

rotisserie WEINGRÜN

APPETIZERS

Smoked Tyrolean ham with gherkins and fresh horseradish	11
Beet root with creamy goat's fresh cheese, cumquat and wintry salad	10
Octopus salad with tomato, celery, saffron potatoes & olive lemon vinaigrette	14
Celeriac with poached organic egg and winter truffle	15
Terrine of salmon trout on dill cream, pumpernickel and lamb's lettuce	12
Cream soup of parsley root with bacon crouton and pear	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)	27
#Regular Cut (ca. 300g)	32
Crispy belly from Duroc pork (cooked for 24 hours) with hop-malt-sauce	16
Ragout of Brandenburg deer on Brussels sprouts, Williams pear and chestnut-potato mash	26
Finish salmon grilled on the nail board and flambéed with whiskey, dill-mustard sauce	19

VEGETARIAN

Tyrolean cheese press dumplings with grape-cabbage vegetables and vegetarian demi glace	19
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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
Creamed apple-cabbage	5

TRIPLE FROM THE GRILL

US GOP Rumpsteak Chicken from Paderborn and Spare Ribs from Havelland Pork 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
Homemade ice cream of the day	3/scoop
Selection of cheese with fig mustard & homemade fruit bread	11