

## *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*

## *Thursday, 09<sup>th</sup> May 2024*

### Tagliata

Morel cream/ olive oil/ tomato/ Parmigiano Reggiano/ arugula

21 Euro

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### Fish solyanka

salmon / sour cream / dill

14 Euro

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Apple sorbet infused with sparkling wine

12 Euro

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Magherite buffalo mozzarella and sun-dried tomatoes

prime tomato salad/ parmesan/ pistachios/ burrata

28 Euro

or

Spaghetti aglio e olio

prawns / herbs / garlic / chilli / olive oil / tomato concassée

38 Euro

or

Iberico pork chop

creamed sauerkraut / potato dumplings

38 Euro

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Lukewarm chocolate cake

Mango confit/ coconut sorbet

16 Euro

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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*

### "Valencia"

mandarin liqueur, curaçao orange, clementine juice, grenadine, sparkling wine

12,50 Euro