

SPARGEL



VORSPEISE

Marinierter Beelitzer Spargel

Flusskrebse | Ei-Vinaigrette | Bärlauch

22

Gebeizte Lachsforelle

gebratener Spargel | geräucherte Vinaigrette

22

HAUPTGANG

Beelitzer Stangenspargel (250g netto)

kleine Kartoffeln | Sauce Hollandaise
oder zerlassene Butter

26

+ Schinken von unserem eigenen Gutshof Weng



12

+ Kochschinken

8

+ Lachsfilet

14

+ Wiener Schnitzel

12

DESSERT

Erdbeer-Tiramisu

Erdbeersalat | Waldmeistergel | Krokant

14

ASPARAGUS



STARTER

- Marinated Beelitz asparagus** 22
crayfish | egg vinaigrette | wild garlic
- Cured salmon trout** 22
fried asparagus | smoked vinaigrette

MAIN

- Beelitz white asparagus (250g netto)** 26
small potatoes | sauce hollandaise
or melted butter
- + Ham from Gutshof Weng  12
+ Boiled ham 8
+ Salmon fillet 14
+ Wiener Schnitzel 12

DESSERT

- Strawberry tiramisu** 14
strawberry salad | woodruff gel | brittle

STARTER

- Marinated Beelitz asparagus** 21
crayfish | egg vinaigrette | wild garlic
- Cured salmon trout** 18
fried asparagus | smoked vinaigrette

MAIN

- Steak Frites** 39
Entrecôte | green Pepper-Bacon Sauce
French Fries | Garden Salad
- Salmon Fillet** 34
Dill velouté | pea-mint mousseline | beetroot
- Mushroom Shawarma** 22
Oyster Mushrooms | Hummus |
Tabouleh Salad | Homemade Pita [vegan]

DESSERT

- Elderflower Panna Cotta** 12
Strawberries | basil | balsamic gel
- Crème brûlée** 12
Chocolate Coffee Cake | Berries