



Wine Bar Menu

Snacks	Bread (baguette, wholemeal bread)	1.50
	Changing spread and bread	2.50
	Topinky (deep-fried bread with garlic)	2.50
	Pistachio nuts	3.50
	Gouda cheese, olives and pickled garlic	4.50
Plates	Cheese Plate Selection of cheese from Germany and France	13.00
	Spanish Plate Cecina de Leon, air-cured, lightly-smoked beef from Spain with "Flower of the Oil" (finest olive oil from Nunez de Prado) and black pepper	11.00
	Brandenburg Plate Selection of Salami, ham, Sausage and goat's cheese from some of the best regional producers	13.00
	Vienna Plate Mangalitza ham boiled on the bone, served with horseradish	12.00
	Piggy Plate Organic lardo and spiced & herb-flavoured speck from the woolly Mangalitza pig	9.00
Starters	Summer salad: mixed leaf salad, peppers, tomato, cucumber, onions, olives, organic egg, anchovies, pine nuts and croutons	small/large 7.50/12.50
Soups	Green peas soup with smoked eel	7.50
Starters	Salad of raw asparagus and scallops with tarragon	9.50
	Small pork schnitzel with Styrian-style potato salad	9.00
	Jellied suckling pig with young vegetables	9,00
	Oxtail raviolo and kohlrabi	10,00
Main courses	Homemade pasta with green asparagus	12.50
	Asparagus with Sauce Hollandaise and potatoes	17,00
	Asparagus with Sauce Hollandaise potatoes and ham with rosemary	19,00
	Asparagus with Sauce Hollandaise potatoes and small schnitzel	21,00
	Vendace (small white fish caught in Brandenburg waters), fried whole, with radishes, diced bacon & potatoes	20.00
	Marinated cutlet from Havelländer apple pig with onion gabbage	21.00
	Entrecôte (approximately 300g, smaller was Carpaccio) of Simmentaler heifer with herb butter and small salad	27,00
Desserts	Marinated strawberries with organic goat cheese quark	8.50
	Homemade vanilla ice cream with pumpkin seed oil	4.50
	Sweet dumpling filled with plum butter and marzipan (20 min preparation time)	5.50



Mini Menu – Prix Fixe 24 Euros

Green peas soup with smoked eel
or small salad

2016 **Riesling** Qualitätswein dry
Martin Tesch, Nahe, Germany

Homemade pasta
with green asparagus

2016 **Pinot Noir** Qualitätswein dry
Martin Tesch, Nahe, Germany

Homemade vanilla ice cream
with pumpkin seed oil

espresso or coffee

Prix Fixe Menu without wine – 33 Euro

Prix Fixe Wine Menu – 57 Euro

Green peas soup with smoked eel

2014 „Weisser Stein“ **Riesling**, Spätlese dry,
Ruppert-Deginther, Rheinhessen, Germany

Jellied suckling pig with young vegetables

2014 „Kollmütz“ **Grüner Veltliner**
Smaragd Alte Reben
Weingut Machherdl, Wachau, Austria

Vendace (small white fish caught in
Brandenburg waters), fried whole,
with radishes, diced bacon & potatoes
or

2014 **Grauburgunder** Herrenletten 1.Lage,
Weingut Müller - Catoir, Pfalz, Germany

Marinated cutlet from Havelländer apple pig
with onion gabbage

2010 **Zweigelt** Minimal (Naturwein)
Weingut Sepp Moser, Burgenland, Austria

Marinated strawberries
with organic goat cheese quark

2007 Rothenberg **Riesling** Auslese Goldkapsel
Gunderloch, Rheinhessen, Germany 5 cl

Wines are 0.1l if not stated otherwise.