

APPETIZERS

Smoked Tyrolean ham with gherkins and fresh horseradish	11
Beelitz asparagus salad on pepper-strawberries and feta cheese	12
Octopus salad with tomato, celery, saffron potatoes & olive lemon vinaigrette	14
Salmon tartare with cucumber-radish salad and mullet caviar	13
Poached organic egg with lukewarm asparagus and thyme crumble	10
Cream soup of Beelitz asparagus with Tyrolean ham	9

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
Cutlet from Duroc pork with herb butter and grill tomato	25
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 summer truffle	8
Beelitz asparagus ragout	6

VEGETARIAN

Homemade herbal gnocchi with smoked buffalo mozzarella, asparagus and cashew seeds	19
--	----

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
---	----

SWEETS & CHEESE

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