Snack-Bar

Cheese plate
Cheese variation from Affineur Fritz Lloyd Blomeyer
including homemade bread and condiments 19,00 €

Mixed plate
Cheese from Affineur Fritz Lloyd Blomeyer,
sausage specialties including homemade bread and condiments 25,00 €

Bread and Dip
Homemade Bread with special dip or butter 3,50 €

Our dishes may contain allergens. Please speak to us!
### Modern

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Lobster, kohlrabi, sake &amp; avocado</td>
<td>18,00 €</td>
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<tr>
<td>Wild pigeon, elderberry &amp; pak choi</td>
<td>15,00 €</td>
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<tr>
<td>Gnocchi, goat cheese, apricot, mushroom</td>
<td>9,00 €</td>
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<tr>
<td>Tenderloin of veal, carrot, onion</td>
<td>28,00 €</td>
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<tr>
<td>Hazelnut, pear, mascarpone</td>
<td>10,00 €</td>
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</table>

*as 5-course-menu*  
68,00 € / p.P.

*wine accompaniment*  
27,00 € / p.P.
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**Classic**

**Cesar salad**
Romaine lettuce, tomato, parmesan and croûtons  
9,50 €

*with fried king prawns  
16,50 €

**Buffalo mozzarella**
with pointed pepper, aubergine und onion  
12,50 €

**Soup with meaning - Doing good on the spoon**
They support the Berliner Tafel with 1,00 €

**Potato soup**
with boiled beef and horseradish  
10,00 €

**Fried yeast dumpling**
with blueberries, parsley and lamb’s lettuce  
14,00 €

**Fish of the day**
with sauerkraut cooked in Riesling, black pudding and potatoes  
26,00 €

**Braised ox cheek**
with mashed potatoes and kale  
26,00 €

**Crispy banana**
with passion fruit and vanilla  
10,00 €
**Canned fish and seafood from Spain**

**“La Brújula”**
- Sardines No.30 | small sardines in olive oil 12,00€
- Sardines No.125 | small sardines in hot olive oil 14,50€
- Mussels No.23 | Mussels in pickled sauce 14,50€
- Squids No.81 | small squids in ink sauce 13,00€

**“Codesa”**
- Limited line of anchovies filets in olive oil 19,00€

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