

MENU I

Quail and Egg

Barley, Turnip, Dandelion, Corn
Euro 16,00

Seared Sturgeon

Chicken, Beetroot, King Oyster Mushrooms, Sunflower Seeds
Euro 16,00

Veal Tongue

Chives, Mushroom, Parsley
Euro 18,00

Cod

Kohlrabi, Rhubarb, Chanterelles
Euro 32,00
or

Haunch of Lamb

Leek, Pear, steamed Noodle
Euro 32,00

Blood Orange, Sour Cream, Coffee

Euro 13,00

5 Course Menu (without Cod) 79,00 Euro

Wine Pairing 38,00 Euro

6 Course Menu (with Cod) 87,00 Euro

Wine Pairing 46,00 Euro

MENU II

Whitefish

Nettle, Buckwheat, Apple, Perennial Celery
Euro 16,00

Plaice

Cucumber, Caraway, Yogurt
Euro 16,00

Beelitz Asparagus

Herbs Ravioli, Tomato, Bacon
Euro 16,00

Flank Steak

Marrow, Eggplant, Radish
Euro 16,00

Veal Shoulder

Celeriac, Wild Cress, Pom Pom mushroom
Euro 32,00

Chocolate, Strawberry, Vanilla

Euro 13,00

*5 Course Menu (without Asparagus) 79,00 Euro
Wine Pairing 38,00 Euro*

*6 Course Menu (with Asparagus) 87,00 Euro
Wine Pairing 46,00 Euro*

VEGETARIAN MENU

Peas

Sour Cream, Asparagus, Quinoa, Macadamia Nuts
Euro 16,00

Roasted Potato Broth

Egg Yolk, Pak Choi, Marjoram
Euro 14,00

Porta Bella Mushroom

Leek, Elderberry, Belgian Endive
Euro 16,00

Beelitz Asparagus

Herbs Ravioli, Tomato, Brown Butter
Euro 22,00

Blood Orange, Sour Cream, Coffee

Euro 13,00

or

German Cheeses

Chutney, Fruitloaf and salted Almonds
Euro 14,00 Euro

5 Course Menu 60,00 Euro

Wine Pairing 38,00 Euro

6 Course Menu with Cheese 72,00 Euro

Wine Pairing 46,00 Euro