

## WILD HERB SALAD

Mixed tomatoes . Honey melon  
Buffalo mozzarella . Basil ice-cream <sup>15 . 18</sup>

€

19

## GOAT CHEESE

Grilled . Nectarine chutney . Turnip cabbage  
Fennel . Garden salad <sup>15 . 18</sup>

18

## PFEFFERBERG ROLL *vegan*

Eggplant . Walnut . Mushrooms . Artichoke . Chickpeas puree  
Marinated sweet pepper . Cherry tomato <sup>16 . 18</sup>

18

## Carrot *vegan*

Creamed soup  
Nectarine . Ginger . Coconut <sup>17 . 24</sup>

10

## SPINACH SPÄTZLE

Mountain cheese gratinated . Herb cream . Fried onions  
Coleslaw <sup>11 . 13 . 15 . 18</sup>

18

## BREWERY HOUSE PAN

Mini meatballs . Creamed mushrooms . Fried potatoes  
Gherkins <sup>11 . 13 . 15 . 17</sup>

14

## SPENT GRAIN BREAD

Butter . Lettuce . Black forest ham  
Egg . Spreewald gherkins <sup>11 . 13 . 15</sup>

## CURRYWURST

Porc sausage  
Spent grain bread <sup>2 . 5 . 11 . 17 . 18 . 20 . 24</sup>

## BRETTLE

Pickled vegetables . Obazda . Sweet pepper dip . Herb curd cheese  
Red radish . Mountain cheese . Spent grain bread <sup>14 . 15</sup>

€

11

9

13

7

Optional extra:

Raw ham . Liver sausage . Marinated salmon <sup>2 . 3 . 4</sup>

## FARMER'S BURGER

Minced meat patty . Mountain cheese . Tomato chutney . Gherkins  
Marinated red onions . Lettuce . Brioche . Sauce Remoulade  
Homemade potato chips . Coleslaw <sup>11 . 13 . 15</sup>

19

## ESCALOPE „VIENNESE STYLE“

Potato cucumber salad . Cranberry compote <sup>11 . 13 . 18</sup>

26

## BEEF

Grilled entrecôte 230g . Frankfurt Green Sauce  
Vegetables . Polenta <sup>13 . 15 . 18</sup>

29

## CHICKEN

Braised . Red wine sauce . Turnip cabbage  
Rosemary potatoes <sup>11 . 15 . 17 . 24</sup>

24

## VEAL

Prime boiled beef . Horseradish  
Broth root vegetables . Small potato cubes <sup>11 . 13 . 15 . 17</sup>

€

25

## GILTHEAD

Roasted fillet 180g . Riesling dill sauce  
Sugar peas . Wheat malt risotto <sup>14 . 15 . 24</sup>

24

## CAULIFLOWER *vegan*

Stewed . Vegetable ragout  
Pumpkin seed pesto <sup>11 . 17</sup>

18

## CHEESE

Affineur Kober selection  
Fig mustard . Spent grain bread <sup>11 . 15 . 18</sup>

16

## CRÈME BRÛLÉE

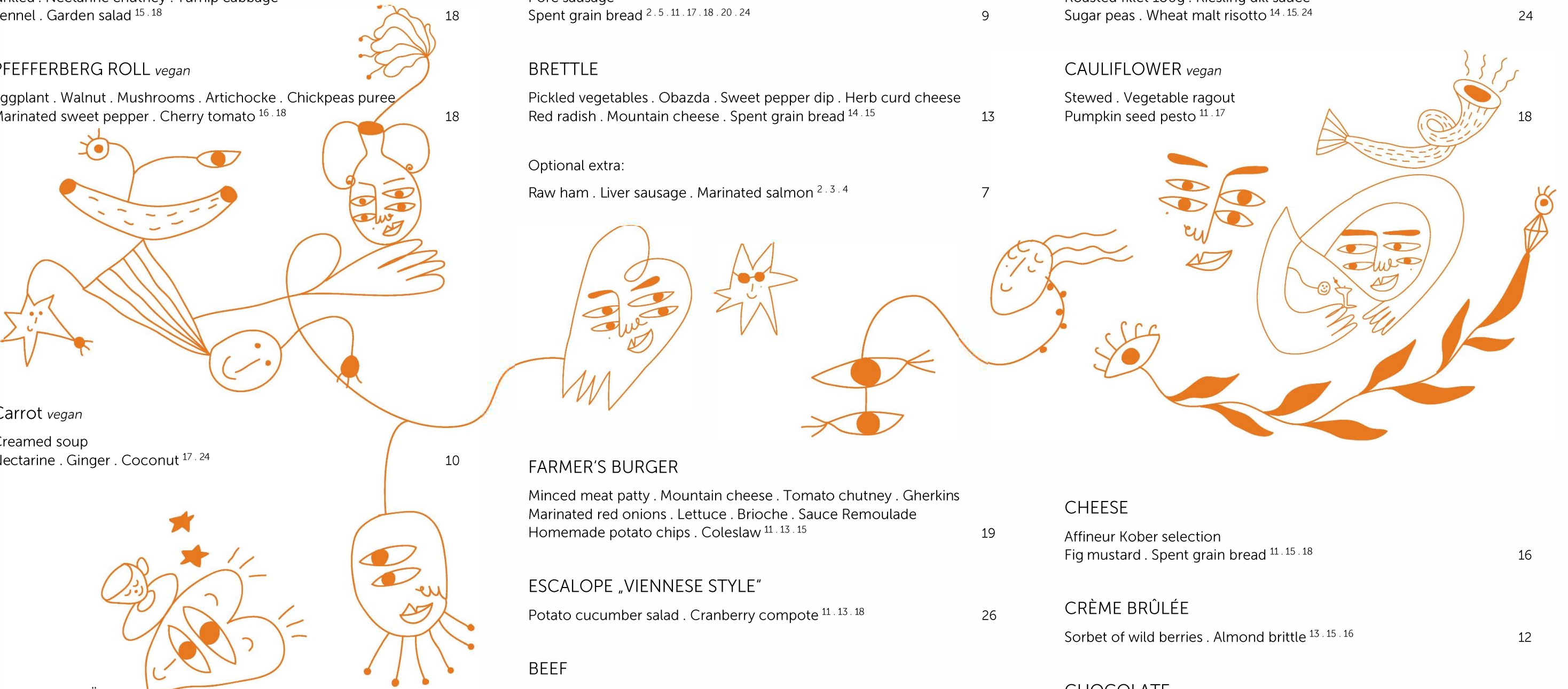
Sorbet of wild berries . Almond brittle <sup>13 . 15 . 16</sup>

12

## CHOCOLATE *vegan*

White mousse . Sorbet of berries . Crispy buckwheat <sup>16</sup>

12



artwork by Kristina Suvorova

Alle Preise in Euro, inklusive gesetzlicher Mehrwertsteuer und Servicegebühren. Zugelassene Zusatzstoffe (1–10) und Allergene (11–24).

(1) Farbstoff (2) Konservierungsstoff (3) Antioxidationsmittel (4) Geschmacksverstärker (5) Schwefeldioxid & Sulfite (6) Geschwärtzt (7) Gewachst (8) Phosphat (9) Süßungsmittel (10) Phenylalanin (11) Gluten (12) Krebstiere (13) Eier (14) Fisch (15) Milch/Milchprodukte (16) Schalenfrüchte/Nüsse (17) Sellerie (18) Senf (19) Sesamsamen (20) Soja (21) Lupine (22) Weichtiere (23) Erdnüsse (24) Alkohol