

rotisserie WEINGRÜN

APPETIZERS

Smoked Tyrolean ham with gherkins and fresh horseradish	11
Whole artichoke served with two dips	10
Octopus salad with tomato, celery, saffron potatoes & olive lemon vinaigrette	14
Ceviche from sea bass with tomato-avocado salad	13
Terine from potato and lemon served with chanterelles and mountain peach	12
Tomato basil consommé and tomato bruschetta	9

FLAME GRILL & MOLTENI COOKER

Spare Ribs from Havelland pork with barbecue sauce	16
½ Grilled chicken from Paderborn, organic farming	14
US GOP Rumpsteak with Sauce Béarnaise	29
#Ladies Cut (ca. 200g)	34
#Regular Cut (ca. 300g)	34
Crispy belly from Duroc pork (cooked for 24 hours) with hop-malt-sauce	16
Cutlet from Duroc pork with sage butter and grill tomato	25
Finish salmon grilled on the nail board and flambéed with whiskey, dill-mustard sauce	19
Fried veal liver and apple-onion chutney	18

SIDES

Our caesar salad with parmesan, crispy bread-croûtons & bacon	4
Mixed salad with our Superfood-Vinaigrette	4
Mediterranean grilled vegetables with thyme	4
Small fried potatoes with rosemary, olive oil & sea salt	4
Mashed potatoes with brown butter and chives	5
Mashed potatoes with black summer truffle	8
Bean cassoulet with dried tomatoes and sweet sour marinated red onions	5

VEGETARIAN

Truffled cep risotto with Frankfurt herbs	21
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TRIPLE FROM THE GRILL

Chicken from Paderborn, Spare Ribs and US GOP Rumpsteak with small grill potatoes with sea salt, our caesar salad and two sauces	30
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SWEETS & CHEESE

Vanilla Creme Brûlée with blueberries in cassis sauce	9
Our warm chocolate cake, melting inside and ice cream	10
Berry tartlet with crème Patisserie and yogurt sorbet	9
Homemade ice cream of the day	3/scoop
Selection of cheese with fig mustard & homemade fruit bread	11