

## APPETIZERS

Smoked Tyrolean ham with gherkins and fresh horseradish	11
Herb-fresh cream cheese tarte with cucumber-radish salad and char caviar	11
Octopus salad with tomato, celery, saffron potatoes & olive lemon vinaigrette	14
Argentinean red prawns roasted in lemon butter with avocado-tomato crostini	9
Aspic from Linum veal head with sour marinated vegetables and sauce gribiche	13
Pea cream soup with crispy Havelland pork and bell pepper oil	8

## FLAME GRILL & MOLTENI COOKER

Spare Ribs from Havelland pork with barbecue sauce	16
½ Grilled chicken from Paderborn, organic farming	14
US GOP Rumpsteak with Sauce Béarnaise	29
#Ladies Cut (ca. 220g)	34
#Regular Cut (ca. 300g)	34
Crispy belly from Duroc pork (cooked for 24 hours) with hop-malt-sauce	16
Knuckle from Ruppin lamb with lemon gremolata	24
Finish salmon grilled on the nail board and flambéed with whiskey, dill-mustard sauce	19

## SIDES

Our caesar salad with parmesan, crispy bread-croûtons & bacon	4
Mixed salad with our Superfood-Vinaigrette	4
Mediterranean grilled vegetables with thyme	4
Small fried potatoes with rosemary, olive oil & sea salt	4
Mashed potatoes with brown butter and chives	5
Mashed potatoes with black truffle	8
Green beans with hazelnut crumb	5

## VEGETARIAN

Baked risotto-basil ball on zucchini-spaghetti, buffalo mozzarella and tomato ragout	19
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## TRIPLE FROM THE GRILL

Chicken from Paderborn, Spare Ribs and Rumpsteak with small grill potatoes with sea salt, our caesar salad and two sauces	27
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## SWEETS & CHEESE

Vanilla Creme Brûlée with blueberries in cassis sauce	9
Our warm chocolate cake, melting inside and ice cream	10
Pineapple tarte tatin with coconut ice cream	10
Homemade ice cream of the day	3/scoop
Selection of cheese with fig mustard & homemade fruit bread	11