

ODERBERGER IN SPRING

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STARTERS

Spinach salad (vegetarian)	10
Yellow beetroot / cottage cheese / wild garlic	
Egg from Uckermark (vegetarian)	12
Poached egg / baked egg/ egg yolk cream	
Rabbit liver praline	13
Elderflower foam / sorrel salad	

SOUP

Shellfish bouillon	7
Spring vegetables / chamomile / buck wheat pancake	

MAIN COURSE

Filled haunch of the kikok chicken	23
Potato towers/ snow pea and kohlrabi	
Plaice rolls	26
Cream sauerkraut from Spreewald / semolina dumpling/ bacon	
Lamb neck from Ruppın	28
Honey / beans/ polenta	
Vegetable noodles (vegan)	18
Wild garlic-cashew-pesto	

A STEW FOR EVERYONE (from 4 Pers.)	p.P. 13
seasonal stew (served in a copper pot)	
Served 6 varieties of fresh local herbs & freshly baked bread	

DESSERTS

Chamomile Panna Cotta (vegan)	8
Apple / chocolate biscuits	
Lemon and pyramid cake parfait	8
Strawberry soup	

SPRING 3-COURSE MENU	39
with per-course wine pairing / 0,1l	50

Our team is happy to assist with questions or requests regarding allergies.