

rotisserie WEINGRÜN

APPETIZERS

Smoked Tyrolean ham with gherkins and fresh horseradish	11
<i>Our trainees had a chance to get creative...</i>	
Buckwheat sablé with browned goat cheese , rhubarb, asparagus, and strawberry-pepper ice cream	12
Octopus salad with tomato, celery, saffron potatoes & olive lemon vinaigrette	14
Tempura of mixed vegetable with two dips	9
Cream of asparagus soup with pea-bacon-crostini	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)	23
#Regular Cut (ca. 250g)	29
Crispy belly from Havelland Pork (cooked for 24 hours) with hop-malt-sauce	16
Pork cutlet from Havelland Pork with grilled tomatoes and Café de Paris butter	21
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
Beelitz asparagus ragout	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 truffle	7

VEGETARIAN

Creamy saffron risotto with Beelitz asparagus, peas, snow pea pod and parmesan chips	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

Creme Brûlée caramelized with brown sugar and blueberries in cassis sauce	9
White chocolate parfait with rhubarb compote and hazelnut granola	10
Our warm chocolate cake, melting inside and ice cream	10
Self-made ice cream of the day	3/scoop
Selection of cheese with fig mustard & homemade fruit bread	11