

## Bistro.

### Mozzarella di Bufala.

Oxheart / basil / rocket  
ST 16

### Pasta Olio e Aglio.

Grana Padano  
ST 15 / M 19

### Cotoletta Milanese.

Asparagus / hollandaise / potatoes  
or  
Cucumber / potatoes / lettuce  
M 32

### Cheese.

Organic cheese from north germany  
chutney / fruitbread  
16 / 20

4 Course Menu 72

### Topping.

Summer truffle  
per serving  
9

### Sirloin – 250 g

herbs butter / wild herbs  
rosemary potatoes of farmer Knust  
M 32

## Special.

### Carpaccio Cipriani.

Asparagus / pecorino / sourdough  
ST 17

### Onsen-Egg.

Asparagus / spinach  
ST 15

### Artischoke.

Gorgonzola / Shii Take / schluppen  
ST 19

### Araucana Chicken.

Fermented garlic  
broccoli / peas  
M 36

### Quarkstrudel.

Strawberries / yuzu / tonkabean  
15

4 Course Menu 79

5 Course Menu 92

### Savour exclusively.

Attilus Gourmet Caviar  
Shallots / tomatoes / crostini  
50 g  
89

## Steaks.

### The best of our own beef.

### Rib-Eye – 350 g.

herbs butter / wild herbs  
rosemary potatoes of farmer Knust  
M 35

## Regional.

### Live Meat Cuts.

Home smoked ham and salami  
from wild boars  
ST 13

### Blüchers Bouillabaisse.

Crustaceanessence  
fish from the Müritz / Sauce Rouille  
ST 17 / M 25

### Pike perch from the Müritz.

Shallots / apple / celery  
M 35

### Craftet Chocolate.

from the manufacture Kilian&Close  
+ single espresso  
11

4 Course Menu 72

### Topping.

Attilus Gourmet Caviar  
10 g  
19

### Filetsteak – 200 g.

herbs butter / wild herbs  
rosemary potatoes of farmer Knust  
M 37

all prices in EUR

ST – starter, M – main courses