

Announcement:

Martin-mas goose

on the 11th, 12th November 2020 from 6 to 9 p.m.
and
on the 13th and 14th November 2020
from 12 to 3 p.m. and from 6 to 9 p.m.

Goose bouillon

vegetable julienne | cranberry-chestnut ravioli
8,00 €

Breast and leg of goose (without bones)

In its own gravy | quinces-red cabbage | potato dumplings | breadcrumb butter
24,90 €

Mille-feuille of baked apple

white chocolate-pecan nuts cream | currant jam
8,90 €

2 courses menu 32,90 € per person

3 courses menu 38,90 € per person

Wine recommendation:

Cabernet Sauvignon

Domaine de la Baume
France

0,2 L 6,90 €

0,75 L 26,00 €

To be ordered in advance.

STARTERS

“Spreewald” plate (VEGETARIAN) fresh pickled-, mustard- and sour-gherkins out of the barrel herbal curd or greave lard cold pressed linseed oil 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 €
Salad Bowl (Main course) (VEGAN) beetroot pumpkin pickled chicory lentils walnut kernels plum vinaigrette	15,90 €

SOUPS

Pumpkin-coconut soup (VEGAN) dates chilli oil	7,90 €
Crustacean soup baked prawn	8,90 €

VEGETARIAN & VEGAN DISHES

Buckwheat-vegetable curry (VEGAN) tempeh spinach	17,50 €
Red lentil ragout (VEGAN) pumpkin Balsamic romanesco	15,90 €
Grilled aubergine (VEGAN) buckwheat romanesco soy-mint-yoghurt carrot pesto	16,90 €

FISH

Fried pike-perch fillet red lentil ragout pumpkin Balsamic romanesco	21,90 €
Baked 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 €
------------------------------------------------------------------------------------------------	---------

Wine recommendation for the duck

Cabernet Sauvignon , France, Domaine de la Baume, dry	0,2 L 6,90 € 0,75 L 26,00 €
-----------------------------------------------------------------	--------------------------------

Piece of rib of Duroc pork herbal crust rose hips-port wine sauce peas pumpkin nut butter-potato mash	22,90 €
--------------------------------------------------------------------------------------------------------------------------	---------

“Sauerbraten” of regional game Brussels sprout cardamom-red wine sauce chestnuts-bread dumplings	24,90 €
-----------------------------------------------------------------------------------------------------------------	---------

Braised ox cheeks king oyster mushrooms rosemary-port wine sauce prune chutney parsnip mash	24,50 €
--------------------------------------------------------------------------------------------------------------	---------

SPREEWALD DISHES

Potatoes, linseed oil and herbal curd (VEGETARIAN) traditional herbal curd red onions cold pressed linseed oil jacket potatoes	11,90 €
-------------------------------------------------------------------------------------------------------------------------------------------------	---------

Horseradish “Schnitzel” from the loin of pork covered with horseradish gherkin relish potato-bacon-salad	18,90 €
-------------------------------------------------------------------------------------------------------------------------	---------

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 €
Chocolate cake (VEGAN) Cassis-quinces ragout cassis sorbet	8,90 €

CHEESE

Selection of cheese, 100 gram home-made bread butter figs fig mustard spicy nuts	10,90 €
----------------------------------------------------------------------------------------------------	---------

Wine recommendation for the cheese

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 €
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 €

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 or greave lard cold pressed linseed oil home made bread	
Winterly green salad (VEGAN)	10,90 €
currant vinaigrette spicy nuts pomegranate seeds on request with goat's cheese and pear-Wan Tan	4,50 €
Pumpkin-coconut soup (VEGAN)	7,90 €
dates chilli oil	
Fried pike-perch fillet	21,90 €
red lentil ragout pumpkin Balsamic romanesco	
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

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 €

ICE CREAM

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	