

Asparagus from Beelitz

From 17 o'clock!

Asparagus Soup **5.50**
With Bearleek-CROUTONS

Asparagus Salad
White and green Asparagus fried in Butter,
served on Arugula to Vinaigrette and
Rhubarb-Apple-Chutney **13.50**

Asparagus Röschi **14.50**
Homemade potato Rosti, served with Ragout from
white Asparagus, Chervil, dried Tomatoes and
marinated Arugula

Asparagus classic 300g **13.50**
Asparagus from Beelitz with boiled Potatoes,
to Sauce Hollandaise or melted Butter
300 g with raw Italian Ham **18.50**
300 g with panfried Fillet of Salmon **20.50**
300 g with Wiener Schnitzel **23.50**

Asparagus classic 500 g **18.50**
Asparagus from Beelitz with boiled Potatoes
to Sauce Hollandaise or melted Butter

Wine Suggestions

Pinot Gris, Oliver Zeter, Pfalz, Germany
summerly and fresh white wine
1 dl 4,00 - **2,5 dl 9,50** - **Bottle 7,5 dl 25,00**

Pinot Noir, Oliver Zeter, Pfalz, Germany
smooth tannined red wine
1 dl 5,50 - **2,5 dl 12,50** - **Bottle 7,5 dl 35,00**