

VESPER MENU (Monday to Friday von 2 bis 6 p.m.)

“Spreewald” plate (VEGETARIAN)	7,90 €
fresh pickled, mustard and sour gherkins out of the vat herbal curd and cold pressed linseed oil or greave lard home made bread	
Winterly green salad (VEGAN)	10,90 €
currant vinaigrette spicy nuts pomegranate seeds on request with Wan Tan filled with goat's cheese and pear	
Roasted cauliflower-coconut soup (VEGAN)	7,90 €
dates rosemary oil	4,50 €
Baked Camembert (VEGETARIAN)	10,90 €
cucumber bread pick lettuce cranberry-chutney	
Fried pike-perch fillet	21,90 €
black lentil ragout balsamic romanesco black salsify carrots	
Potatoes, linseed oil and herbal curd (VEGETARIAN)	11,90 €
traditional herbal curd red onions cold pressed linseed oil jacket potatoes	
Horseradish “Schnitzel”	18,90 €
from the loin of pork covered with horseradish gherkin relish potato-bacon-salad	

CAKES & ICE CREAM

Buttermilk pancake	6,90 €
pineapple-rosemary-ragout nougat ice cream	
“Strandcafé” cake	piece 4,90 €
curd cheese-cream cake with peach pieces, biscuits base and chocolate chip	
Cheesecake	piece 3,70 €
Grandma’s apple-almond cake (VEGAN / GLUTEN FREE)	piece 4,50 €
Fruit cake with crumbles according to daily offer (vegan)	piece 3,50 €
Oven-fresh apple strudel	piece 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 €
Caramel coupe	7,90 €
one scoop “Edelmond”-nougat-ice cream one scoop salted caramel ice cream one scoop peanut butter ice cream caramel sauce whipped cream	
Wild berries coupe (VEGAN / GLUTEN FREE)	7,50 €
one scoop raspberry sorbet one scoop cassis sorbet one scoop blueberry sorbet wild berries jam	

STARTERS

“Spreewald” plate (VEGETARIAN) fresh pickled-, mustard- and sour-gherkins out of the barrel herbal curd and cold pressed linseed oil or greave lard home made bread	7,90 €
Beef Tatar with Japanese marinade chilli mayonnaise sesame dip cucumber bread	12,90 €
Winterly green salad (VEGETARIAN) currant vinaigrette spicy nuts pomegranate seeds on request with Wan Tan filled with goat's cheese and pear	10,90 € 4,50 €
Baked Camembert (VEGETARIAN) cucumber bread pick lettuce cranberry-chutney	10,90 €

SOUPS

Roasted cauliflower-coconut soup (VEGAN) dates rosemary oil	7,90 €
Crustacean soup baked prawn	8,90 €

VEGETARIAN & VEGAN DISHES

Vegetable curry (VEGAN) tempeh spinach buckwheat	17,50 €
Black lentil ragout (VEGAN) balsamic romanescos black salsify carrots tofu	15,90 €
Grilled aubergine (VEGAN) buckwheat romanescos soy-mint-yoghurt carrot pesto	16,90 €

FISH

Fried pike-perch fillet black lentil ragout balsamic romanesco black salsify carrots	21,90 €
Fried catfish fillet fennel shallot-orange sauce beetroot-potato mash	22,90 €

FROM FARM & STABLE

½ Duck in its own gravy quince-red cabbage potato dumplings breadcrumb butter	19,90 €
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Wine recommendation for the duck

Cabernet Sauvignon , France, Domaine de la Baume, dry	0,2 L 6,90 € 0,75 L 26,00 €
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Piece of rib of Duroc pork herbal crust rose hips-port wine sauce savoy cabbage nut butter-potato mash	22,90 €
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“Sauerbraten” of regional game Brussels sprout cardamom-red wine sauce chestnuts-bread dumplings	24,90 €
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Braised ox cheeks king oyster mushrooms rosemary-port wine sauce prune chutney parsnip mash	24,50 €
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SPREEWALD DISHES

Potatoes, linseed oil and herbal curd (VEGETARIAN) traditional herbal curd red onions cold pressed linseed oil jacket potatoes	11,90 €
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Horseradish “Schnitzel” from the loin of pork covered with horseradish gherkin relish potato-bacon-salad	18,90 €
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DESSERTS

Buttermilk pancake pineapple-rosemary-ragout nougat ice cream	6,90 €
Garden herbs-Crème Brûlée flavoured with regional herbs, apple-rose hip-chutney and cassis sorbet	8,90 €
"Wood an meadow" (VEGAN) buckwheat mousse buckwheat crumble wild berry marmalade granitée of Conifer	9,20 €

CHEESE

Selection of cheese, 100 gram home-made bread butter figs fig mustard spicy nuts	10,90 €
<i>Wine recommendation for the cheese</i>	
Wehlener Sonnenuhr, Moselle Riesling Spätlese vineyard Markus Molitor fruity sweetness	0,1 l 6,90 €

CHILDRENS MENU

4 chicken stripes baked chicken stripes with French fries, ketchup and mayonnaise	6,90 €
4 fish fingers peas potato mash	6,90 €
Linguine with bolognese sauce Parmesan cheese	7,90 €
"Ice dwarf Anton" vanilla ice cream chocolate ice cream smarties	4,50 €
"Tiger tail" buttermilk pancake filled with Nutella chocolate sauce vanilla sauce smarties	5,90 €

ICE CREAM from the manufactory Ice Guerilla from Beeskow

Caramel coupe	7,90 €
one scoop "Edelmond"-nougat-ice cream one scoop salted caramel ice cream one scoop peanut butter ice cream caramel sauce whipped cream	
"Spreewald" coupe (GLUTEN FREE)	7,90 €
two scoops curd cheese-linseed oil-ice cream sweet cucumber salad almond crumble	
Wild berries coupe (VEGAN / GLUTEN FREE)	7,50 €
one scoop raspberry sorbet one scoop cassis sorbet one scoop blueberry sorbet wild berries jam	
Ice cream & sorbet	each scoop 2,50 €
cassis sorbet raspberry sorbet blueberry sorbet vanilla ice cream chocolate ice cream "Edelmond" nougat ice cream curd cheese-linseed oil-ice cream salted caramel ice cream peanut butter ice cream	

CAKES

"Strandcafé" cake	piece 4,90 €
curd cheese-cream cake with peach pieces, biscuits base and chocolate chips	
Cheesecake	piece 3,70 €
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