

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

STARTERS

Sourdough Bread with Butter
6 €

Charcuterie Board
with products from Berlin and its surrounding areas
13 €
(per person)

'Pickled Nostalgia'
Pickled Gherkins on a Horseradish Creme Fraîche,
with Onion, Mustard Seeds and Dill
8 €

FOR A SMALLER APPETITE

Spring salads with herb vinaigrette, blue fenugreek,
regional cow's milk feta, wild garlic, and roasted hazelnuts
13 €

Bean stew with spring vegetables and parsley,
served with sour cream and fermented lemon
(vegan)
12 €

add a Wild Boar Sausage
+ 5 €

LUNCH

MAINS

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

add a glass of beer + 4 €

Vegan patties with rich gravy,
served with potato salad with cucumbers and fresh herbs
17 €

A pair of 'Wiener' sausages with tangy lentils and Spätzle
17 €

Bread dumplings in a Mushroom Sauce, with Butter and Parsley
19 €

'Stolzer Heinrich'
Thuringian bratwurst with caraway gravy and mashed potatoes
21 €

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 €