

rotisserie WEINGRÜN

APPETIZERS

Smoked Tyrolean ham with gherkins and fresh horseradish	11
Goat`s milk cheese wrapped in pumpkin with lamb`s lettuce & pear vinaigrette	11
Winterly salad with smoked duck breast, orange-walnut dressing and cranberries	12
Octopus salad with tomato, celery, saffron potatoes & olive lemon vinaigrette	13
Turnip cream soup with crispy bacon and mulled redwine reduction	8
Starter plate „best of“	13

FLAME GRILL & MOLTENI COOKER

Spare Ribs from Havelland pork with barbecue sauce	16
½ Grilled chicken from Paderborn, organic farming	14
Dry aged irish Entrecôte with Sauce Béarnaise #Ladies Cut (ca. 180g)	23
#Regular Cut (ca. 250g)	29
Crispy belly from Duroc pork (cooked for 24 hours) with hop-malt-sauce	16
Duck leg with portwine sauce, apple-red cabbage and potato dumplings with poppy-butter	24
Finish salmon grilled on the nail board and flambéed with whiskey, dill-mustard sauce	19

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	4
Mashed potatoes with black truffle	7

VEGETARIAN

Potatoe-pumpkin strudel with caramellized brussels sprouts and pepper-cherries	19
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TRIPLE FROM THE GRILL

Chicken from Paderborn, Spare Ribs and ??? with small grill potatoes with sea salt, our caesar salad and two sauces	25
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SWEETS & CHEESE

Marzipan Creme Brûlée with homemade rum pot	9
Spekulatius-cheesecake with marinated quince and red wine ice cream	9
Our warm chocolate cake, melting inside and ice cream	9
Ice cream of the day	3/scoop
Selection of cheese with fig mustard & homemade fruit bread	11