

WOCHENKARTE

11:00 – 15:00 Uhr

VORSPEISE

Grüne Erbsensuppe Pumpernickel Gartenkresse 4,7,9,13 Veg	9,50 €
Glasnudeln Soja Peperoni Koriander Erdnuss 2,3,4,5,8,9,11,12,13,14	12,50 €

HAUPTGANG

Acquerello-Risotto Rote Bete Fourme d'Ambert Pekannuss 7,8,9,13 Veg	19,00 €
Skrei Lauch Drillinge Krustentiersauce 3,7,9,10,13	23,00 €
Perlhuhnbrust Edamame Shiitake Duftreis 7,9,13	23,00 €
<u>Steak Frites</u> (200 Tage getreidegefüttertes Premium-Rindfleisch) Rumpsteak Pommes Frites Blattsalat Sauce Hollandaise 1,6,7,9,10,12,13 Entrecôte + 8.00 €	37,00 €

<u>Berlin Special</u> 2 Currywürste Curry Sauce Pommes 6,9,10,13	19,00 €
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DESSERT

Kaffee Granola Milch Veg. 2,4,7,8,11,13	8,50 €
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EISCREME & SORBETS Veg.	je Kugel	3,80 €
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Valrhona Schokolade 1,2,7,8
Tahiti Vanille 1,2,7,8
Mango-Yuzu Sorbet 13

Baguette mit Butter + 2.00 €

Veg= vegetarisch

WEEK MENU

11 a.m. – 3 p.m.

STARTER

Green pea soup | pumpernickel | garden cress 4,7,9,13 *Veg* 9,50 €

Glass noodles | soy | pepperoni | coriander | peanut 2,3,4,5,8,9,11,12,13,14 12,50 €

MAIN COURSE

Acquerello Risotto | beetroot | Fourme d'Ambert | pecan nut 7,8,9,13 *Veg* 19,00 €

Skrei | leeks | triplets | crustacean sauce 3,7,9,10,13 23,00 €

Guinea fowl breast | edamame | shiitake | jasmine rice 7,9,13 23,00 €

Steak Frites (200 days grained fed premium beef)

Rump steak | french fries | green salad | sauce Hollandaise 1,6,7,9,10,12,13 37,00 €

Entrecôte + 8.00 €

Berlin Special

2 Curry sausages | curry sauce | french fries 6,9,10,13 19,00 €

DESSERT

Coffee | granola | milk *Veg.* 2,4,7,8,11,13 8,50 €

ICE CREAM & SORBETS *Veg.*

per scoop 3,80 €

Valrhona chocolate 1,2,7,8

Tahiti vanilla 1,2,7,8

Mango-Yuzu sorbet 13

Baguette with butter + 2.00 €

Veg = vegetarian