

Evening Menu

Appetizers

Goat cheese mousse with old balsamico, lukewarm marinated celery, kernels and nuts	9,50 €
Consommé of the „Challans“ duck with fried bacon-gruyère-dumpling	12,50 €
Roasted Boudin Noir with celery purée and plum chutney	13,50 €

Entrée

Toasted calameratti with tomato and leek	14,00 €
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Main courses

Pine nut risotto with ratatouille and pesto	18,50 €
Knuckel of veal ragout with pearl onions, root vegetables and potato-curd cheese-gnocchi	25,00 €
Pink saddle of Havelländer apple pork and suckling pig jowls with sage-jus, bean-cassoulet and spinach beets	26,00 €
Sea bass with saffron-sauce, peas and „Amalfi“ – lemon-risotto	28,00 €

Desserts

Vanilla tarte with saffon pear and yoghurt ice-cream	11,00 €
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