

## Menu

## Starters

Small salad <sup>1, 2a,2c,6</sup>	5,90 €
Colorful salad plate <sup>1, 2a,2c,6</sup> with croûtons and pamesan shavings	10,90 €
+ chicken breast strips with black sesame <sup>10</sup> + fried prawns <sup>9</sup>	4,50 € 6,00 €
Savory stew of the week weekly changing stew of the kitchen's choice	7,50 €
Hungarian-style goulash soup <sup>3, 1</sup> with creamy herb sour cream	7,90 €
Rustic farmer's breakfast <sup>1,5,2a,2c,6</sup> with fried potatoes, bacon, onion, egg, served with a salad bouquet	8,90 €
Main Courses	
"Königsberger" Meatballs <sup>1,3,5,7,8</sup> 2 spicy veal meatballs in caper sauce with parsley potatoes and beetroot salad	19,90 €
Clubsandwich <sup>2a/c/d, 5,7,8</sup> with fried chicken breast, fried egg, crispy bacon and melted Gouda cheese, in toasted wheat bread and French fries	18,50 €
Chicken Fricassee <sup>1,7</sup> with tender pieces of chicken breast, carrots, asparagus and mushrooms, in a creamy sauce and buttered vegetable rice ring	17,50 €



Homemade Beef Roulade <sup>6,7</sup> with bacon, mustard and onions, served with apple-red cabbage, with parsley potatoes and roulade jus	24,50 €
"Wiener Schnitzel" 1,2a/c, 5 classic veal topside, lightly breaded and fried, with warm jacket potato salad or French fries	28,50€
"Rheinischer Sauerbraten" <sup>1,7</sup> of shoulder fillet with apple and red cabbage, parsley potatoes and raisin sauce	26,90€
Homemade "Berlin Boulette" (250g) <sup>1,2a/c,5,6</sup> on braised onions, with mashed potatoes and gravy	16,90 €
Spree Pearl Fish Platter <sup>1,2a/c,6,9,12</sup> variation of fried salmon, prawns, zander and crayfish with homemade garlic butter, dill potatoes and salad bouquet	29,90 €
Trout "Müllerin" 9,17 freshly fried trout with clarified butter, sliced almonds and warm jacket potato salad	24,90 €
Vegetarian Main Courses	
Penne rigate with homemade tomato pesto <sup>2a/5,7,8,17</sup> with confit tomatoes, parmesan and rocket salad	15,90 €
Vegetable lasagne <sup>1,2a/c</sup> fresh grilled vegetables with a creamy tomato and béchamel sauce, melted cheese on a nest of rocket salad	17,90 €
Desserts	
Crème Brûlée <sup>1,5</sup> creation of classic vanilla cream with fresh berries	8,90 €
Jogurt-Timbale <sup>1</sup> on a fruity mirror	7,90 €