

# TERRA

## CHEF’S CHOICE

## SUPRISE MENU

3 courses 70 / wine pairing 42  
4 courses 85 / wine pairing 54  
5 courses 90 / wine pairing 66

## STARTERS

**Seasonal Salad** <sup>1 2 4</sup> 13 / 18

Mixed leaf lettuce / cherry tomatoes /  
cucumber / vinegar pearls / roasted nuts /  
cress from our own harvest  
Vinaigrette<sup>3</sup> or raspberry dressing <sup>4</sup>

**Beef tartare** <sup>5</sup> 25  
Egg yolk / mustard seeds / capers / anchovies / lemon

**Char carpaccio** <sup>1 5</sup> 23  
Black Garlic / radish / hazelnut / cress

**Beetroot Variation** <sup>2 3</sup> 21  
Parsley / heathland ginger / pear

## SOUPS

**Rutabaga Peanut Cream Soup** <sup>4</sup> 15  
Black Bread / dill / vinegar pearls

**Black Salsify Soup** <sup>2 3</sup> 15  
Apple / caraway crispbread / chives

## INTERMEDIATE COURSES

**Poached egg** <sup>4 5</sup> 20  
Spinach / potato / mustard

**Pork belly confit** <sup>5</sup> 22  
Cabbage / potato crunch / cress

## MAIN COURSES

### FISH

**Fried pike perch fillet from lake Müritz** <sup>5</sup> 39  
Cream cabbage / potato macaire / velouté

**Trout fillet from the farm Benecke** <sup>1 5</sup> 39  
Cucumber salad / mashed potato / velouté

## VEGETARIAN / VEGAN

**Bread dumplings** <sup>2 3 5</sup> 29  
Salsify / roasted nuts / wild herbs

**Cabbage roll** <sup>1 2 3</sup> 29  
Oyster mushrooms / potato / cress

**Beetroot ravioli** <sup>4</sup> 29  
Goat cheese / pear / walnut

**Spaghetti with shaved truffle** <sup>4</sup> 32  
Truffle / dike cheese / cornflower

## MEAT

**Pink fried duck breast and braised duck leg** <sup>5</sup> 42  
Red cabbage / potato dumpling / orange jus

**Braised veal cheek** 40  
Green cabbage / potato / roasted onions / mustard jus

## STEAK CUTS FROM THE DRÖMLING <sup>5</sup>

**Beef fillet 120 g / 180 g** 45 / 54  
**Dry-aged roast beef in our in-house  
aging fridge 250 g** 58

with every steak we serve:

Ragout of pearl onions / salsify /  
potato cake / jus / herb butter

## DESSERTS

**Crème brûlée "Terra style"** <sup>4 5</sup> 15  
Mandarin / nougat / honey cress

**Marzipan cake** <sup>2 3 5</sup> 15  
Almond / blueberries / original beans Virunga chocolate

**Apple crumble** <sup>4</sup> 15  
Apple / crumble / vanilla ice cream

**Cheese Selection** <sup>4</sup> 20  
Black walnut / apple mustard /  
bread from Backgeschwister

1 gluten free 2 lactose free 3 vegan 4 vegetarian 5 regional

"Our commitment to sustainability is also reflected in our product procurement. Many of our products (including fish, meat, fruit and vegetables, dairy products) are sourced from local suppliers."  
If you have dietary requirements or food intolerances, e.g. nuts, please contact our trained restaurant team for further assistance with your meal selection.  
Prices in € including 19% VAT.