

BREAD & CUCUMBERS

- Cucumber plate „Spreewald style“** 7,90 €
with fresh pickled, mustard and chilli gherkins, with greave lard and home-made bread
- Roast beef-bread** 10,90 €
cucumber bread with thin slices of roast beef cooked medium rare, salad and mustard gherkin-capers-rémoulade sauce
- Vital Bread – vegan** 9,90 €
cucumber bread with hummus, avocado, sesame-soy-cucumber salad and marinated mild chilli
- Club Sandwich (main course)** 16,90 €
with sous-vide cooked chicken breast, candy-bacon, Dijon mustard-mayonnaise, cheese, tomato, salad and sweet potato fries

SALADS

- Cucumber salad „Spreewald style“ – vegetarian** 6,50 €
with sour cream and fresh dill
- Cherry tomatoes-fig salad – vegan** 9,50 €
with lime vinaigrette, croûtons from our home-made bread and mint
- “Finally summer again”-salad – vegetarian** 10,50 €
salad with lime vinaigrette, marinated tarragon-watermelon and feta cheese
- “Celebrate-life”-bowl (main course) – vegan** 14,90 €
couscous, baked sweet potato, baked cauliflower, tomato, sesame-soy-cucumber salad, kidney beans, leaf salad with raspberry vinaigrette and roasted cashew nuts

SOUPS

- Cold “Spreewälder” cucumber soup – vegetarian** 7,50 €
with fresh dill and cold pressed linseed oil from Burg/Spreewald
- Sweet potato-coconut soup – vegan** 7,90 €
with chilli oil
- Creamy sauerkraut soup** 7,90 €
with baked black sausage

VEGAN & VEGETARIAN

- Grilled aubergine – vegan** 15,90 €
with buckwheat, soy-mint-yogurt, pomegranate seeds
and carrot-cashew-pesto
- Potato-vegetable curry – vegan** 16,50 €
with fried tempeh
- Beluga lentils-ragout – vegan** 16,50 €
with sweet potatoes, green asparagus and fried sesame-tofu

TRADITIONAL SPREEWALD DISHES

- Spreewälder herbal curd cheese – vegetarian** 11,90 €
with fresh onions, cold – pressed linseed oil from Burg and jacket potatoes
- Stuffed cabbage, 250 g** 14,90 €
cabbage roulade stuffed with minced meat,
served in its own gravy and with parsley potatoes
- Horseradish „Schnitzel“** 17,90 €
from the loin of pork covered with horseradish, served with gherkins
and potato salad

FISH

- Fried pike-perch fillet** 21,90 €
with creamed sauerkraut, herb potato mash and candy-bacon
- Fried catfish fillet** 21,90 €
with Beluga lentils-sweet potato-ragout and green asparagus

MEAT

- Jelly of regional game** 18,90 €
with mustard gherkins-capers-rémoulade, marinated salad
and jacket potatoes
- Schnitzel „Vienna style“** 17,90 €
from pork, with French fries, cranberries and lemon
- Fried guinea fowl breast** 20,90 €
with grapes sauce, glazed carrots and Parmesan-Polenta
- Sous-vide cooked cheeks of veal** 22,90 €
with port sauce, king oyster mushrooms and sweet potato mash
- Braised lamb haunch** 21,90 €
with rosemary-garlic sauce, glazed carrots and Parmesan-Polenta
- Rump-steak of Irish beef** 26,90 €
with pan-fried vegetables, rosemary potatoes and
tomato-onion marmalade

KIDS MENUE

4 fish fingers with potato mash and glazed carrots	6,50 €
4 chicken stripes baked chicken stripes with French fries, ketchup and mayonnaise	6,50 €
Linguine with bolognese sauce and Parmesan cheese	7,50 €
Tiger tail buttermilk pancake filled with Nutella, served with chocolate sauce and vanilla sauce and smarties	5,90 €
Griesgram Ernst semolina pudding with cherry jelly	5,50 €
Ice dwarf Anton vanilla ice cream, chocolate ice cream and smarties	4,50 €

DESSERT

Chocolate cake – vegan, gluten-free with mango sorbet, marinated berries and almond crumble	8,50 €
Garden herbs-Crème Brûlée flavoured with regional herbs, apple-rose hip-chutney and Matcha sorbet	8,90 €
Buttermilk pancake „Spreewald style“ with vanilla ice cream, apple sauce and whipped cream	6,90 €

CAKES

piece

„Strandcafé“ cake

4,50 €

curd cheese-cream cake with peach pieces, biscuits base and chocolate chips

Cheesecake

3,70 €

Apple-almond cake – vegan, gluten-free

4,50 €

Fruit cake with crumbles

3,50 €

baked with spelt flour, according to daily offer

Oven-fresh apple strudel

5,90 €

with vanilla ice cream and whipped cream

Alternatively also available vegan

with raspberry sorbet and buckwheat crumble

Portion of whipped cream

1,20 €

home-made and lightly sugared

ICE CREAM

from the manufactory IceGuerilla
100% handmade and from the region

Iced coffee	6,90 €
delicious drink with two scoops vanilla ice cream, filled with coffee, garnished with whipped cream and grated chocolate	
Iced chocolate	6,90 €
delicious drink with vanilla and chocolate ice cream, filled with drinking chocolate, garnished with whipped cream and grated chocolate	
Cookie-Baileys coupe	7,90 €
one scoop biscuit-cookie-ice cream and two scoops vanilla ice cream, garnished with cookie crumbles, Baileys-liqueur and whipped cream	
Caramel coupe	7,50 €
one scoop "Edelmond"-nougat-ice cream, one scoop salted caramel ice cream, and one scoop caramel-cream puff-ice cream, garnished with caramel sauce and whipped cream	
„Sweden“ coupe	7,90 €
three scoops vanilla ice cream served on apple sauce, garnished with eggnog and whipped cream	
“Spreewald” coupe – gluten-free	7,00 €
two scoops curd cheese-linseed oil-ice cream, sweet cucumber salad and almond crumble	
Fruit coupe – vegan, gluten-free	8,00 €
fruity composition of fresh fruits and three fruity sorbets (apple, raspberry and mango) and buckwheat crumble	
Scoop of sorbet	2,50 €
apple, raspberry, lime-mint, Matcha, mango	

ASPARAGUS MENU (fresh from the Spreewald)

Asparagus cream soup - vegetarian with chervil pesto	7,00 €
Asparagus salad - vegetarian with white and green asparagus, chervil oil, pickled lemon Buffalo mozzarella	12,50 €
Asparagus – peas curry - vegan with fried Tofu	15,90 €
500 g* fresh regional asparagus With small potatoes and Sauce Hollandaise or crumble butter or “Frankfurter” green sauce (vegan)	19,80 €
300 g* fresh regional asparagus With small potatoes and Sauce Hollandaise or crumble butter or “Frankfurter” green sauce (vegan)	13,90 €
...with rosemary and serrano ham	6,50 €
...with a small „Schnitzel Vienna style“(escalope of pork)	8,00 €
...with fried pike perch fillet	9,80 €