



Starters

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| Carpaccio – classic with stewed pumpkin salad, rocket salad and Parmesan | 13,- |
| Rocket salad and roasted goose liver slices with pumpkin vinaigrette | 9,- |
| Hearts of cos lettuce in a Dijon mustard dressing with a poached egg and baconcrisps | 8,- |
| Small mixed salad to an aromatic-balsamic-vinegar | 6,- |

Soups

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| Beef consommé with meat strudel and vegetables strips | 7,- |
| Wedding soup altmark style | 6,- |
| Cream soup of red kuri squash with apple croûtons and pumpkin seeds | 6,- |

Fish dishes

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| 5 roasted Black Tiger prawns to Fettuccine and courgette in saffron-dill-sauce | 22,- |
| Roasted fillet of arctic char on red kuri squash-purée and an apple-cranberry-relish | 21,- |
| Pike-perch fillet, fried on the skin On creamed savoy cabbage and potatoes | 20,- |

Delicacies from pot and pan

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| Saddle of venison, medium roasted to wild mushroom sauce served on pumpkin-potato-purée an an aniseed pear | 28,- |
| Argentinean rump steak with stewed onions and herb butter with freid potatoes and a salad bouquet | 22,- |
| Breast of domestic duck, medium roasted on morello-madeira sauce with courgette and gratinated potatoes | 20,- |
| Saltimbocca of pork, filled with cured ham and sage to creamed mushroom sauce with broad noodles and a grilled tomato | 19,- |
| Roasted goose liver „berlin style“ with roasted onions, apple rings and mashed potatoes | 19,- |
| Pickled prime boiled beef to a fine red wine sauce with creamed savoy cabbage and parsley potatoes | 18,- |
| Cordon bleu of saddle of pork filled with Grisons air-dried-beef and mountain cheese thereto potato wedges and sauce choron | 18,- |

vegetarian treats

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| Beetroot fritter served on a tomato carpaccio with herb pesto and mashed potatoes | 16,- |
| Fettuccine with fruity tomato sugo and fried chickpea balls | 15,- |

cold dishes for dinner

„Grisons air-dried-beef“

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| Air-dried-beef ham with pumpkin salad aniseed pears and walnuts, butter and baguette | 10,- |
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International cheese variation

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| 3 sorts according to the offer with fresh fruits, thereto fig mustard, butter and baguette | 9,- |
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sweet finals

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| White chocolate mousse coated with pyramid cake with morello compote | 8,- |
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| Parfait of the original „Tangermünder Nährstange“ served with nougat sauce | 7,- |
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| Apple tart with plum ice cream | 7,- |
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Explorer Menu

South:

Beef consommé with meat strudel
and vegetable strips

North:

Pan fried fish a la Hamburg–
Cod fillet in mustard sauce
with fried potatoes
and a small cucumber salad

West:

Wineries Wegeler Riesling
Q.b.A., Rheingau
dry

East:

Parfait of the original „Tangermünder Nährstange“
served with nougat sauce