

## Classic menu

### Starters

Crispy leaf salad with tomato, cucumber, capsicum,  
red onions, house dressing and freshly baked rye bread

8,50

\* with Gorgonzola and chicken

11,00

\* with house cured salmon

11,00

\* with Black Tiger prawns

13,00

Trilogy of „Wendgräber“ quail  
Deep fried club, smoked breast and a fried quail egg,  
with tomato, baby peas and Börde vegetables

12,00

„Trout from Jerichow meets Black Tiger prawns“  
Asian style with avocado, sesame, cucumber, Wasabi

12,00

### Soup

„Wanzleber Börde stew“ with goatling and pork,  
mixed vegetables and meat balls

8,00

Garden radish cream-soup  
with corn-fed chicken ravioli and turnip fritters

7,00

### Fish

Whole fried trout

„Bouillabaisse Style“ with Börde potato cubes,  
capsicum, olives, mussels, prawn and Pulpo

20,00

Filet of pike-perch coated with salmon & spinach  
served with baby pea puree,  
cauliflower, carrots, crab tails and black Gnocchi

20,00

## Meat

Guinea fowl filled with herbs  
served with white tomato risotto and Mediterranean vegetables  
19,00

Ox cheek „Sous vide“  
with port wine-chocolate-sauce  
leek, carrots and roasted onion potato puree  
20,00

„Rondo Melange“ cured, grilled filet of „Netlitzer“ ostrich  
with cauliflower three ways and potato pyramid cake  
26,00

Cordon Bleu of „Saxony-Anhalt“ rabbit  
with thyme honig sauce, turned Börde vegetables,  
cress and parsley potato puree  
21,00

Ravioli of pork roast  
and pork filet „Sous vide“  
in button mushroom stock with apricots, mushrooms  
and crispy herb-bread-dumplings  
19,00

Duet of „Lindauer“ lamb with rosemary jus,  
mixed beans and smoked potato mash  
24,00

## For two – carved at the table

Grilled „Chateaubriand“ with homemade herb butter,  
grilled vegetables and smoked potato mash

28,00 per person

## Deserts

„Magdeburger semi spheres“  
with strawberry parfait , vanilla savarin,  
peanut brittle, marinated red currant  
and vanilla raspberry-schnaps sauce

12,00

„Icecream of Elderflowers“  
with Sparkling wine jelly and lime mascarpone

10,00

## Cheese

Warm, smoked „Elbröver“ (goats cheese)  
on red wine and onion chutney  
with a salad of wild herbs and caraway foam

10,00

Regional and international cheeses  
with baguette or freshly baked rye bread  
from 15,00