

## STARTER

EURO

Goat Cheese, Sour Cherry Chutney and Leaf Salads	15
Baked Organic Egg, Truffle Mousse and Creamy Spinach	16
Beef Tatar, Chanterelles and Lime-Crème-Fraîche	18
Home-Pickled Salmon, Spinach Salad and Horseradish Cream	17
Caesar Salad with Shrimps	18

## OUT OF THE STOCK POT

Clear Tomato Soup with Ricotta Basil Strudel	11
Riesling Soup with Croûtons	9

## ENTREMETS

EURO

Tagliatelle Pasta and Freshly Planed Summer Truffle	20
French Snails, served in a Stoneware Pot, Homemade Herb Butter and Baguette	18
Goose Liver, Grape Ragout and Brioche	24

## SORBET

Cherry Sorbet	5
Peach Sorbet	5

## BURG SCHWARZENSTEIN CLASSICS

EURO

Braised Beef Roulade with Red Cabbage and Parsley Potatoes	24
Veal Liver „Berliner Art“ with Apples, Onions and Mashed Potatoes	26
Tender Braised Sauerbarten from Domestic Beef, Red Cabbage and Potato Dumplings	28
Wiener Schnitzel, Mountain Cranberries, Homemade Fried Potatoes and Cucumber Salad	28

## CHEESE

Selection of Raw Milk Cheese from Country Estate Zorn	16
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## MAIN COURSE

EURO

Veal Cutlet, Truffle Jus, Chicorée and Mashed Potatoes	45
Argentinian Rump Steak, Café de Paris Butter, Green Beans and Homemade Fried Potatoes	32
Char, Green Asparagus and Cream Cheese Ravioli	29
Ling, Watercress Risotto and fried leek	28
For Two People Chateaubriand, Sauce Bernaise, Green Beans and Hash Browns Waiting Time 45 minutes	95

## MENU

EURO

Domestic Beef Tatar, Crusty Bread and Lime Crème Fraîche	
Riesling Soup with Croûtons	
Tender Braised Sauerbarten from Domestic Beef, Red Cabbage and Potato Dumplings	
Milk Chocolate and Strawberries	
3-Course-Menu without Soup	55
4-Course-Menu	65

## OUR SOMMELIER'S WINE RECOMMENDATION

2017 Johannisberger Schwarzenstein	0,1	7
Riesling Erste Lage trocken	0,2	14
Weingut G. H. von Mumm		

## VEGGIE'S LOVE

EURO

Goat Cheese, Sour Cherry Chutney and Leaf Salads	
Clear Tomato Soup with Ricotta Basil Strudel	
Tagliatelle Pasta and Freshly Planed Summer Truffle	
Almond Doughnut, Passion Fruit and Lavender	
3-Course-Menu without Soup	49
4-Course-Menu	59

## DESSERT

Almond Doughnut, Passion Fruit and Lavender	12
Caramel Brioche with Watermelon and Honeydew	12
Milk Chocolate and Strawberries	14