

APPETIZERS

Smoked Tyrolean ham with gherkins and fresh horseradish	11
<small>Our trainees had a chance to get creative...</small>	
Mille feuille of eggplants and tomatoes with regional buffalo mozzarella and roasted bell pepper pesto	12
Octopus salad with tomato, celery, saffron potatoes & olive lemon vinaigrette	14
Carpaccio of Irish meadow beef with rocket, pine seeds and parmesan	14
Iced cucumber soup with dry gin and salmon tartar	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 Duroc pork (cooked for 24 hours) with hop-malt-sauce	16
Liver of calf roasted in sage butter, peach chutney and chanterelles	23
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 truffle	7

VEGETARIAN

Creamy risotto with chanterelles, lovage and blueberries	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
Homemade strawberry tiramisu with marinated strawberries	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