

rotisserie WEINGRÜN

APPETIZERS

Smoked Tyrolean ham with gherkins and fresh horseradish	11
Wild broccoli with blue cheese, pomegranate and hazelnut	10
Octopus salad with tomato, celery, saffron potatoes & olive lemon vinaigrette	14
Our trainees had a chance to get creative... Colorful salad of beans with sesame vinaigrette, salami from Havelland pork and caramelized mountain peach	11
Vichyssoise (cold potato-leek soup) with chanterelles, Piment d'Espelette and croûtons	8
Starter plate „best of“	14

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)	25
#Regular Cut (ca. 250g)	31
Crispy belly from Duroc pork (cooked for 24 hours) with hop-malt-sauce	16
Chop of monkfish from saffron stock, leek, pepper, fennel and Taggiasca olives	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
Zucchini with mint, lemon and feta cheese	5
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 summer truffle	7

VEGETARIAN

Homemade gnocchi with sauteed chanterelles and Frankfurt herbs	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

Lavender Creme Brûlée caramelized with brown sugar and marinated wild berries	9
Lime pie with marinated blueberries and yoghurt sorbet	10
Our warm chocolate cake, melting inside and ice cream	10
Homemade ice cream of the day	3/scoop
Selection of cheese with fig mustard & homemade fruit bread	11