

## *Starters*

mixed leaf lettuce A, C, G, H, L, M  
peach / strawberries  
green asparagus / sunflower seeds  
small salad 12 €  
big salad 19 €

with goat milk cheese A, C, G, H, L, M  
21 €

with burrata / serrano ham A, C, G, H, L, M  
22 €

bruschetta of gaves ciabatta A, C, G, L, M  
tomato / basil  
scamorza / fig  
21 €

Beelitz asparagus C, G, L, M  
pastrami home-smoked beef brisket (Nebraska)  
BBQ potato / béarnaise sauce  
23 €

## *Soups*

asparagus cream soup A, D, G, L, M  
tartar of smoked Wendefurth trout / crostini  
16 €

spicy asian clear tomato soup C, F, L  
edamame / giant gamba prawn / egg  
16 €

All dishes and drinks can contain the following substances or produced from these substances:  
Glutenous cereals, eggs, fishes, peanuts, soya beans, milk, edible nuts, celery, mustard, sesame seed,  
sulfur dioxide and sulfites, lupines, molluscs.

If you have any questions, please ask our service team or kitchen staff  
\*may contain raw milk cheese

## *Fish & Meat*

whole pan-fried Wendefurth trout C, D, G, L, M  
wild broccoli / potatoes  
sauce house-special  
36 €

Beelitz asparagus 250 g  
we serve our asparagus al dente

with scrambled eggs / potatoes C, G, L  
29 €

with tyrolean ham / potatoes C, G, L  
32 €

with plaice / tyrolean bacon gravy C, D, G, L  
potatoes  
39 €

with veal escalope / potatoes C, G, L  
44 €

with beef tenderloin dry-aged 250 g C, G, L  
potatoes  
58 €

choice of  
hollandaise sauce, béarnaise sauce or melted butter

## *Desserts*

duet of yoghurt and strawberry A, C, G  
17 €

parfait of mascarpone and white Valrhona chocolate A, C, G, H  
woodruff sorbet / rhubarb gel  
17 €

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# *Landhaus Menu*

## *Friday, 24<sup>th</sup> June 2022*

Maties

potato and beetroot salad / egg / apple

21 Euro

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Cream of corn soup

popcorn / chorizo

14 Euro

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Orange sorbet infused with sparkling wine

12 Euro

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Harz onion tart

leaf salad / basil sour cream

28 Euro

or

Grilled salmon

pointed cabbage salad / La Ratte potatoes

38 Euro

or

Sour roast from the beef shovel

oyster mushrooms / grapes / almonds / potato and chive mash

38 euros

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Mango mousse

ginger sorbet / coconut foam

16 Euro

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Small cheese selection \*

fruit bread / fig mustard

19 Euro

**3-course menu**

**42 Euro**

with soup, main dish and dessert

**4-course menu**

**47 Euro**

with starter, soup, main dish and dessert

**5-course menu**

**53 Euro**

with starter, soup, main dish, dessert and cheese

**6-course menu**

**59 Euro**

### *Wine recommendation*

#### *White wine*

**2017 Rivaner, QbA**

Vineyard Albert Kallfelz, Zell-Merl

Mosel, Germany

Glass 0,1 l à 5 Euro / Bottle 0,75 l à 33 Euro

#### *Red wine*

**2017 Portugieser**

Vineyard Albert Kallfelz, Zell-Merl

Pfalz, Germany

Glass 0,1 l à 5 Euro / Bottle 0,75 l à 30 Euro

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