

rotisserie WEINGRÜN

APPETIZERS

Smoked Tyrolean ham with gherkins and fresh horseradish	11
Black Red Gold Mullet caviar and smoked salmon on hash brown	14
Octopus salad with tomato, celery, saffron potatoes & olive lemon vinaigrette	14
Wintry salad with orange dressing, caramelized nuts and cranberries	11
Terrine of Brandenburg duck with fig chutney and lamb`s lettuce	13
Cream of pumpkin soup with Styrean pumpkin seed oil and pumpkin fleuron	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 #Ladies Cut (ca. 220g) #Regular Cut (ca. 300g)	27 32
Crispy belly from Duroc pork (cooked for 24 hours) with hop-malt-sauce	16
Tenderloin of Brandenburg young deer on juniper sauce, romanesco and dauphine potatoes	32
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	7

VEGETARIAN

Potato-chestnut strudel with sauteed romanesco and pepper-cherries	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

Wintry Creme Brûlée with citrus fruit salad	
Our warm chocolate cake, melting inside, with marinated cherries and gingerbread ice cream	9 10
Homemade ice cream of the day	3/scoop
Selection of cheese with fig mustard & homemade fruit bread	11