

GILLARDEAU NR. 3

with Chester bread, Lemon, and Vinegar-Shallots

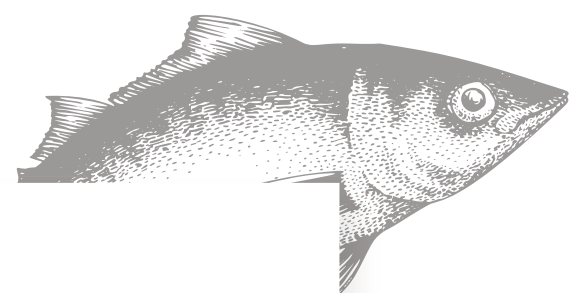
5,50€ / Piece

30 / 6 Piece

poached in a Nage of Champagne,
on sautéed Spinach gratinated with Hollandaise Sauce

6,50€ / Piece





ROYAL BAERII

Baerii is a fine-grained caviar obtained from the Acipenser Baerii sturgeon species. With its spicy taste, it especially delights experienced caviar connoisseurs. Its popularity in gourmet circles is also due to its soft texture and creaminess. Elegant, multi-layered, very aromatic.

Our Baerii is perfect for those who prefer intense caviar enjoyment

15 Gramm
35€

30 Gramm
65€



IMPERIAL AUSLESE

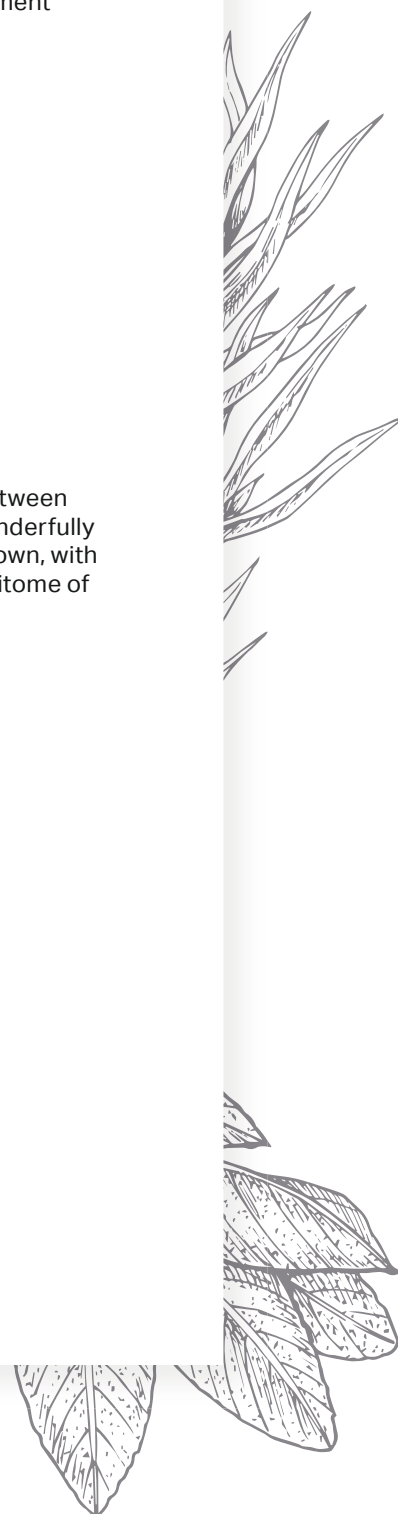
This caviar comes from the hybrid sturgeon, which is a cross between the Acipenser Schrenkii and Huso Dauricus sturgeons. It has a wonderfully light and refined buttery taste. Its color varies from dark to light brown, with medium to large-sized eggs. Imperial Selection is certainly the epitome of exceptional caviar

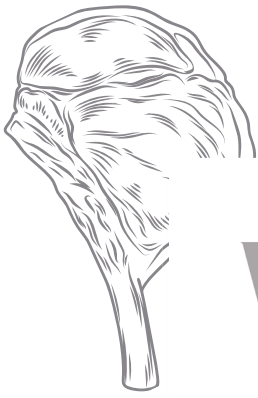
15 Gramm
45€

30 Gramm
85€



Served with sourdough Blinis and Crème Épaisse





OUR TASTING MENU

GHERKIN FROM THE SPREE FOREST

crispy fried and served with an herb mayonnaise

STEAK TATAR À LA WILHELM

under a straw potato nest, sauce hollandaise,
and Piment d'Espelette from the Basque Region

LOBSTER BISQUE

accompanied by filled Fagottini
pasta pockets and flavored cherry tomatoes

BAVARIAN CHEESE DUMPLINGS (KASPRESSKNÖDEL)

with peas, grilled and pickled carrots and wild herb salad

GRAPEFRUIT CHAMPAGNE

pink grapefruit sorbet on a sage cream under champagne sabayon

78€ / PERSON

VINE PAIRING

+ 37€ / PERSON





HAM FROM AUS BAYONNE

Bayonne ham or Jambon de Bayonne is called Ibaiona in Basque and is one of the traditional specialties in southern France. As a wonderfully tender, sweet-smelling ham, Bayonne ham is one of the most famous specialties of the southwestern French region of Aquitaine

11€ / Portion

PICKLED CUCUMBER FROM SPREEWALD

crispy fried and served with herb mayonnaise

The pickled cucumber from the Spreewald has been cultivated in Lübbenau for over 400 years. After the reunification of Germany in 1990, the Spreewald cucumber was one of the few GDR products that continued to be available without interruption

9€ / Portion

MUSHROOM CROQUETTES

served with Dijonnaise

The first recipes for Bitterballen were created around 1830 in the Netherlands. At that time, they were served with a stomach bitters, hence the name. Nowadays, when you order a „Bitter Garnish,“ you usually get the balls served with mustard, and a beer is mandatory.

