

# APERITIF

<b>Laurichs Favourite</b> Rose syrup   Gin   Prosecco	0.1 l	6 €
<b>Flower Gin</b> Elderflower   Gin   tonic   strawberry	0.1 l	6 €
<b>Berry Bubbles</b> Strawberry-raspberry puree   prosecco	0.1 l	6 €
<b>Pink Lady – non alcoholic</b> Vermouth   wild berry   raspberries	0.1 l	6 €
<b>Hugoly – non alcoholic</b> Elderflower   lime   Ginger Ale   mint	0.1 l	6 €



## **Our wine recommendation**









You will be surprised how we spoil you.



## **Vegetarian meals**

Vegan on request.

# APPETIZERS

- Tabouleh salad**  Vegan 9 €  
Bulgur | eggplant cream | strawberry | mint  
 Traminer 0.1l 7 €
- Pea macchiato**  10 €  
Seed crackers | cucumber-dill ice cream | milk foam  
 Viermalweiß 0.1l 6.5 €
- Ham asparagus bruschetta** 11 €  
Asparagus salad | Stolpen country ham | chives | olive oil  
 Goldriesling 0.1l 6.5 €
- Pulled burrata**  12 €  
Tomato tartare | green pesto | fried polenta |  
caramelized olives  
 Herr Doktor 0.1l 5.5 €
- Shrimp bowl** 14 €  
Black lentils | apricot | frisée | avocado cream  
 Müller-Thurgau 0.1l 6 €

# MAIN COURSES

## Pasta of the day

Seasonal variations

Price on request

## Chickpea curry

Roasted vegetables | homemade skillet bread | ayran

 *Schieler* 0.1l 7 €

19 €

## Grilled zucchini Vegan

Sweet potato tofu cream | tomato-coriander salsa | roasted nuts

 *Seußlitzer Heinrichsburg Bacchus* 0.1l 6.5 €

20 €

## Mixed leaf and vegetable salad

Radishes | sprouts | cress | apple dressing

optionally with:

- **Caramelized asparagus** 

Tomato chutney | brown sugar

21 €

- **Grilled chicken leg**

Boneless | mango mayonnaise

23 €

 *Der Weisse Schuh* 0.1l 6.5 €

## Plaice Finkenwerder style

Bacon | onion | new potatoes | cucumber salad

 *Lindhardt Riesling* 0.1l 6.5 €

25 €

## Viennese schnitzel

White asparagus | hollandaise sauce | parsley potatoes

 *Grimbergen Blanche* 0.25l 3.5 €

29 €

## Roasted beef fillet

Potato-leek roulade | cream cheese | bacon beans | jus

 *Filet Noir* 0.1l 6 €

42 €

# DESSERTS

**House-made cheesecake**  Vegan 11 €

Blueberry ragout | forest berry sorbet

 *Original Dresden blueberry-pepper* 0.02l 3.5 €

**Crème brûlée**  11 €

Brown sugar | marinated strawberries

 *Prosecco* 0.1l 3.5 €

**Caramelized goat cheese**  14 €

Grape chutney | homemade bread | nuts

 *Fabelhaft Tawny Port* 0.05l 4.5 €

**Ice cream surprise**  7 €

5 small ice cream scoops at the choice of the kitchen |  
whipped cream

**Pumpkin seed ice cream cup**  10 €

Vanilla ice cream | caramelized pumpkin seeds |  
pumpkin seed oil | whipped cream

**Strawberry ice cream cup**  11 €

Yogurt ice cream | strawberry ice cream |  
marinated strawberries | whipped cream

**One scoop of ice cream with cream**  3.5 €

Vanilla | chocolate | yogurt | strawberry | cucumber-dill |  
pistachio | wild berry sorbet Vegan | grapefruit sorbet Vegan |  
blood peach sorbet Vegan

# NON-ALCOHOLIC DRINKS

<b>Grander® Tap Water</b>	0.2 l	2 €
	0.8 l	4.5 €

<b>Grander® Tap Water Medium</b>	0.2 l	2.5 €
	0.8 l	5 €

<b>Lichtenauer Mineral Water</b>	0.25 l	3 €
Sparkling	0.75 l	6.5 €

<b>Homemade Limonade</b>	0.3 l	5 €
Apple-Cucumber		
Pear-Elder		
Pear-Ginger		
Cucumber-Elder-Ginger		
Blueberry-Mint		
Hibiscus-Grapefruit		
Raspberry-Cucumber		
Lychee-Vanilla		
Watermelon-Cucumber		

<b>Homemade Ictea</b>	0.3 l	4.5 €
Green tea   fresh herbs   fruits   ginger		

<b>Juices and Nectar</b>	0.2 l	3.5 €
Apple juice (naturally cloudy)	0.4 l	5 €
Grapefruit juice		
Currant nectar		
Cherry nectar		
Mango nectar		
Orange juice		

*Also available as juice spritzers.*

## NON-ALCOHOLIC DRINKS

<b>Coca Cola</b>	0.2l	3 €
<b>Coca Cola Zero</b>	0.2l	3 €
<b>Fanta</b>	0.2l	3 €
<b>Sprite</b>	0.2l	3 €
<b>Ginger Ale - Thomas Henry</b>	0.2l	3 €
<b>Spicy Ginger - Thomas Henry</b>	0.2l	3 €
<b>Tonic Water - Thomas Henry</b>	0.2l	3 €

# HOT DRINKS

<b>Caffè Crema</b>	3.5 €
<b>Small can of Caffè Crema</b>	6 €
<b>Cappuccino</b>	4 €
<b>Milk Coffee</b>	4.5 €
<b>Latte Macchiato</b>	5 €
<b>Chocciato</b>	5 €
<b>Espresso</b>	3 €
<b>Espresso Double</b>	4 €
<b>Espresso Macchiato</b>	4 €
<b>Hot Chocolate</b>	4.5 €
<b>Tea</b>	4 €
Herbal Tea   Green Tea   Black Tea   Fruit Tea	

## DRAFT BEER

<b>Carlsberg – Lager</b>	0.3 l	3.5 €
Denmark	0.5 l	5 €
<b>Duckstein Original – Red-Blonde</b>	0.25 l	3.5 €
Germany	0.5 l	5.5 €
<b>Grimbergen Double – Dark</b>	0.25 l	3.5 €
Belgium	0.5 l	5.5 €
<b>Grimbergen Blanche – Blonde</b>	0.25 l	3.5 €
Belgium	0.5 l	5.5 €
<b>Shandy   Beer with Cola</b>	0.3 l	3.5 €
	0.5 l	5 €

## BOTTLED BEER

<b>Lohmener Pale</b> <b>Bio</b>	0.33 l	4 €
Farm brewery Lohmen   Saxony		
<b>Lohmener Sandstone Wheat</b> <b>Bio</b>	0.33 l	4 €
Farm brewery Lohmen   Saxony	0.5 l	5 €
<b>Meissner Schwerter St. Afra Black</b>	0.33 l	4 €
Private brewery Meißen   Saxony		
<b>Störtebeker Amber Wheat – non-alcoholic</b> <b>Bio</b>	0.5 l	4.5 €
Traditional brewery Stralsund   Mecklenburg-West Pomerania		
<b>Neumarkter Lammsbräu – non-alcoholic</b> <b>Bio</b>	0.33 l	4.5 €
Bio brewery Neumarkt   Bavaria		