

Starters

Carpaccio (dry aged beef)
Grissini/ wild garlic/ capers/ lemon
arugula/ Parmigiano Reggiano
A, C, G, L, M, O
24 €

Tuna
yuzu dashi/ cucumber/ melon
Wasabi/ sesame/ wakame
A, B, C, D, E, F, G, L, M, N, O
25 €

Mixed leaf salad
strawberries/ green asparagus/ sunflower seeds/ Datterino tomatoes
E, F, G, H, L, M, O
small salad 14 €
big salad 19 €

*Fancy something special?
Choose your side salad on top ...*

with baked potato/ quark with herbs
G
surcharge 9 €

with burrata
G
surcharge 11 €

with smoked breast of duck
surcharge 12 €

Soups

Cream of asparagus and garlic soup
bell bean/ tomato concasse/ shrimp
B, G
18 €

Tomato consommé
Three kinds of dumplings (red prawns, Duroc pork, curd cheese)/ basil
A, B, C, G, L, M, O
18 €

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

Main courses

Whole fried Wendefurth trout
cucumber-yoghurt-dill-salad/ roast potato/ brown shrimp-Tyrolean bacon gravy B, C, D, F, G, H, L, M, O
42 €

Spaghetti
with Salsa Verde/ arugula/ Parmiggiano Reggiano A, C, L, M
18 €

with white calf Bolognese/ arugula/ Parmiggiano Reggiano A, C, G, L, M
24 €

with prawns (3 piece)/ Aglio e Olio/ arugula/ Parmiggiano Reggiano A, B, C, G, L, M
28 €

Beelitz asparagus

with La Ratte potatoes G
29 €

with scrambled eggs C, G
32 €

with boiled ham (Schauener butchery)/ La Ratte potatoes G
36 €

with housemade BBQ pastrami G.O.P. beef (Nebraska)/ La Ratte potatoes E, F, G, L, O, P
39 €

with smoked salmon/ La Ratte potatoes D, G, M
46 €

with Wiener veal escalope/ La Ratte potatoes A, C, G, L, M
48 €

with G.O.P. (Nebraska) beef tenderloin/ La Ratte potatoes L, M
58 €

Choice of Hollandaise sauce or Bearnaise sauce or melted butter

Desserts

Crème Brûlée
bourbon vanilla/ strawberries spirit / woodruff sorbet A, C, E, G, H, O, P
18 €

Guanaja chocolate fondant
Matcha parfait/ white chocolate ice-cream/ orange juice A, C, E, G, H, O, P
18 €

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Landhaus Menu
Friday, 03rd May 2024

Risotto carbonara
guanciale / egg yolk / pecorino
21 Euro

Corn poulard consommé
root vegetables / own garnish / egg garnish / spring leek
14 Euro

Blood orange sorbet infused with sparkling wine
12 Euro

Napkin dumplings
asparagus / mushroom cream
28 Euro

or

Grilled BBQ salmon
sun wheat-corn-pastrami risotto / romaine lettuce / caesar dressing
38 Euro

or

Coq au vin
carrots / grilled shallots / beech mushrooms / mashed potatoes
38 Euro

Chocolate cheesecake
mango confit / redcurrant sorbet
16 Euro

Small selection of cheese*
fruit bread / fig mustard
19 Euro

3-course menu	54 Euro
with soup, main dish and dessert	
4-course menu	59 Euro
with starter, soup, main dish and dessert	
5-course menu	66 Euro
with starter, soup, main dish, dessert and cheese	
6-course menu	72 Euro

Our aperitif of the day

"Peach Velvet"

Peach liqueur, clementine juice, lime juice and lime syrup, infused with sparkling wine
12,50 Euro