

BREAKFAST | 06:30 – 12:00 H

American Breakfast | 34

- Two eggs of your choice: scrambled, fried, poached, boiled or omelette (with a choice of ham, tomatoes, cheese, mushrooms, onions, Nuremberg sausages, bacon)
- Potato wedges
- Selection of rolls, bread and crisp bread
- Croissants and Danish pastries
- Butter or margarine
- Honey, jam and hazelnut chocolate cream
- Selection of cheese and cold cuts
- Fruit salad
- One glass of juice of your choice
- One hot beverage of your choice

1,2,3,4,5,6,7,11,12,13,14,B,D,E,H,L,M

Continental Breakfast | 26

- Selection of cheese and cold cuts
- Butter and jam
- Oven-fresh croissants, Danish pastry and rolls
- One glass of juice of your choice
- One hot beverage of your choice

1,2,5,6

Croissant breakfast | 16

- Three oven-fresh croissants and Danish pastry
- Butter, honey and jam
- One beverage of your choice

1,2,5,6

If your breakfast is included in your room rate we charge an additional service charge of 20 € for breakfast served in your room during the opening hours of our breakfast restaurant.

SALADS | 15:00 – 22:00 H

Brandenburg buffalo mozzarella | 16

water buffalo cheese speciality, tomato, grilled baby corn, basil

2,5,6,7

Marlene bowl | 14

wild herb salad, avocado, broccoli, edamame, chickpeas, red cabbage, quinoa

4,5,6,7,11,12,14

Choose your dressing

- Sesame dressing
2,4,5,6,7,11,12
- Lime wasabi dressing
4,5,7,11,12

Choose on top

- Fried duck breast | 8
- Black tiger prawns | 8
- Grilled rump steak slices | 8

SOUPS | 15:00 – 22:00 H

SOUPS

Red kuri squash soup | 12

fried shrimp, lamb's lettuce pesto, roasted seeds

2,5,7,9

Soup of smoked bell pepper | 8,5

piment d'espelette, crème fraîche, garden cress

2,7,12

BURGER | 15:00 – 22:00 H

Marlene burger | 18

100 % US beef (200 g), toasted brioche roll, Monterey Jack cheese, tomato, Spreewald gherkin, romaine lettuce, barbecue cocktail sauce

1,2,3,4,5,7,12

Choose additionally

- Dip fries | 4

We are also happy to prepare this dish gluten-free.

Vegan burger | 18


green plant patty made of peas and protein, chia seed bun, brokkomole, baked onions

1,4,5,7,12

Choose additionally

- Sweet potato French fries | 4


SNACKS | 15:00 – 22:00 H

French fries with truffle | 12 
Grana Padano, truffle mayonnaise
2,3



Baked jumbo shrimps | 14,5
sesame wasabi mayonnaise
1,2,3,5,6,7,9,11

Berlin curry sausage | 12,5  
spicy tomato curry sauce
2,7,12

Choose additionally
• Dip fries | 4



Tarte flambée | 12,5 
crème fraîche, spring onions,
smoked bacon
1,2,3,4,5,7

DESSERTS | 15:00 – 22:00 H

Vegan cherry | 12,5  
cherry brandy dome, cherry stones,
cherry vinegar sorbet, gel,
roasted chocolate
1,5,6,14

Walnut & pear | 12,5
sorbet, pear compote, pear gel,
walnut ginger crumble
1,4,5,6

MENU | 22:00 – 15:00 H

Buffalo mozzarella | 16  
water buffalo cheese speciality, tomato,
grilled baby corn, basil
2,5,6,7

Red kuri squash soup | 12
fried shrimp, lamb's lettuce pesto,
roasted seeds
2,5,7,9

Soup of smoked bell pepper | 8,5
piment d'espelette, crème fraîche,
garden cress
2,7,12

Spinach cappelletti | 22,5
in truffle butter, prawns
1,2,3,4,7,9,12

MAIN DISHES | 15:00 – 22:00 H



Viennese schnitzel | 24
potato chive salad, cucumber salad, lemon
1,3,7,12
We are also happy to prepare this dish gluten-free.


Oven-baked peppered salmon | 28
avocado grain risotto, cauliflower in saffron butter,
deep-fried potatoes
1,2,4,7,8,14

Crunchy battered codfish | 24
cucumber salad,
home-made remoulade
1,2,3,7,8,12

Veal meatballs ,Königsberg style' | 18,5 
beetroot, baked capers, potato mash
1,2,3,7,12,14

Rump steak | 34
250g, baked onion rings,
Café de Paris butter, grilled vegetables
1,2,7,12

Confit butternut squash | 22  
avocado wheat risotto, beluga lentils,
pumpkin seed pesto
1

Rigatoni | 16 
cherry tomato ragout with pine nuts,
parmesan, basil
1,2,3,6

Choose on top
• Black tiger prawns | 8
• Grilled rump steak slices | 8

 vegetarian

 vegan

 local origin

 contains pork

1 Gluten

2 Lactose

3 Chicken egg

4 Soy

5 Nuts

6 Peanuts

7 Celery

8 Fish

9 Crustaceans

10 Molluscs

11 Sesame

12 Mustard

13 Lupins

14 Sulphur

dioxide

**Please note that a 5 € room service fee
per order will be added to your bill.**

All prices in Euro incl. service and VAT.

GOOSE MENU

Fried Prawn

Pumpkin leek risotto, bloody dock
and pepper foam

16 | 2,5,7,9

Parsley Root Soup

Smoked ham of young venison
and chestnut brittle

14 | 2,5,7

Braised Breast and Leg of Goose

Goose jus, red cabbage with apple, kale
and potato dumplings

36 | 1,2,5,7

Chocolate Cake with a creamy Core

Mango passion fruit compote,
espresso ice cream and spelt cubes

12 | 1,2,3,5,6