

Menu from november 17th , 2020

Appetizers

Cream of porcini mushroom soup * fresh parsley	6,90
Goat cheese balls * thyme honey * corn salad * walnuts * pomegranate seeds	10,80
Homemade small potato pancakes * homemade salmon * honey mustard sauce or cream horseradish * salad bouquet	10,90

Main Dishes

Spicy goulash from Brandenburg deer * creamy savoy * herb spaetzle or bread dumplings	16,50
Crispy roasted goose leg * apple red cabbage * potato dumplings * fine orange jus	18,50
Crispy fried duck breast * apple red cabbage * potato dumplings * fine orange jus	18,50
Swiss chard and mushroom pan * king oyster mushrooms * fresh mushrooms * cherry tomatoes * swiss chard * thyme polenta	13,90
Wiener Schnitzel from the veal back * potato and cucumber salad or fried potatoes (with bacon) * marinated radishes * with cranberries on request	21,50
Schnitzel "Viennese (Wiener) style" * fried potatoes * small salad	15,90
Tyrolean Cheese Noodles * home-made spaetzle * three types of cheese * glazed onions * fried onions * small salad	12,50
Panther Spaetzle * home-made spaetzle * three types of cheese * glazed onions * fresh fried mushrooms * bacon cubes * small salad	14,20
The Vegan burger * vegan burger patty * fried mushrooms * romaine lettuce * onions * tomato * guacamole * burger sauce * potatowedges * vegan mayonnaise - vegan -	15,90
Ravioli from the Märkische Nudelmanufaktur with mountain cheese-sesame-honey-filling * melted sage butter * fresh parmesan	14,90
Tagliatelle with stripes of rumpsteak * sugar snap peas * spring onions * peas * parmesan shavings	14,50

Salads

Raffi's Low Carb * colorful various lettuce * Date tomatoes * Sheep cheese * olives * bacon * fried chicken breast	13,90
--	-------

Panther Salad

Colorful various lettuce * date tomatoes * sheep cheese * olives *
grilled vegetables 13,50

Tarte Flambée

Classic Creme Fraîche * bacon * onions 9,90

Hearty Creme Fraîche * bacon * onions * fresh mushrooms
Emmentaler 10,90

Italian Creme Fraîche * tomatoes * Mozzarella * basil Pesto 10,90

Greek Creme Fraîche * grilled vegetables * sheep's cheese *
pumpkin seeds * rosemary 11,90

Spanish Creme Fraîche * spicy chorizo * Pimientos de Padron *
Manchego cheese 12,90

French Creme Fraîche * Roquefort * pear chutney * pear *
walnuts 13,50

Dessert from the showcase

Panna Cotta * wild berry mousse 4,00

**We are happy to give all advices to our guests with allergies to each of our dishes. Please talk to us
when you order.**