

**WEEKEND LUNCH**  
Sat + Sun + holiday, 12 - 06 pm



## STARTERS

### SMALL BITES

**Bread & butter & pickles** 4,00  
*Sour-dough bread, quark, pickles*

### STARTERS

**Salad Hafenküche** 10,50  
*Infarm herbs, spiced granola & house dressing*

*With corn fed chicken* + 7,50

*With 3 fried prawns* + 8,50

**Cream soup** 9,50  
*Asparagus & croutons*

**Marinated Asparagus** 14,50  
*Chervil mayo, radish, vinaigrette with herbs  
and boiled eggs & smoked almonds*

**Burrata from Paoella** 15,50  
*colorful tomatos, coffee-balsamico vinaigrette &  
roasted poppy seeds*



## CLASSICS

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Burnt cabbage 16,50

*Miso foam, lovage oil & roasted hazelnut*

Wiener Schnitzel 20,50

*Cucumber salad, lingonberries*

Rummelsburger 17,50

*200 g minced beef, onion jam,  
Parmesan aioli, tomato / gherkin, french fries*

Vegetarian with beyond meat 17,50

Fried trout filet 26,50

*Asparagus ragout, potatoes & beurre blanc*

Half a pound asparagus from Beelitz 18,00

*Potatoes, hollandaise sauce,  
melted butter or butter crumbs*

With a choice of:

Juniper ham or black forest ham 7,50

Fried trout filet 12,50

Veal schnitzel 12,50

Beef tenderloin 17,50

### SWEETS

Strawberries-rhubarb sundae 9,50

*Rhubarb compote, vanilla ice cream & meringue*

White Chocolate 9,50

*Pear kefir & mint*

Ice Cream from Florida each 3,50

*Vanilla, chocolate, cookies, mango, raspberry,  
cassis or strawberry*

## SWEETS