

Our way to define Food:

Every dish starts with a thought, with which, we form concrete ideas, through our own knowledge, experience, ambition and what is regionally available to us. We want to invite you on a tour through Berlin and the surrounding areas. Through the creations of our kitchen team run by Daniel Müller and Anton Root. We wish you pleasures while immersing yourself in the variety of flavours, which focus on the essentials of cooking

- 1; Bavarian Blue Prawns
- 2; Gesing's palate-pleasing juvenile piglet from Münsterland
- 3; Salt meadow lamb from the Eifel region
- 4; Berlin coffee roasting
- 5; Rausch couverture from the chocolate house at the Gendarmenmarkt
- 6; Cherries from the Berlin/Brandenburg region

All Prices in Euro incl. MwSt.

Menu

Cerviche of Blue Prawns ¹, Piri-Piri, Strawberries,
Coriander Pesto, Char Caviar
B,C,D,I,M,1,2

26

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Crispy Pork Belly<sup>2</sup>, Aubergine,  
Teriyaki, Plums, Corn  
A,E,F,G,H,I,K,L,M,1,8

18

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Lamb³ poached in Sheeps Milk, Cardamon,
Ajoblanco, Coffee⁴, Cherry⁶, Artichoke, Salted Almonds
A,G,H,I,L,2,7,11

35

oder

Wild Caught Turbot, Escabeche Vegetables, Baby Potatoes
B,D,I,L,6

34

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White namelaka, whiskey, dark chocolate<sup>5</sup>, balsamic,  
Hazelnuts & Cherry<sup>6</sup> Tomato Sorbet  
G,H,L,2,5

15

4 Gänge Menü: 90

Passende Wein Begleitung: 40

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## Salads & Starters

Grilled Baby Calamari, Romesco Puree  
Aioli, Smoked Watermelon 17  
*A,D,E,G,H,I,L,M,N*

Beef Tartar, Buffalo Mozzarella-Espuma, Pomegranate & Truffle 19  
*C,G,I,J,2,3*

Wild Herb Salad & Chicoree, Radish, 9  
Mini Sweetcorn, Goose- and Raspberries  
*I,J,K,L*

Cucumber Gazpacho, Feta-Espuma, Cashew-Pesto 13  
*G,I,2*

## Soups

Soup of the Day 13

# Intermediate

Pappardelle-Raviolo, Lobster, Pea, 24  
Parmesan-Dashi, Fennel-Dill  
*A,B,C,D,G,H,I,L,1,2,3*

Crispy Egg from the Uckermark, 23  
Hispi Cabbage-Mustard, Foie Gras-Terrine,  
Gooseberry, Watercress  
*A,C,G,1,6,7*

Truffled Hispi Cabbage, Yuzu Beure-Blanc, Hazelnut 16  
*E,F,H,I,L*

# Mains

Filet of Beef, Green Frankfurter Sauce, 38  
Apricot, Truffeled Potato Gratin  
*G,I,M,3*

Pfifferlinge-Pasta, Walnut & Lambs Lettuce 18  
*A,C,G,I,L*

Choose additionally:

- Fried Corn-Fed Chicken Breast 7
- Summer Truffel Tagespreis/Gramm

Wiener Schnitzel, Potato Salad, 28  
Cucumber, Cranberries, Lemon  
*A,C,G,J,6,16*

Green Beluga Lentil Curry with Summer Vegetables, 17  
Jasmine Rice, Mango Coriander Yoghurt (vegan)  
*F,I,16*

# Dessert

|                                                                                 |    |
|---------------------------------------------------------------------------------|----|
| Crème brûlée<br><i>G,C,7</i>                                                    | 12 |
| Homemade Ice Cream Platter, Marinated Berries<br><i>G,7,16</i>                  | 15 |
| Cheese board from „Old Milk Berlin<br>Fig Chutney, Nuts<br><i>A,E,G,H,L,2,7</i> | 19 |

## Labelling:

1 colouring | 2 preservatives | 3 antioxidant | 4 flavour enhancers | 5 phosphates | 6 starch  
7 milk protein | 8 blackened | 9 sulfured | 10 artificial sweetener | 11 contains caffeine  
12 contains quinine | 13 waxed | 14 conserved with Thiabendazol | 15 treated after harvest  
16 deep frozen A grain containing gluten | B Crustaceans | C Eggs | D Fish | E Peanuts | F Soy | G Milk IH Nuts | I Celery | J  
Mustard | K Sesame | L Sulphur dioxide and Sulfites | M LupinsN Molluscs

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# Wines

| White Wine                      | 0,1 | 0,75 |
|---------------------------------|-----|------|
| 2018 Grauburgunder              | 9   | 60   |
| Weingut Hermann Dönnhoff – Nahe |     |      |
| 2020 Goldriesling               | 10  | 65   |
| Schloss Proschwitz – Sachsen    |     |      |
| 2019 Sauvignon Blanc            | 9   | 60   |
| von Winning – Pfalz             |     |      |
| 2020 Chablis AC                 | 12  | 72   |
| Louis Moreau                    |     |      |
| Rosé Wine                       | 0,1 | 0,75 |
| 2020 Blaufränkisch              | 9   | 60   |
| Blaufränkisch – Burgenland      |     |      |
| Red Wine                        | 0,1 | 0,75 |
| 2016 Tempranillo                | 10  | 65   |
| Baron de Ley – Rioja            |     |      |
| 2019 Spätburgunder              | 9   | 60   |
| Stephan Rinklin – Baden         |     |      |
| 2017 Côtes du Rhône             | 9   | 60   |
| Villages – Rhône                |     |      |
| 2019 Barbera                    | 9   | 60   |
| San Silvestro – Piemont         |     |      |

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