

# rotisserie WEINGRÜN

## APPETIZERS

Smoked Tyrolean ham with gherkins and fresh horseradish	11
Sweet bread of veal with mashed pumpkin & confit of cep`s	13
Fines de Claire oysters with lemon & Chester bread	3/piece
#HB sparkling wine Brut 2014 (Vineyard Horcher, dry)	6/0,11
Octopus salad with tomato, celery, saffron potatoes & olive lemon vinaigrette	13
Creamy goat`s cheese with beet, cumquat & lamb`s lettuce	11
Cream soup of pumpkin with Styrean seed oil & pumpkin snail	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. 150g)	21
#Regular Cut (ca. 250g)	29
Crispy belly from regioinal pork (cooked for 24 hours) with hop-malt-sauce	16
Cheek of irish farmer`s beef , braised in Horcher Merlot & salt-lemon gremolata	19
Finish salmon grilled on the nail board and flambéed with whiskey, dill and mustard sauce	19

## SIDES

Our caesar salad with parmesan, crispy bread-croûtons & bacon	4
Mixed salad with our Superfood-Vinaigrette	4
Mediterranean vegetables from the grill with thyme	4
Potpourri of red vegetables	4
Small fried potatoes with rosemary, olive oil & sea salt	4
Mashed potatoes with brown butter and chives	4
Mashed potatoes with truffle	7

## VEGETARIAN

Radicchio-risotto with fennel, Horcher Rosé & baked Brie de Meaux	18
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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

Catalonian cream with blueberries & black currant sauce	9
Parfait of pumpkin with marinated pear & chocolate sauce	9
Our warm chocolate cake, melting inside and ice cream	9
Sorbet of the day	3/scoop
Selection of cheese with fig mustard & homemade fruit bread	11