BREAKFAST

SATURDAY AND SUNDAY 11 - 15

cold pressed juice of the day $_{4} \in$

SMALL BITES

sourdough bread with butter $_{6} \in$

one soft boiled egg with a slice of bread and butter $5 \in \mathbb{C}$

granola with kernels and nuts, with fruit compote, hazelnuts and yoghurt $9 \in$

BREAKFAST

SATURDAY AND SUNDAY 11 - 15

EGG DISHES

Ei-12437-B Breakfast

sourdough bread, regional cheese selection, cooked ham and creme fraiche, 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 €

FOOD

STARTERS

sourdough bread with butter $_{6} \in$

"Spreewaldgurken"
pickled gherkins on a horseradish creme fraiche
with onions, mustard seeds and dill
9.50 €

soup of the day, served with a slice of bread 10.50 €

leafy greens with red beets and pickled black berries, regional cows milk feta and hazelnuts $_{15}$ \in

FOR A SMALLER APPETITE

fried camembert cheese, served with preserved blueberries and wild herbs $14,50 \in$

FOOD

MAINS

grilled sourdough bread with melted cheese, onion jam, fermented cabbage and mustard served with a small green salad 16,50 €

Havelländer Bratwurst'
regional pork sausage with fermented cabbage and potatoes
19,50 €

Pilzrahm'
mushrooms in a cream sauce,
served with bread dumplings and parsley

19 €

fried oyster mushrooms on a sauce remoulade,
served with a potato cucumber salad
(vegan)
19 €

lentil stew with vegetables, thyme and a ,Wiener' sausage 18 €

wild boar sausages
served on a potato puree with onion sauce
and a fried egg
20 €