




## Starters

### Tomatoes with Burrata

Tomatoes | burrata | baguette | basil pesto

A; G; H; O

14,-

Also available vegan 

with almond milk mozzarella by Dreamfarm

A; H; O

15,-

### Summer Salad with Elderflower Vinaigrette

Mixed greens | cucumber | bell pepper | red onion | tomato  
Berries | pine nuts | baguette

A; H; M; O

12,-

### Bread Salad

Wild herb salad | chanterelles | baguette | berries  
Grana Padano | red onion

A; G

11,-



### Poultry ragout

Lemon  
baguette

A; D; F; L; O | E150c

10,-

### Creamy Chanterelle Soup

Garlic croutons | cress | Serrano crunch

A; G; L; O

10,-

### Forest Flatbread (Tarte flambée)

Chanterelles | berries | pine nuts | red onion  
Sour cream by Violife | wild herb salad

A; H

9,-

Prices in € incl. VAT.

vegetarian  vegan 

All weight specifications refer to raw weight.

\* All dishes marked with an asterisk are also available in a senior portion.



## Main dishes

Succulent duck breast 27,-

Sous vide cooked for 12 hours

Orange jus | red cabbage | dumplings | browned bread butter

A; G; L; O

Schnitzel & Chanterelles\* 26,-

“Viennese style”

Creamy chanterelles | parsley potatoes

A; C; G; L; N; O

Wild Boar Cheeks\* 25,-

Sous vide cooked for 12 hours

Port wine jus | sautéed chanterelles

potato-bacon-purée

G; L; O

Marinated Beef Roast\* 24,-

Pulsnitz gingerbread sauce | red cabbage

Dumplings | browned bread butter

A; G; L; O



Like a Schnitzel  (ca. 90 g) 24,-



Vegan schnitzel by “The Vegetarian Butcher”

Small salad | oven-baked French fries

A; F; M; N; O

Pork schnitzel\* 23,-

“Viennese style”

Small salad | oven-baked French fries

A; C; M; N; O

Ravioli & chanterelles\*  22,-

Filled with delicate chanterelle crème fraîche

Cherry tomato | Grana Padano | sage butter | pine nuts

A; C; G; H

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### Bacon dumplings\*

Small salad | creamy chanterelles

A; C; G; L; M; N; O

21,-

### Creamy gnocchi pan & chanterelles

Sun-dried tomato | red onion | cream by Alpro

Vegan bacon | coriander

F; L; O

20,-

### Rabbit liver\*

Port wine jus | braised pointed cabbage

Potato-bacon-purée

G; L; O

19,-

### Baked potato with sour cream

Small salad

G; M; O

Also available vegan

with sour cream by Violife

H; M; O

16,-

You are welcome to customize the side dishes of our main courses. A side dish change will be charged at €2.00.



To accompany our chanterelle dishes and summery creations, we recommend:

### Der kleine SCHWARZ

Weißweincuvée | Weingut Martin Schwarz | Meißen | trocken

0,25 l – 9,50

0,5 l – 18,00

0,75 l – 27,00

WEINGUT MARTIN  
SCHWARZ

An elegant, fresh white wine with an expressive bouquet of green apple, ripe pear, and exotic fruits. Its lively acidity and subtle citrus notes make it the perfect companion for aromatic chanterelles, delicate vegetables, or tender fish. The well-balanced acidity adds vibrancy and finesse. Cheers!

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## Burger

### No-Steak-Burger

24,-

With a fresh ancient grain bun

120 g Planted Steak | guacamole | red onion | lettuce  
Tomato | white smoked BBQ sauce

A; F; M

### Bacon Burger – Our Waldblick Original

23,-

With a fresh burger bun from Ziller bakery

180g beef patty | cheese | bacon | crispy onions | red onion  
pickled gherkin | salad | tomato | burger sauce | BBQ sauce

A; C; G; M; N

### Like-a-Schnitzel Burger



21,-

With a fresh ancient grain bun

90 g "Like a Schnitzel" | guacamole | red onion | crispy fried onions  
Pickles | lettuce | tomato | white smoked BBQ sauce

A; F; M

Founded in Den Haag by farmer and food visionary Jaap Korteweg, The Vegetarian Butcher has been delivering real schnitzel satisfaction since 2010 – golden brown, juicy, and with the bite you'd hardly expect from a plant-based cutlet. Made from plant proteins such as soy or pea, these alternatives to chicken, beef, and pork were created by meat lovers, for meat lovers. Not a substitute, but the new meat – a modern classic that has already won over brands like Burger King, Subway, and Domino's.