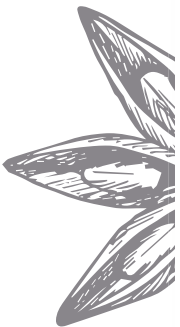
11€ / Portion

BRETON ARTICHOKE

cooked in white wine broth, served with a shallot vinaigrette

The frost-sensitive artichoke originally comes from the Mediterranean region; the information about its origin ranges from the eastern Mediterranean (Turkey and Persia) to North Africa and even to Ethiopia. The Romans described it as the food of the rich

15€ / Portion





OUR CLASSICS

OEUF COCOTTE

A cream-poached egg, young spinach, Bayonne ham, and Appenzeller cheese

12€

LOBSTER BISQUE

accompanied by filled Fagottini pasta pockets and flavored cherry tomatoes

18€

SWABIAN RAVIOLI (MAULTASCHEN)

stuffed with herbs and spinach in a hearty mushroom consommé, with caramelized shallots from Bretagne

19€

STEAK TARTARE À LA WILHELM

under a straw potato nest, sauce hollandaise, and Piment d'Espelette from the Basque Region

21€ SERVED AS APPETIZER – 28€ SERVED AS MAIN COURSE

FILET ROSSINI

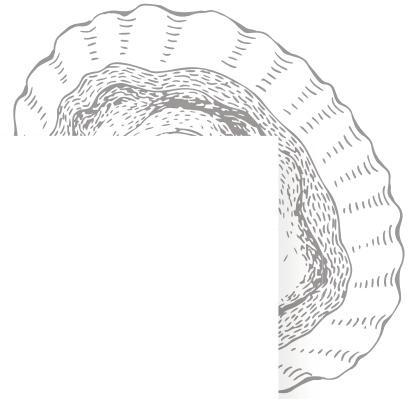
pan-seared veal fillet under a slice of Foie Gras with Truffle jus, served with braised carrots and a peppery potato gratin

48€

COQ AU VIN

Brandenburg chicken stewed in red wine, garnished with pearl onions and bacon, and served with hand-scraped Spätzle (German egg noodles)

28€



OUR SPECIALS

MIXED SALAD

with pickled vegetables and Tahini Dressing

11€

BRANDENBURGER TROUT CEVICHE

with Fennel-Celery Broth

14€

ESCARGOT

with pearl barley risotto, roasted walnuts
and black garlic

19€

GRILLED CALAMARI

on Romesco Sauce with wild broccoli

18€ SERVED AS APPETIZER – 29€ SERVED AS MAIN COURSE

MOULES-FRITES

Mussels poached in white wine-vegetable broth,
served with French fries and a Rouille sauce

29€

BAVARIAN CHEESE DUMPLINGS (KASPRESSKNÖDEL)

with peas, grilled and pickled carrots, and wild herb salad

22€

ROULÉ AU PORC IBÉRICO

on roasted chanterelles, herbs and red wine jus

27€





VEAL FILLET STEAK

from Germany

180g / 39€

RIBEYE STEAK (ENTRECÔTE)

from Bavarian heifer, aged for at least 80 days on the bone

250g / 47€

BEILAGEN

HAND-SCRAPED SPÄTZLE

CHANTERELLES

PEPPERY POTATO GRATIN

GLAZED CARROTS

SAUTÉED SPINACH

MIXED SALAD

POMMES FRITES

7€ / SIDE DISH

SAUCES

TRUFFLES JUS

10€

JACOB'S BEEF JUS

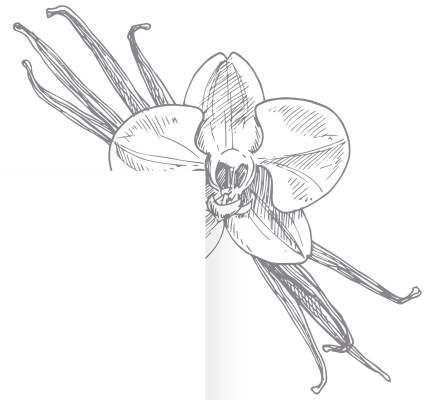
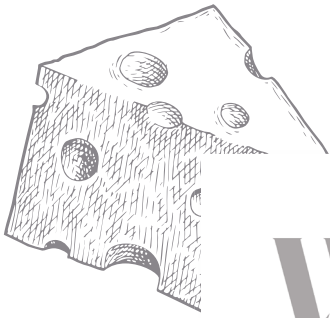
6,50€

HOLLANDAISE

4,50€

CAFÉ DE PARIS BUTTER

4,50€



CRÈME BRÛLÉE

with Tahiti Vanilla and Malaga ice cream

13€

FONDANT AU CHOCOLAT

warm chocolate cake with a liquid center,
Fennel Pollen-Sour Cream Quenelle, and sourdough chip

14€

PINK CHAMPAGNER

grapefruit-sorbet with Champagne Sabayon and sage cream

14€

BABA AU RUM FLAMBÉ

with grilled pineapple, vanilla and coconut ice cream

14€

CHEESE SELECTION FROM BLOMEYER

5 German Cheeses with tomato chutney and fruit bread

17€

