

Snacks

Caramelized Kalamata olive
Pineapple, gin tonic & pistachio

Sepia, chicory, grapefruit & macadamia nut
Char, kohlrabi & sesame

Prawn, bisque & crustacean jelly

Menu

Regional trout „marinated & flamed“
Junipers mayonnaise, horseradish, cucumber & bread

Crayfish & tongue of lamb from Müritz
Mixed pickles-vinaigrette, roast potato foam & black mustard
or / and

Pike-perch & pork chin
Lamb's lettuce, bacon & Perigord truffle

Mieral pigeon „Oregano flavour“
Leek, fig & whey

Cheese selection from our trolley
or / and

Champagne cream sorbet „Edition Ruinart Rosé“

Muscatel grapes & yoghurt
Chervil, quinoa & tapioca

Sweet final

Quince, curd, rooibos & crispbread
Miso & carrot

Pralines

Our chef sommelier Marcel Runge would be delighted to recommend you an accompanying premium wine journey.

4 courses 160 € - excluding crayfish, sorbet & cheese

6 courses 195 € - excluding sorbet or cheese

Wine journey 80 €

Wine journey 115 €

We kindly ask you to select one uniform menu per table.

In case of dietary restrictions or food intolerance, e.g. nuts, please approach our trained restaurant personal for assistance.

„SVEN ELVERFELD – The cookbook“ - limited English version 110 €
aqua – memories for take away. Gladly signed here in the restaurant.

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Char, kohlrabi & sesame

Prawn, bisque & crustacean jelly

Menu

Foie gras & jellied essence
Pear caramel, malt & peanut

or / and

Regional trout „marinated & flamed“
Junipers mayonnaise, horseradish, cucumber & bread

Celeriac & egg yolk
White truffle from Alba, smoked almonds & crispy milk skin

Crayfish & tongue of lamb from Müritz
Mixed pickles-vinaigrette, roast potato foam & black mustard

Pike-perch & chin of pork
Lamb's lettuce, bacon & Perigord truffle

Glazed sweetbread
Marinated & pickled radish, capers & chive velouté

Saddle of venison from native woodlands
Pumpnickel-soy-cream, cabbage leaves & fermented salsify

Cheese selection from our trolley
or / and

Champagne cream sorbet „Edition Ruinart Rosé“

Cranberry wood & beetroot
Brittle, pepper & Choba Choba chocolate

Sweet final

Quince, curd, rooibos & crispbread
Miso & carrot

Pralines

7 courses 215 € - excluding foie gras, celeriac & cheese
8 courses 230 € - excluding celeriac, sorbet or cheese
10 courses 250 € - available until 8 pm

Wine journey 135 €
Wine journey 155 €
Wine journey 175 €