



MENU

GOLDEN YEARS

The Twenties Variety Revue N° 2

Starters

Goat cheese gratinated with thyme honey - vegetarian € 15,00
Pineapple chili chutney | baked rocket

Tatar of free-range beef € 16,50
Shallot cubes | caper fruit | organic egg with Osietra caviar | pumpernickel | salted butter

Fennel carpaccio - vegan € 13,50
Virgin olive oil | Maldon salt | melon salad
lavender blossoms

Caesar Salad - vegetarian € 14,00
Romaine lettuce | black cherry tomatoes
Grana Padano basket | parmesan garlic dressing

optionally with six crunchy chicken breast strips
in panko dough + € 6,00

Shrimp cocktail € 15,00
Radicchio iceberg lettuce | grilled avocado
trout caviar | cocktail sauce | dill | bread chip

Scallops fried in lemon thyme butter € 19,50
Four fried scallops | warm beetroot mash
fennel salad | sautéed baby spinach

Soups

Truffled black salsify soup - vegetarian € 8,50
baked beetroot praline

Carrot coconut cappuccino € 9,50
lemongrass shrimp

Potato cassoulet € 11,00
prime boiled beef | root vegetables
spring onion | parsley bread

Main courses

Varietételler € 18,50
Skewer with marinated chicken breast | Chili-Poppers
baked spring rolls | king prawns in curry dough
mozzarella skewer | truffled black salsify soup
mango- and chili dip

Berlin meal € 19,50
Brown bread with ham and fried egg | minced meat
with onions | knuckle of pork in aspic | meatball
pea soup | pickled egg | gherkin | onion rings
farmhouse bread | red fruit jelly

Semolina dumpling filled with burrata - vegetarian € 15,00
Beetroot ragout | baby carrots | vine tomatoes
truffle foam

Pumpkin gnocchi with saffron emulsion - vegan € 14,50
Green asparagus tips | manioc

Truffle linguine with scampis € 22,50
Truffle cream | pea pod slices | grated French black truffle

Viennese Schnitzel of veal € 25,00
Lukewarm potato cucumber salad | wild cowberries
lemon

Fried codfish filet € 24,00
Pea mint risotto | bell pepper foam

Pink fried saddle of venison € 25,00
Grape shallot jus | romanesco floret | parsnip purée

Dessert

Trilogy of nostalgia € 11,00
Peach Melba | Pear Helene | red fruit jelly

Champagne & sorbet € 12,50
Rhubarb sorbet | champagne 0,1 l | pistachio crisp

Crêpes Suzette € 12,00
Gran Marnier parfait | orange filets in its own stock
almond slivers

Semolina flummery made of almond milk - vegan € 11,50
Cherries in Valrhona-Guanaja-chocolate
apricot mint sauce

Dessert „Wintergarten“ € 15,00
Heavenly dessert selection

French cheese selection € 16,00
5 x 30g cheese | two kinds of grapes | fig mustard
caramelized walnuts | farm-baked bread

Snack

Three kinds of snacks of your choice € 7,50
Caramelized walnuts | wasabi nuts | peanuts
cheddar cheese or honey mustard pretzel snack
Haribo gummi bears