

OUR MENU
DURING
THE FESTTAG
01.04.-10.04.2023



ENTRÉE

Pretzels	€ 3.50
Canapé selection 4	€ 13.50
Rillettes of Salmon trout/ capers * Serrano ham/ fig mustard/ sesame Truffle salami/ pine nuts/ pumpkin seeds * Goat's cream cheese/ bloomsoms	(einzeln) € 3.50

CLASSICS

Tatar of pumpkin (vegetarian) Sichuan sour cream/ fresh truffle/ roasted cauliflower	€ 19.50
Tartar of Brandenburg pasture-grazed beef pearl onions in red wine/ kewpie mayonnaise sourdough bread chips/ shiso oil	€ 21.50
Flamed salmon sashimi Orange soy dressing/ daikon radish	€ 23.50

NEUE INSPIRATIONEN

4 bio cheese platter (vegetarian) 4 Manufacture Chutneys	€ 21.50
Beef Tataki Shimeji mushrooms/ goji berries/ yuzu jelly/ pickled egg yolk	€ 23.50
Breton lobster salad Brioche/ pickled sweet and sour daikon radish roasted sesame/ granny smith	€ 28.50

DESSERT

Cake of wild berries Oat crumble/ gold powder	€ 12.50
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