

FOOD

STARTERS

sourdough bread with whipped butter
6 €

‘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,
green Tomatoes and homemade Cheese
13 €

asparagus and rhubarb Salad
with regional cows milk Feta and Tarragon
13 €

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

add a wild boar sausage
+ 5 €

FOOD

MAINS

‘3 am Sandwich’
grilled sourdough bread with melted cheese,
onion jam, fermented cabbage and mustard
14 €

a pair of ‚Wiener’ sausages
with tangy lentils and ‚Spätzle’
17 €

bread dumplings in a mushroom sauce,
with butter and parsley
19 €

asparagus with green sauce,
a cooked egg und buttered potatoes
21 €

add cooked ham
+ 4 €

small wild boar sausages on a potato puree and onion sauce,
served with a fried egg
21 €

vegan patties with rich gravy,
served with potato salad with and fresh herbs
19 €

beef ragu with buttered potatoes,
creme fraîche and pickled chilli
25 €

WEDNESDAY THROUGH SUNDAY
12 - 16:30 UHR

THURSDAY THROUGH SATURDAY
17:30 - 20 UHR

FOOD

DESSERT

Milk Rice Balls with Quince Compote and Vanilla Sauce

9 €

Spargeleis mit frischen Erdbeeren,
Doppelrahm und Buchweizenkaramell

11 €

„Stralauer Mousse“

made from Dark Chocolate, with Hazelnut and Blood Orange

9 €

BREAKFAST

SATURDAY AND SUNDAY
11 - 15

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 fruit compote, Hazelnuts and Yoghurt
9 €

BREAKFAST

SATURDAY AND SUNDAY
11 - 15

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 €