

SCHLOSSHOTEL BERLIN

BY PATRICK HELLMANN

VORSPEISEN - STARTERS

Tatar <small>1,2,9,13</small>	Kalb Bistro style Rind A la Paris	€19
Tatar <small>1,2,9,13</small>	Veal Bistro style Beef A la Paris	€19
Ziegenkäse <small>1,2,4,6</small>	Mousse Birne Safran Gelbe Beete Russisches Brot	€19
Goat cheese <small>1,2,4,6</small>	Mousse Pear Saffron Yellow beds Russian bread	€19
Rotgarnele <small>1,10</small>	Hummer Pana cotta Apfel Estragon Passe Pierre	€19
Red prawn <small>1,10</small>	Lobster Pana cotta Apple Tarragon Passe Pierre	€19
Geräucherte Entenbrust <small>1,6,11</small>	Tranchen Blumenkohl Steinpilz Miso Cider	€18
Smoked duck breast <small>1,6,11</small>	Tranches Cauliflower Porcino Miso Cider	€18

SUPPEN – SOUPS

Steinpilz Consommé <small>4</small>	Wildschwein Stachelbeere Dim sum	€16
Porcino Consommé <small>4</small>	Wild boar Gooseberries Dim sum	€16
Bouljabaïse <small>1,6,8,10,12</small>	Steinbutt Garnele Jakobsmuschel Sauce Rouille	€24
Bouljabaïse <small>1,6,8,10,12</small>	Turbot Shrimp Scallop Sauce Rouille	€24

ZWISCHENGANG – INTERMEDIATE COURSES

Risotto <small>1,5</small>	Blaubeere Roquefort Walnuss	€19
Risotto <small>1,5</small>	Blueberries Roquefort Walnut	€19
Doppel Raviolo <small>1,2,4,5</small>	Steinpilz Estragon Pistazie Zorri	€24
Twin Raviolo <small>1,2,4,5</small>	Porcino Tarragon Pistachio Zorri	€24

HAUPTGÄNGE – MAIN COURSES

Stubenküken <small>1,2,3,4,5,6,7</small>	Keule & Brust Steinpilz Kartoffel Lavendel	€26
Poussin <small>1,2,3,4,5,6,7</small>	Club & Breast Porcino Potato Lavender	€26
Rinderfilet Rossini <small>1,2,4,6,7</small>	Brioche Foie gras Räucherapfel	€43
Beef fillet Rossini <small>1,2,4,6,7</small>	Brioche Foie gras Smoked apple	€43
Barbarie Ente <small>4,6,11,13</small>	Pflaume Shiso Pastinake	€28
Barbarie duck <small>4,6,11,13</small>	Plums Shiso Parsnip	€28
Takoyaki <small>2,4,8,11,12</small>	Pulpo Rettich Bonito Kimchi	€35
Takoyaki <small>2,4,8,11,12</small>	Pulpo Radish Bonito Kimchi	€35
Paella <small>1,3,6,7,8,10,12</small>	Miesmuschel Steinbutt Weinblatt Erbse	€31
Paella <small>1,3,6,7,8,10,12</small>	Mussels Turbot Vine leaf Peas	€31
Sellerie "Schnitzel" <small>1,2,6,7</small>	Geschmort Olive Wildkräuter Steinpilz	€25
Celery "Schnitzel" <small>1,2,6,7</small>	Braised Olive Wild herbs Porcino	€25

Genießen Sie mit allen Sinnen!
Ihr Küchenchef & Team wünschen ein kulinarisches Vergnügen.
Enjoy with all senses!
Our chef & team wish you a culinary delight

DESSERT

Steinpilz im Wald 1,2,4,5
Porcini of the forest 1,2,4,5
Fichte | Walnuss | Schokolade | Bergamotte
Spruce | Walnut | Chocolate | Bergamot
€18

Acai 1,2,4
Kondenzmilch | Balsamico | Schokolade | Brombeere
Condensed milk | Balsamic vinegar | Chocolate | Blackberry
€17

Cheesecake 1,2,4
Maracuja | Limette | Ananas | Zuckerwatte
Passion fruit | Lime | Pineapple | Spun sugar
€17

Kuchen 1,2,4,5,6
Cake 1,2,4,5,6
Wechselndes Tagesangebot, unser Service-Team berät Sie gerne
Changing daily offer, our service team is happy to advise you
€6,50

Käse & Früchtebrot 1,2,9
Cheese & fruit bread 1,2,9
€15

Frozen Joghurt 1
€9

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