

STARTERS

All day

Celery Riesling soup | 9,5 

Mascarpone pear crostini 1-2-7-contains alcohol

Brandenburg buffalo mozzarella | 16   

Mixed tomatoes, wild herbs, olive brittle, basil,
roasted macadamia nut 2-5-7

Wild herb salad | 18  

Baby leaf salad, cress, cherry tomatoes, mini corn,
radish, beetroot, cucumber, cashew nut dressing

Additional from 17:00 h

Beetroot carpaccio | 14   

Three varieties of beetroot, roasted rice pearls,
garden cress, lemon vinaigrette 4

Spreewald ceviche | 19  

Pikeperch filet, cucumber, asparagus, wild herbs,
peperoni, lime 8

 vegetarian  local origin  halal
 vegan  contains pork

1 Gluten	5 Nuts	9 Crustaceans	13 Lupins
2 Lactose	6 Peanuts	10 Molluscs	14 Sulphur dioxide
3 Chicken egg	7 Celery	11 Sesame	
4 Soy	8 Fish	12 Mustard	

MAIN COURSES

All day

Viennese veal schnitzel | 34

Potato chive salad, cucumber salad, lemon,
cowberry compote 1-2-3-5-7-12-14

If you desire we prepare this dish gluten-free.

Veal meatballs Königsberg style | 28 

Mashed potatoes, caper cream sauce,
beetroot 1-2-3-12

Additional from 17:00 h

Fricassee of corn-fed poularde breast | 28 

Mixed wild rice, carrots, green peas, spring turnips,
green asparagus, fried golden oyster mushroom 1-2-3-7-12

Mezze maniche | 19,5  

Asparagus, wild garlic emulsion, sorrel 1-2

NOURISH DISHES

All day

Mezze maniche with lentil bolognese | 18  

Lentils, fruity tomatoes, spring leeks,
basil 1-4-5-7

Local soul bowl | 22   

Asparagus, wild broccoli, radish, edamame,
wild rice, carrots, tomato 4

Choose on top

- Fried breast of corn-fed Kikok chicken 2 | 8
- 2 baked eggs from Beelitz 1-3 | 6

Choose your dressing

- Sesame dressing 11 
- Citrus wasabi dressing 4 
- Grape seed oil or extra virgin olive oil 

Miso zucchini | 24  

White soy mayonnaise, wasabi, Japanese herbs,
edamame, quinoa 4-5-6-7-11

ALL-TIME FAVOURITES

All day

Caesar salad | 18

Romaine lettuce, cherry tomatoes, croûtons,
Parmesan 1-2-3-4-5-7-12-14

Choose your dressing

- Caesar dressing 2-3-4-7-8-12 
- Balsamic dressing 4-7-12 

Choose on top

- Fried breast of corn-fed Kikok chicken 2 | 8
- Black tiger prawns 9 | 12

Club sandwich country style | 24

Classic butter toast, Kikok corn-fed chicken, coleslaw,
Parmesan cream, bacon, fried egg 1-2-3-5-7-12-14

Marlene cheeseburger | 24

100 % beef (200g), toasted brioche bun,
Monterey Jack cheese, tomato, roasted onion rings,
Spreewald gherkin, romaine lettuce,
barbecue cocktail sauce 1-2-3-4-5-7-12-14

Vegan Marlene cheeseburger | 26

Redefine New Meat™ patty, vegan cheese,
toasted brioche bun, tomato, roasted onion rings,
Spreewald gherkin, romaine lettuce,
barbecue cocktail sauce 1-4-5-7-12-14

Berlin curry sausage | 14

Spicy tomato curry sauce 1-2-3-4-5-7-12-14

To accompany

- Dip fries | 8 
- Sweet potato French fries | 8 

Truffled French fries | 16

Grana Padano, truffle mayonnaise 2-3-4-5-7-12-14

GRILL PLATTER

Additional from 17:00 h

Sous-vide cooked breast

of corn-fed chicken (200 g) | 28 

Fried filet of Label Rouge salmon (200 g) | 32

Argentinian beef filet (200 g) | 48

Argentinian rump steak (250 g) | 46

Choose one side

- Potato chive purée
- Dip fries 
- Sweet potato French fries 
- Truffled French fries 2  

Choose one sauce

- Lime cream sauce 2-7 
- Pepper cream 2-7
- Barbecue teriyaki sauce 1-4-7

Choose on top your vegetable side dish

- Grilled seasonal vegetables 
- Truffled wild broccoli 2 

DESSERTS

All day

Crème brûlée | 9,5

Preserved peach, almond ice cream, currant 1-2-3-5-6

Additional from 17:00 h

Bee 2.0 | 12,5

Yeast dough almond donut, rum,
honey cream cheese spread, oat crunch 1-2-3-5-contains alcohol

Lavender lemon tartlet | 12,5

Lemon sorbet, blueberry, lime crumble 1-2-3-5