

## BREAKFAST

SATURDAY AND SUNDAY  
11 - 16

Cold pressed Juice of the Day  
4 €

### SMALL BITES

Sourdough Bread with Butter  
6 €

One soft boiled Egg  
with a slice of Bread and Butter  
5 €

Granola with Kernels and Nuts,  
with Pear, Hazelnuts and Yoghurt  
9 €

## BREAKFAST

SATURDAY AND SUNDAY  
11 - 16

### EGG DISHES

**Ei-12437-B Breakfast**  
Regional Cheese Selection,  
Cooked Ham and Horseradish,  
one soft boiled Egg, Jam and Butter  
18 €

Two Poached Eggs  
with Sauce Hollandaise on Bread  
11 €

add:

Regionally sourced Trout Caviar  
+ 5 €

Cooked Ham  
+ 4 €

Cows Milk Feta from ‚Erdhof Seewalde‘  
+ 4 €

Wild Boar Sausages  
on Potato Puree and Onion Sauce,  
with one Fried Egg  
19 €

## LUNCH

WEDNESDAY THROUGH SUNDAY  
12 - 16

### ENTRÉES

Sourdough Bread with Butter  
6 €

*Pickled Nostalgia*  
Pickled Gherkins on Horseradish Creme Fraîche,  
with Onion, Mustard Seed and Dill  
8 €

Spring Salads with Blood Orange Filets,  
Cows Milk Feta, Fried Capers and Roasted Hazelnuts  
13 €

Lentil Stew with Root Vegetables,  
cooked Leek, Kale and Thyme  
(vegan)  
12 €

add a Wild Boar Sausage  
+ 5 €

Soup of the Day,  
with a Slice of Bread  
(optionally vegan)  
9 €

## LUNCH

### MAINS

*3 am Sandwich*  
Grilled Sourdough Bread with melted Cheese,  
Onion Jam and fermented Cabbage  
14 €

*add a glass of beer*  
+ 4 €

Potato ‚Gulasch‘ with Creme Fraîche and Chives  
(vegan)  
17 €

A Pair of ‚Wiener‘ with Mustard  
and lukewarm *Spreeparker Potato Salad*  
17 €

‚Knödel‘ in a Mushroom Sauce,  
with Butter and Parsley  
19 €

Ragu with Buttered Potatoes,  
Creme Fraîche and Pickled Chilli  
25 €

### DESSERT

Milk Rice Balls with Quince Compote and Vanilla Sauce  
9 €

*Stralauer Mousse*  
made from Dark Chocolate, with Hazelnut and Blood Orange  
9 €