

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 roastery

5; Rausch couverture from the chocolate house at the Gendarmenmarkt

6; Cherries from the Berlin/Brandenburg region

All Prices in Euro incl. VAT

Menu

Flamed mackerel & herring, pear-celery broth, blood orange,
smoked potato, aroma butter

24

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Classic French onion soup, gruyère

18

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Fillet of Simmental beef, veal jus, black salsify,
potato cream, ragout & chives

44

or

Monkfish, sunflower seeds, barberries, beetroot,
dresdner berle, parsley root

D,G,7

43

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Coulis of buffalo milk, four different variations of  
grapefruit & pepper flavors

16

4-course menu: 98

Wine pairing: 40

All Prices in Euro incl. VAT

## Salad & Starter

|                                                                                                                               |    |
|-------------------------------------------------------------------------------------------------------------------------------|----|
| Simmental beef tartare, truffle, dike cheese,<br>sweet and sour chanterelles, chives<br><i>C,G,J,7,16</i>                     | 26 |
| Brandenburg buffalo mozzarella from Bobalis Büffelhof,<br>Lamb's lettuce, Golden Kiwi, Pistachio, Brioche<br><i>G,H,J,L,6</i> | 18 |
| Wild herb salad & radicchio, halloumi, turnip,<br>blackberries, pecans, mizkan<br><i>G,J,L,7</i>                              | 12 |

## Soup

|                                                                   |    |
|-------------------------------------------------------------------|----|
| Soup of the Day                                                   | 16 |
| Classic Bouillabaisse with cod & scallop<br><i>A,D,G,I,N,7,16</i> | 18 |

All Prices in Euro incl. VAT

## Intermediate

Mushroom risotto, chives, parmesan & autumn truffle 24  
G,7

Crispy Egg from the Uckermark, 15  
mashed potatoes, seasonal mushrooms, chervil  
A,C,G,1,6,7

## Mains

Duck breast, port wine pear, smoked mashed potatoes & cranberries 30  
G,M,7,16

Confit goose leg, potato dumplings, nut butter panko, 40  
red cabbage, gravy & baked apple

Homemade buckwheat tagliatelle, seasonal mushrooms, 17  
herbs & parmesan  
A,C,G,7

Choose additionally:

- Roasted Brandenburg corn-fed chicken breast 7  
16
- Autumn Truffle daily rate/gram

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Tom Kha Curry with autumn vegetables & mushrooms, 16
jasmine rice, coriander coulis I,K (vegan)

Choose additionally:

- Roasted Brandenburg corn-fed chicken breast 7
16
- Roasted Black-Tiger-Prawns 12
B,16

All Prices in Euro incl. VAT

Dessert

Crème brûlée <i>G,C,7</i>	14
Homemade ice cream variation, berries <i>C, G, 16</i>	15
Cheese board from „Alte Milch Berlin“ <i>A,E,G,H,L,2,7</i>	19

Labeling

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 Lupins | N Molluscs

All Prices in Euro incl. VAT