### Schnitzel Burger

19,-

With a fresh burger bun from Ziller bakery

160g pork schnitzel | cheese | red onion | pickled gherkin  
salad | tomato | burger sauce | BBQ sauce

A; C; G; M; N

### Grilled Cheese Burger

18,-

With a fresh ancient grain bun

Grilled cheese | guacamole | red onion | lettuce | tomato  
White smoked BBQ sauce

A; G; M; O

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## BBQ at its best

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**Beef ribeye steak (approx. 300 g)** 26,-

Served with port wine jus and herb butter

G, L, O

Ribeye is known for its distinctive marbling, which gives the steak an especially rich flavor and juicy texture. The fine muscle fibers make it exceptionally tender and pleasant to bite. Its taste is bold and savory, with a subtle nutty note.

**Tomahawk from German Duroc pork (approx. 300 g)** 25,-

Served with port wine jus and herb butter

G, L, O

Thanks to its fine marbling, the meat develops a wonderful aroma and tender bite when grilled. The delicate fat veins melt during cooking and give the tomahawk its characteristic flavor. For lovers of high-quality Duroc pork, this tomahawk is an absolute must.

**Grilled whole gilt-head bream (approx. 300 g)** 24,-

Served with orange jus

L, O



The gilt-bream – a bony fish from the sea bream family – stands out with its firm, juicy flesh and mild, slightly salty flavor. Grilling enhances its delicate roasted aromas, perfectly complementing its elegant, ocean-fresh character. Crispy skin, tender meat – a harmonious Mediterranean fish experience.

**No Steak 🌱 (approx. 120g) – That vegan steak by Planted** 22,-

Served with a vegan pepper sauce

F

The Planted steak is a true highlight. Tender, juicy, and full of intense umami. 100% plant-based – 0% compromise. This is THE plant-based answer to steak. Made from natural ingredients – for everyone who values mindful indulgence.

**Corn-fed chicken breast Suprême (approx. 260 g)** 20,-

Served with orange jus

L, O

Tender, juicy, and full-bodied – the corn-fed chicken breast Suprême delights with its fine texture and subtly sweet flavor.

The corn-based diet gives the meat a light-yellow hue and an aromatic depth. Cooked with the skin on, it develops an especially rich taste – a premium poultry cut with a well-balanced flavor profile.

**We grill your steak medium. Please let us know if you prefer a different level of doneness.**

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vegetarian 🌱 vegan 🌱

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## Sides

Create your perfect dish by choosing from our variety of delicious sides for your burger or grilled dish. Let's go:

### Vegetable sides

Creamy chanterelles  8,-  
G; L; O

Small salad  7,-  
Berry | cucumber | bell pepper | lettuce | tomato | onion | elderflower vinaigrette  
M; O

Sautéed chanterelles  6,-  
Maple syrup | balsamic vinegar | spring onion | parsley | red onion  
O

Grilled vegetables  6,-

Braised pointed cabbage  5,-  
with caraway seeds  
O

Red cabbage 4,-  
With bacon  
O

### Savoury side dishes

Baked potato with sour cream  9,-  
G  
 Also available vegan with sour cream by Violife 

Bacon dumplings (2 pieces) 8,-  
A; C; G; N

Oven-baked French fries  5,-  
Mayonnaise or ketchup <sup>G</sup>

Rösti-style fries  5,-  
Mayonnaise or ketchup <sup>G</sup>

Potato-bacon-purée 5,-  
G

Parsley potatoes  5,-

Dumplings (2 pieces)  3,-  
with browned bread butter  
A; G

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## Dessert & Eis

### Ice-cold temptation

12,-

Tiramisu meets ice cream

Amaretto | sponge cake | chocolate shards | hazelnut

Cocoa | coffee ice cream | mascarpone | pistachio

A; C; G; H; O

### Warm apple strudel

9,-

Vanilla ice cream | whipped cream

A; G; H

### Ice pop

8,-

Avocado | date | peanut

Hazelnut | cocoa | almond drink

H



KOCHSTERNSTUNDEN  
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### Mini-crème brûlée

8,-

Cassis | berries | oat crumble | mint

A; C; G

### „Despresso“

6,-

A little dessert surprise & espresso

A; C; G



### Nutcracker

9,-

3 scoops of vanilla & nut ice cream | nuts | whipped cream  
caramel sauce

A; C; G

### Egg liqueur sundae

8,-

3 scoops of vanilla ice cream | whipped cream  
egg liqueur

A; C; G

### Coupe Denmark

7,-

3 scoops of vanilla & nut ice cream | nuts | whipped cream  
caramel sauce

A; C; G

### Homemade red berry compote

6,-

1 scoop of vanilla ice cream  
mixed berry compote

A; C; G

### Affogato (Espresso & vanilla ice cream)

6,-

Whipped cream

A; C; G

### Children's sundae "Ice Clown"

5,-

1 scoop of ice cream | whipped cream | colorful Smarties

A; C; G

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