

Evening Menu

Appetizers

Goat cheese mousse with Ratatouille and Pesto	9,50 €
Cold cucumber-yoghurt soup with "Büsumer" shrimps	10,00 €
Rabbit terrine à la paysanne with old balsamico and marinated celery	12,00 €
White herring in cucumber-dill-cream with small fried potatoes	12,50 €

Entrées

Rabbit liver parfait with apricot and pepper cherries	13,50 €
Shrimps with bouillabaisse sauce and pepper	14,00 €

Main courses

Gnocchi with chanterelles	18,50 €
Leg of "Rupiner" grazing lamb with salt lemon, tomatoes, fennel and couscous	23,50 €
Soft grilled char with chive-velouté and "Le Puy" lentils	24,00 €
Saddle, leg and bolognese of "Beelitzer" rabbit with aubergine gnocchi	25,00 €
Flank steak with balsamiso-Jus, green beans and roasted potato terrine	26,00 €

Desserts

Yoghurt mousse with fresh berries and wild berry sorbet	10,00 €
Marinated peach with peach ice-cream and champagne	11,00 €