






STARTERS

Brandenburg buffalo mozzarella | 20   
Mixed tomatoes, wild herbs, olive brittle, basil,
roasted macadamia nut 2-5-7



Torched hoisin salmon | 21 
Wasabi cream, marinated radish, lime caviar,
afilla cress 1-2-3-4-5-6-7-8-11

SOUPS



Potato morel soup | 16  
Smoked coffee oil, potato crumble 2-7

Gazpacho | 16  
Avocado, lime-flavoured olive oil, croûtons 1

ALL-TIME FAVOURITES


Caesar salad | 20  
Romaine lettuce, cherry tomatoes, croûtons,
Parmesan 1-2-3-4-5-7-12-14

Choose your dressing

- Caesar dressing 2-3-4-7-8-12 
- Balsamic dressing 4-7-12 

Choose on top

- Fried breast corn-fed Kikok chicken | 28 2
- Black tiger prawns | 33,5 9

Club sandwich country style | 27 
Roasted Berlin sourdough bread, Kikok corn-fed chicken,
coleslaw, Parmesan cream, bacon, fried egg 1-2-3-5-7-12-14



Marlene cheeseburger | 27
100 % beef (200 g), toasted brioche bun,
Monterey Jack cheese, tomato, roasted onion rings,
Spreewald gherkin, romaine lettuce,
barbecue cocktail sauce 1-2-3-4-5-7-12-14

Vegan Marlene cheeseburger | 27  
Redefine New Meat™ patty, vegan cheese,
toasted brioche bun, tomato, roasted onion rings,
Spreewald gherkin, romaine lettuce,
barbecue cocktail sauce 1-4-5-7-12-14

To accompany

- Dip fries | 9 
- Sweet potato French fries | 9 

Truffled French fries | 16  
Grana Padano, truffle mayonnaise 2-3-4-5-7-12-14

Berlin curry sausage | 16  
Spicy tomato curry sauce 1-2-3-4-5-7-12-14


To accompany


- Dip fries | 9 
- French fries of sweet potatoes | 9 



MAIN COURSES



Viennese veal schnitzel | 36
Potato chive salad, cucumber salad, lemon,
cowberry compote 1-2-3-5-7-12-14
If you desire we prepare this dish gluten-free.

Filet Mignon of North Frisian beef (200 g) | 42
Brandenburg chimichurri, spring turnips in herb butter,
grilled cauliflower, hash brown fries 1-7-12


Fricassee of corn-fed poularde breast | 28 
Mixed wild rice, carrots, green peas, spring turnips,
green asparagus, fried golden oyster mushroom 1-2-3-7-12

Label Rouge salmon | 33,5 
Potato chive purée, wild broccoli,
lime cream sauce, shiitake and redvein dock 2-7-8-11-14



Fregola | 26  
Pearl pasta, Parmesan, cauliflower, broccoli, beech mushrooms,
braised tomatoes 1-2-5-7


Vegane miso zucchini | 24  
White soy mayonnaise, wasabi, Japanese herbs, edamame,
quinoa 4-5-6-7-11

DESSERTS

Rhubarb and strawberry | 16,5 
Rhubarb mousse, woodruff mascarpone cream,
rhubarb strawberry sorbet 1-2-3-5

Crème brûlée | 13,5  
Preserved peach, almond ice cream, currant 1-2-3-5-6

Sous-vide baked pineapple | 13,5 | 13,5  
Plum sorbet, raspberry caramel gel, cassis crumble 1-5

 vegetarian  local origin  halal
 vegan  contains pork

1 Gluten	5 Nuts	9 Crustaceans	13 Lupins
2 Lactose	6 Peanuts	10 Molluscs	14 Sulphur dioxide
3 Chicken egg	7 Celery	11 Sesame	
4 Soy	8 Fish	12 Mustard	

All prices in Euro incl. service and VAT.