

WOCHENKARTE

11:00 – 15:00 Uhr

Hausgemachte Limonade

0,3l 4.90 € | 1l 14.00 €

VORSPEISE

Kürbissuppe | Kokosmilch | Curry *Vegane* 2,8,9,10,12,13

9.50 €

Ziegenkäse | Tomate | Baby Leaf | Kerne *Veg* 4,7,8,10,13

12.50 €

HAUPTGANG

Wirsing | Kräuterseitling | Fondant Kartoffel *Veg* 7,9,13

19.00 €

Acquerello Risotto | Garnele | Fenchel | Gartenkräuter 5,7,8,9,13

24.00 €

Boeuf Stroganoff

Rinderfilet | Rote Bete | Crème Fraîche | Tagliatelle 1,4,7,9,13

26,00 €

Pinsa | Tomate | Büffelmozzarella | Rucola | Pinienkerne *Veg* 4,6,7,8,9,12,13

21.00 €

Steak Frites (200 Tage getreidegefüttertes Premium-Rindfleisch)

Rumpsteak | Pommes Frites | Blattsalat | Sauce Hollandaise 1,6,7,9,10,12,13

35.00 €

Berlin Special

2 Currywürste | Curry Sauce | Pommes 4,6,9,10,13

19.00 €

DESSERT

Fondant au Chocolat | Vanilleeis | Karamell *Veg.* 1,4,7

12,00 €

EISCREME & SORBETS *Veg.*

je Kugel

3.80 €

Valrhona Schokolade 1,2,7,8

Tahiti Vanille 1,2,7,8

Mango-Yuzu Sorbet 13

Veg= vegetarisch

WEEK MENU
11 a.m. – 3 p.m.

Homemade Lemonade 0,3l 4.90 € | 1l 14.00 €

STARTER

Pumpkin soup | coconut milk | curry *Veg* 2,8,9,10,12,13 9.50 €

goat's cheese | tomato | baby leaf | seeds *Veg* 4,7,8,10,13 12.50 €

MAIN COURSE

savoy cabbage | king oyster mushroom | fondant potato *Veg* 7,9,13 19.00 €

Acquerello Risotto | shrimp | fennel | garden herbs 5,7,8,9,13 24.00 €

Boeuf Stroganoff

Sirloin steak | beetroot | crème fraîche | Tagliatelle 1,4,7,9,13 26,00 €

Pinsa | tomato | buffalo mozzarella | rocket salad | pine nuts *Veg* 4,6,7,8,9,12,13 21.00 €

Steak Frites (200 days grained fed premium beef)

Rump steak | french fries | leaf salad | Hollandaise sauce 1,6,7,9,10,12,13 35.00 €

Berlin Special

2 Curry sausages | curry sauce | french fries 4,6,9,10,13 19.00 €

DESSERT

Chocolate fondant | vanilla ice cream | caramel *Veg.* 1,4,7 12,00 €

ICE CREAM & SORBETS *Veg.*

per scoop 3,80 €

Valrhona chocolate 1,2,7,8

Tahiti vanilla 1,2,7,8

Mango-Yuzu sorbet 13

Veg = vegetarian