

OUR MENU
DURING
THE FESTTAG
01.04.-10.04.2023



ENTRÉE

Pretzels € 3.50

Canapé selection 4 € 13.50

Egg salad & smoked trout * Serrano ham/ fig mustard/ sesame * (einzeln) € 3.50

Truffle salami/ pine nuts/ pumpkin seeds * Goat's cream cheese/ bloomsoms

CLASSICS

Tatar of pumpkin (vegetarian) € 19.50

Sichuan sour cream/ fresh truffle/ roasted cauliflower

Tartar of Brandenburg pasture-grazed beef € 21.50

pearl onions in red wine/ kewpie mayonnaise

sourdough bread chips/ shiso oil

Flamed salmon sashimi € 23.50

Orange soy dressing/ daikon radish

NEUE INSPIRATIONEN

4 bio cheese platter (vegetarian) € 21.50

4 Manufacture Chutneys

Beef Tataki € 23.50

Shimeji mushrooms/ goji berries/ yuzu jelly/ pickled egg yolk

Breton lobster salad € 28.50

Brioche/ pickled sweet and sour daikon radish

roasted sesame/ granny smith

DESSERT

Cake of wild berries € 12.50

Oat crumble/ gold powder