

Ochsenfetzen 9, g 34,80

fein geschnittenes Rinderfilet (Namibia, ca. 200 g) kurz angebraten
mit Knoblauch, Zwiebeln, Basilikum, Portwein
und Creme fraiche verfeinert, Stampfkartoffeln

(thinly sliced beef fillet briefly fried with garlic, onions, basil, port wine and
creme fraiche refined, mashed potatoes)

Gemüse- Curry vegan a 17,20

knackiges Gemüse in einer Kokos- Currysauce
an einem Mix aus Reis, Wildreis, Linsen, Quinoa und Hartweizen

(crunchy vegetables in a coconut curry sauce, with a mix of rice, wild rice,
quinoa and durum wheat)

Wolfsbarschfilets 3, 9, a, d, g 20,60

Rote Bete- Kartoffelstampf
Preiselbeer- Meerrettichsauce
Gurkensalat

(fried sea bass fillets, mashed potatoes with beetroot, cranberry- horseradish sauce,
cucumber salad)

Eisbein ca. 800 g 3, 9, a, g, j 19,20

Erbspüree, Sauerkraut, Salzkartoffeln
Speck und Röstzwiebeln

(knuckle of pork, pea puree, sauerkraut, potatoes, bacon, roasted onions)

Lachsfilet 9, a, d, g 23,40

buntes Pfannengemüse, Honig- Senfsauce,
Stampfkartoffeln

(salmon fillet, colourful pan- fried vegetables, honey mustard sauce, mashed potatoes)

Schnitzel 2.0 3, a, c, Spuren von Sesam 22,80

Schnitzelchen vom Schweinefilet ca. 180 g
Speckbohnen
Bratkartoffeln

(breaded pork tenderloin, beans with bacon and onions,
roasted potatoes with bacon and onions)

fangfrische Forelle 3, a, d, j 24,30

aus Brandenburg ca. 400 g

mehliert gebraten
Gurkensalat
Bratkartoffeln

(floured fried trout, cucumber salad, roasted potatoes with bacon and onions)

Rinderroulade 3, 4, i, j 23,10

Speck, Zwiebeln, Gewürzgurke
Apfelrotkohl, Salzkartoffeln

(beef Roulade filled with bacon, onions and gherkin, red cabbage with apples, potatoes)