

Wild Dinner from october 9th, 2020

The wild Menu

Cream of porcini mushroom soup * fresh parsley
Spicy goulash from Brandenburg deer * cream savory *
herb spaetzle or bread dumplings
Juniper creme brulée

27.50

with matching wine accompaniment + 15.00

Appetizers

Cream of porcini mushroom soup * fresh parsley	6,90
Fried oyster mushrooms * wild herb salad * lamb's lettuce * Sherry vinaigrette	9,50
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
Grilled portobello mushrooms * filled with pumpkin & chestnuts * almond risotto	13,80
Sauerbraten from the venison * apple red cabbage * bread dumplings	19,80
Pheasant breast wrapped in bacon * Potato and parsnip puree * Brussels sprouts	16,90
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
sage-lemon-parmesan-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

Juniper Creme Brulée 5,90

Mousse au chocolat * slides of white chocolate 4,00

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 your dishes.