,G,J)



Pike-perch fillet fried on the skin with sherry cream, stewed cucumbers and parsley potatoes

19,50 € (A,D,G) small portion 15,40 €

Grilled fillet of gilthead with beetroot-apple chutney and saffron-pumpkin risotto

18,40 € (A,D,G)

small portion 15,40 €

<u>Vegetarian</u>

Hummus tofu balls on quinoa and vegetable stir fry and soy foam
14,90 € (A,C,H)

Homemade Swabian ravioli filled with mushrooms nut butter and mountain cheese $13,80 \in (A,C,H)$

<u>Vegan</u>

Stir fry of tofu with pumpkin, sweet potato and mango chutney $14,20 \in \emptyset$

From our Patisserie

Lukewarm chocolate tart with blackcurrant sorbet $11,20 \in (A,G)$



Mokka-Tiramisu with cranberry-apricot coulis 10,60 € (A,G)

Small curd cheese dumplings with pumpkin-pear compote $9.80 \in (A,G)$

Selection of fine cheeses with homemade jam and fruits 13,50 \in (G,L,J) small portion 10,60 \in

Childrens 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" Veal schnitzel (90g) with vegetables and chips 12,90 € (A)

"Pumuckl" Linguine with peas and tomatoes $9,60 \in A$

"Popeye"
Fish fingers with spinach and mashed potatoes $9,80 \in (A,D,G)$



You haven't found what you are looking for? We've prepared a selection of local and regional specialties for you to try!

Homemade sausage in curry sauce from Borkmann Butchers with Berliner potato-bacon salad and one glass of house Champagne

14,60 € (G,L,J)

Soused herring in a creamy sauce with parsley potatoes 12,50 \in (G,J) small Portion 9,20 \in

Berliner calfs liver with mashed potatoes $12,80 \in (A,G)$

Some of our foods may contain nuts and other allergens. If you have any special dietary requirements, please speak to a member of our restaurant team who can advise you on your choice.