



MENU SUGGESTIONS

On the following pages you will find a selection of possible menu combinations. We offer our menus in a standardized menu sequence for groups of 20 or more. Please note that individual products may vary due to seasonal availability. All prices quoted are per person. In order to be able to offer you the best quality products, we need your selection up to 10 working days before your event.

Menu I

Flädle soup

pancake strips / vegetables / chive

backed chicken

backed chicken breast supreme / warm potato salad / cucumber salad with dill and radish
cranberry jam / lemon

curd foam

marinated berries / brittle

40 €

Menu II

lukewarm salmon carpaccio

pea vinaigrette / cress

tomato-consommé

semolina dumplings / oven tomatoes / estragon

ox cheeks braised in Pinot Noir

red onion confit / Bohemian dumplings

crêpe filled with Grand Marnier foam

orange ice cream

65 €



Menu III

smoked trout

cucumber / cream / pumpernickel bread

tranche of pink roast beef

beans with bacon / potato gratin / Sauce Bernaise

duet of eggnog and dark chocolate

58 €

Menu IV

creamy leek soup

vol-au-vent / mushroom duxelle / herb oil

crispy fried fillet of local zander

saffron risotto / backed zucchinis

Black Forest „cherry dessert“

54 €

Menu V

farmer's salad 2.0

sheep's milk panna cotta / assorted tomatoes / cucumber relish / candied olives / onion

gently cooked Arctic char

carrot puree / roasted cauliflower / curry foam

sweet raspberries and white chocolate

55 €



Menu VI - vegetarian

small pasta squares with ricotta and spinach filling
clear tomato broth / Parmesan cheese

celery schnitzel

slices of oven-baked celeriac / celeriac and apple salad
nutty celeriac puree / celeriac gravy

Bavarian cream

exotic fruit salad / passion fruit sorbet

45 €

In season only and subject to availability

wild garlic foam soup

with smoked salmon strips und croûtons

Beelitz asparagus from Elsholz farm and new potatoes

served with a choice of vinaigrette, melted butter or hollandaise sauce

mille-feuille of buttermilk mousse and strawberries

48 €

Supplement zum Hauptgang

small viennese schnitzel	12,00 €
grilled veal steak	12,00 €
grilled pave of salmon	12,00 €
portion of Prague cooked ham	6,00 €
Portion of Black Forest ham	6,50 €
Portion of Parma ham	9,50 €



MIDNIGHT SNACK

Below you will find a selection of hot and cold soups, savory snacks and finger food. The prices are per person. The various components can be ordered for groups of 20 or more.

Suppen

Spicy beef goulash soup with sour cream and baguette	10,50 €
Berlin-style potato soup (vegetarian)	8,50 €
Berlin-style potato soup with Vienna sausages and bacon	9,50 €
Solyanka	9,00 €
Tomato creme soup	8,50 €
Chili con carne	9,50 €
Chili sin carne	8,50 €

For hot days

Fiery Gazpacho Andaluz	9,50 €
Chilled cucumber and yogurt soup	8,50 €

We serve our choice of bread with each of our soups.

Served on the plate

Selection of raw milk cheeses	12,00 €
Farmhouse bread / chutney / nuts / grapes	
Pork hedgehog with kaiser roll and butter	4,50 €



Snacks and fingerfood

Berlin currywurst with homemade sauce	5,00 €
Berlin currywurst with french fries	9,50 €
1 pair of white sausages with sweet mustard and pretzel	7,50 €
Leberkäse roll with chilli pepper and sweet mustard	5,00 €
Croque monsieur	5,00 €
Small mini meat balls with mustard (3 pcs.)	3,50 €
Dates wrapped in bacon (3 pcs.)	3,50 €
free-range chicken satay skewer with peanut and soy glacé	4,00 €
Prawn wonton with Sriracha	5,50 €

Vegetarian

Leek quiche	4,50 €
Small mini Margherita pizzas (3 pcs.)	5,00 €
Mini vegetable spring rolls with sweet chili sauce (3 pcs.)	4,50 €
Falafel with mint yogurt (3 pcs.)	5,00 €
Oven-fresh pretzel with Liptauer cheese spread	6,00 €



buffet suggestions

You will find our buffet suggestions listed below. Please note that we only offer buffets for groups of 35 people or more. Seasonal products may vary due to availability. We require your binding selection of a buffet 10 days before the start of the event.

BUFFET „POTSDAM“

Starter

minced meat with onions and radish
Silesian pickled herring / apple / onion / egg / bacon
mixed salad with house dressing
tomato salad
carrot salad with honey and nuts
potato salad “Uckermärker Art”
home-made meatballs with mustard
farmers bread with greaves lard / butter and sea salt

Soup

potato soup with young leek and parsley

Maincourses

Meatballs „Königsberg“ / marinated beetroot / parsley potatoes
fried “Havel” zander / cream cucumber with dill / mashed potatoes

Dessert

Grandma’s vanilla pudding with berry sauce
cream puff with lemon cream and mint

52 €



BUFFET „RUSTIC“

Starter

venison ham / cabanossi / venison sausages / venison liver sausage
boar sausage / boar shortening
minced pork meat with onions / Prague cooked ham / Black Forest ham
alpine cheese / cheese „Obazda“ / radishes
marinated radish / pickles / Pfefferoni / pickled vegetables
smoked salmon with horseradish cream
crab salad / celery / tomato concassé / chicory / cocktail sauce / dill
farmers bread with greaves lard / butter and sea salt

Soup

Sauerkraut cream soup / backed prune / croutons

Maincourses

dumplings made of pressed cheese with lamb's lettuce and seed oil
crusted roast (pork) / caraway jus / Bavarian cabbage / potato dumplings
slices of Arctic salmon trout / white bean puree/ fried broccoli

Dessert

caramelized "Kaiserschmarrn" with vanilla sauce
Bavarian cream with raspberry sauce

60 €



BUFFET „SANSSOUCI“

Starter

graved salmon with honey mustard dill sauce and small fried grated potatoes “Rösti”
smoked butterfish with cranberry-horseradish cream
fruity chicken salad / mushrooms / lettuce
mixed salad with house dressing
zucchini cream cheese rolls
bread symphony / herb curd / butter and sea salt
selection of raw milk cheese / fruit bread / chutney

Soup

tomato cream soup with parsley oil and croutons

Maincourses

spicy potato “Strudel” / baked prune / braised endive / Taleggio cheese
ox cheeks braised in Pinot Noir / red onion confit / Bohemian dumplings
vegetable pasta bake / tomato cream / herb oil

Dessert

sweet dumplings with vanilla sauce
pancakes filled with Grand Marnier foam

65 €



BUFFET „BELLA ITALIA“

Starter

Charentais melon and thin sliced Parma ham
rocket salad / balsamic dressing / pine nuts / Parmesan
bread / olive oil / pesto

grilled and roasted vegetables with olive oil
peppers / zucchini / eggplant / fennel / carrots / mushrooms

Caprese salad
buffalo mozzarella / tomato / basil

Vitello tonnato
thin slices of pink roast veal / tuna sauce / capers

Carpaccio „Cipriani“
wafer thin, raw marinated beef slices / lemon mayonnaise / shaved Parmesan

Soup

Tuscan bean soup with Swiss chard

Maincourses

Arrosto d'agnello
roast shoulder of lamb / thyme jus / rosemary potatoes / glazed carrots
saffron risotto / king prawn sauté / dried tomatoes

Dessert

panna cotta / peach sauce / almond brittle
homemade Tiramisu / mocha sauce

75 €