

“Trainee kitchen: Bun Thit Nuong” € 19.50

Grilled pork skewers^{8,d,f,k} on a slightly spicy carrot and kohlrabi salad with rice noodles and two different sauces

“Hearty Stew” € 9.50

Hearty poultry broth^{8,i} with chicken, peppery meatballs^{a=wheat,c} and fresh vegetablesⁱ

“Tarte flambée” € 12.50

Crispy baked tarte flambée^{a=wheat} with creamy sour cream^g, crispy bacon⁸, red onions and rocket salad

“Bruschetta meets burrata” € 14.50

Toasted slices of baguette^{a=wheat} with fresh tomatoes, onions and burrata cream^g with a small salad^{3,j}

“Caesar salad” € 18.50

Crispy romaine lettuce and fruity cherry tomatoes with parmesan dressing^g, croutons^{a=wheat} and shaved parmesan^g served with roasted poulard breast⁸ and oven-fresh baguette^{a=wheat}

Without roasted poulard breast⁸ € 15.50

“Burger time” € 18.50

Angus beef burger^{8,a=wheat,c,j} or vegetarian patty^(made from wheat, mushrooms and peas) with Gorgonzola^g or Gouda^g, onion jam², roasted walnuts^h and rocket salad in a pretzel brioche bun^{a=wheat,g}, served with potato wedges and sour cream^{c,g,j}

“Home cooking” € 20.50

German meatballs in creamy caper sauce “Königsberger Klopse”^{a=wheat,c,g} with beet vegetables^l and buttered potatoes^g

“Favorite meal” € 24.50

Spicy curry from the beef sirloin^{8,e,g} with crunchy vegetables in coconut peanut sauce^h



- “Ocean breeze”** € 23.50
Fried plaice fillets "Finkenwerder style"
with bacon onion sauce⁸ and buttered potatoes^g
- “Schnitzel time”** € 27.50
Tender veal schnitzel^{8,a=wheat,c} with creamed mushrooms^g,
fresh herbs and potato croquettes^{a=wheat}
- “Surf & Turf”** € 30.50
Grilled sirloin steak⁸
with marinated prawns^d, crustacean butter^{d,g} and mixed garden salad
served with oven-fresh baguette^{a=wheat}
- “Something sweet to finish”** € 10.50
Aromatic mango sorbet
with Brownie Crumble^{a=wheat,c,g}, fresh raspberries and mint leaves

The exact labelling of the products with allergens please refer to the allergen folder!

2 „with preservative“, 3 „with antioxidant“, 4 „with sweetener“, 5 „silphurised“,
7 „with phosphate“, 8 „with milk protein“ (for meat products)

Our drink recommendations of the week



**Domkaiser
“Wild Berry”**

Domkaiser Gin with berry mix
and Schweppes Russian
Wild Berry

€ 10.80



**Domkaiser
“Gin Tonic”**

€ 9.70



**Cocktail
“1994*”**

Gin, Blue Curaçao liqueur
and syrup, Riesling, lemon juice
and Schweppes Russian
Wild Berry

€ 8.30 /
alcohol free: € 6.50