

TERRA

STARTERS

Seasonal Salad^{1 2 3} 12 / 18
Mixed leaf lettuce / Cherry tomatoes /
Cucumber / vinegar pearls / Roasted nuts /
Cress from our own harvest
Vinaigrette⁵ or raspberry dressing⁴

Beef Tartar¹ 23
Peas / Radish / Egg yolk / cress

Smoked Fish Rillettes¹ 21
Sourdough / Apple / Celery / Mustard

Variation of the seasonal Mushrooms^{5 3} 21
Marinated mushrooms / Almond / Currant berries /
Spelt

SOUPS

Chanterelle Cream Soup⁴ 14
Seasonal mushrooms / Young leek / Crispbread

Broccoli Cream Soup^{5 3} 14
Cucumber chutney / Smoked almond / Chervil

INTERMEDIATE COURSES

Poached Egg^{1 4} 20
Seasonal mushrooms / Buckwheat / Wild herbs

Goat Cheese Praline^{1 4} 20
Lentils from Hof Behn / Cherry tomatoes / Arugula

MAIN COURSES

FISH

Fried Pike Perch Fillet from Lake Müritze^{1 2} 36
Chard / Sweet potato / Velouté

Salmon Trout Fillet from Hof Benecke¹ 36
Fennel / Tomato - Polenta / Dill

VEGETARIAN / VEGAN

Baked Mushrooms^{1 3 5} 26
Heath ginger / Sweet potato / Soy

Spaghetti with shaved Truffle⁴ 28
Truffle / Dike cheese / cress

Potato Hash brown^{2 4 5} 26
Radish / Broccoli / Wild herbs / Roasted nuts

Chanterelle Ravioli⁴ 26
Seasonal Mushrooms / Dike cheese / Arugula

STEAK CUTS FROM THE

DRÖMLING¹

Beef fillet 120g/180 g 44 / 52
**Dry-aged Roast beef in our in-house
aging fridge 250 g** 55
Saddle of venison 160 g 52

With every steak we serve:

Ragout of pearl onions / grilled baby carrots / Potato-
truffle dumplings / Jus / Béarnaise / Herb butter

MEAT

Roasted Corn-Fed Chicken Breast^{1 2} 38
Beans / Bacon / Potato / Thyme jus

Braised Veal Cheek
40
Seasonal mushrooms / Quiche / Mustard jus

MENU

Char tartare
Radish / Celery / Cucumber / Buttermilk

Confit duck
Pea / Truffle / Juniper

Two kinds of roebuck
Wild cauliflower / Mustard / Potato

Sour Cream Ice Cream
Elderflower / lemon -tyhme

Crème Caramel
Sour clover / Blackcurrant / Primeval salt

3 courses 70 / Wine 42 / Juice 21
4 courses 85 / Wine 54 / Juice 28
5 courses 90 / Wine 66 / Juice 35

DESSERTS

Crème brûlée „Terra style“¹ 14
Cherry / Sour cream / Sorrel

Melon tarte^{1 3 5} 14
Soy Yogurt / Crumbel / Mint

Original Beans Virunga Chocolate Mousse⁴ 15
Sour cream / Blueberry / Wood sorrel

Cheese Selection⁴ 19
Black walnut / Apple mustard /
Bread from Backgeschwister

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

"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.