

Dinner from september 1st , 2020

Appetizers and Snacks

Tintenschwein&Sauklaue

fried pulpo * crispy pork belly * white beans *
green beans 11,50

Paprika cream soup * herbal sourcream 6,50

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

Browned Bavarian meat loaf * organic fried egg *
Fried potatoes (with bacon) * small salad 11,80

Caesar's Salad * mini romaine lettuce * fried chicken breast fillet *
crispy bacon * croutons * cherry tomatoes * parmesan * Caesars dressing 14,50

Two kinds of lamb * pink roasted leg of lamb * spicy lamb ragoût *
potato gratin * beans wrapped in bacon 19,50

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
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

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.