

Announcement:

# Martin-mas goose

11<sup>th</sup>, 12<sup>th</sup>, 13<sup>th</sup> of November 2020 from 6 to 8 p.m.

and

14<sup>th</sup> and 15<sup>th</sup> of November 2020  
from 12 to 3 p.m. and from 6 to 8 p.m.

**Pumpkin-ginger-soup**

7,50 €

**Breast and leg of goose**

In its own gravy | cranberry – red cabbage | potato dumplings | breadcrumb butter

19,80 €

**Baked apple filled with marzipan, cranberries and almonds**

wild berry jam | hazelnut crumble | vanilla sabayon

7,50 €

3 courses menu 34,00 € per person

*Wine recommendation:*

**Cabernet Sauvignon**

Domaine de la Baume  
France

0,2 L 6,90 €

0,75 L 24,00 €

## STARTERS

<b>“Spreewald” plate</b> (VEGETARIAN) fresh pickled, mustard and sour gherkins out of the barrel herbal curd or greave lard   cold pressed linseed oil home made bread	7,50 €
<b>Carpaccio of smoked duck breast</b> mango-pepper ragout   marinated corn salad	11,90 €
<b>Winterly green salad</b> (VEGETARIAN) currant vinaigrette   spicy nuts   pomegranate seeds on request with goat's cheese wrapped in bacon	9,50 € 4,00 €

## SOUPS

<b>Pumpkin-coconut soup</b> (VEGAN) pumpkin seeds   pumpkin seed oil	7,50 €
<b>Game broth</b> chestnuts-ravioli   vegetable strips	8,00 €

## VEGETARIAN & VEGAN DISHES

<b>Buckwheat-vegetable curry</b> (VEGAN) tempeh   spinach	15,90 €
<b>Red lentil ragout</b> (VEGAN) pumpkin   Balsamic   potatoes	15,90 €
<b>Barley-risotto</b> (VEGETARIAN) pepper   pumpkin   rocket   Parmesan-chip	14,90 €
<b>Linguine</b> (VEGETARIAN) with tomatoesugo   rocket   Parmesan   pine nuts	14,90 €

## FISH

<b>Fried pike-perch fillet</b> red lentil ragout   pumpkin   Balsamic   potatoes	21,90 €
<b>Baked catfish fillet</b> fennel   shallot-orange sauce   buckwheat	22,90 €

## FROM FARM & STABLE

<b>½ duck</b> in its own gravy   cranberry-red cabbage   potato dumplings breadcrumb butter	19,80 €
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### *Wine recommendation for the duck*

<b>Cabernet Sauvignon, France,</b>	0,2 L 6,90 €
Domaine de la Baume, dry	0,75 L 24,00 €

<b>Fried breast of guinea fowl</b> Dijon-mustard sauce   mushrooms   barley-risotto	22,90 €
<b>Fried saddle of venison (medium rare)</b> port sauce   Brussels sprouts   sage-potato mash	24,90 €
<b>Braised ox cheeks</b> romanesco   prune   cauliflower mash	22,50 €

## SPREEWALD DISHES

<b>Potatoes, linseed oil and herbal curd</b> (VEGETARIAN) traditional herbal curd red onions   cold pressed linseed oil   jacket potatoes	11,90 €
<b>Horseradish “Schnitzel”</b> from the loin of pork covered with horseradish gherkin   beetroot-apple salad   French fries	17,90 €

## DESSERTS

<b>Buttermilk pancake</b> pineapple-rosemary-ragout   brownie ice cream	6,90 €
<b>Hay milk Crème Brûlée</b> brownie ice cream   hazelnut crumble	8,50 €
<b>“Wood &amp; meadow”</b> (VEGAN) granité of conifer   wild berry jam buckwheat mousse   buckwheat crumble	8,50 €

## KÄSE

<b>Selection of cheese, 100 gram</b> home-made bread   butter   grapes   fig mustard	8,50 €
<i><b>Wine recommendation for the cheese</b></i>	
<b>Wehlener Sonnenuhr, Moselle</b> Riesling Spätlese   vineyard Markus Molitor   fruity sweetness	0,1 l 6,50 €

## CHILDRENS MENU

<b>4 chicken nuggets or 4 fish fingers</b> peas   potato mash	6,50 €
<b>Linguine</b> (VEGETARIAN) tomatoesugo   parmesan	6,50 €

## ICE CREAM

<b>Brittle-cup</b>		7,50 €
caramel-salted butter ice cream   brownie-ice cream Espresso-brittle-ice cream   hazelnut brittle   caramel sauce   whipped cream		
<b>Cookie-eggnog-cup</b>		7,50 €
cookie-ice cream   vanilla-ice cream   Cookie-crumble eggnog   whipped cream		
<b>Wild berry-cup</b> (VEGAN)		7,50 €
blackberry sorbet   cassis sorbet   blueberry sorbet wild berry jam		
<b>Ice dwarf "Anton"</b>		4,50 €
vanilla-ice cream   chocolate-ice cream   Smarties		
<b>Ice cream &amp; sorbet</b>	scoop	2,50 €
blackberry sorbet   cassis sorbet   blueberry sorbet vanilla-ice cream   chocolate-ice cream   Cookie-ice cream caramel-salted butter-ice cream   brownie-ice cream Espresso-brittle-ice cream		

## CAKES

<b>„Strandcafé“ cake</b>	piece	4,50 €
quark-cream cake with peach pieces, biscuit base and chocolate chips		
<b>Cheesecake</b>	piece	3,70 €
<b>Juicy chocolate cake</b> (VEGAN, GUTEN- & LACTOSE FREE)	piece	4,50 €
<b>Crumble cake, daily changing offer</b>	piece	3,50 €
<b>Portion of whipped cream</b>		1,20 €

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

<b>“Spreewald” plate</b> (VEGETARIAN) fresh pickled, mustard and sour gherkins out of the vat herbal curd or greave lard   cold pressed linseed oil home made bread	7,50 €
<b>Winterly green salad</b> (VEGETARIAN) currant vinaigrette   spicy nuts   pomegranate seeds <b>on request with goat's cheese wrapped in bacon</b>	9,50 € 4,00 €
<b>Pumpkin-coconut soup</b> (VEGAN) pumpkin seeds   pumpkin seed oil	7,50 €
<b>Fried pike-perch fillet</b> red lentil ragout   pumpkin   Balsamic   potatoes	21,90 €
<b>Potatoes, linseed oil and herbal curd</b> (VEGETARIAN) traditional herbal curd red onions   cold pressed linseed oil   jacket potatoes	11,90 €
<b>Horseradish “Schnitzel”</b> from the loin of pork covered with horseradish gherkin   beetroot-apple salad   French fries	17,90 €

## CAKES

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<b>Juicy chocolate cake</b> (VEGAN, GUTEN- & LACTOSE FREE)	piece	4,50 €
<b>Crumble cake, daily changing offer</b>	piece	3,50 €
<b>Portion of whipped cream</b>		1,20 €

## ICE CREAM

<b>Brittle-cup</b> caramel-salted butter ice cream   brownie-ice cream Espresso-brittle-ice cream   hazelnut brittle   caramel sauce   whipped cream	7,50 €
<b>Cookie-eggnog-cup</b> Cookie-ice cream   vanilla-ice cream   Cookie-crumble eggnog   whipped cream	7,50 €
<b>Wild berry-cup</b> (VEGAN) blackberry sorbet   cassis sorbet   blueberry sorbet wild berry jam	7,50 €