



Restaurant 1847

**Dear guests, should you are affected by allergies, please contact our service staff.
Of course we give you detailed information about the allergenic ingredients contained in the food.**

Menu

Consommé of beef

Vegetables / pasta strips / meatballs

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Creamed sliced veal

Chanterelles / Potato Rösti

or

Ravioli with melted cream cheese

Glazed vegetables / Liebstöckel emulsion

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Apricots

Butter sprinkles / vervein / lavender ice cream

37,00 €

Appetizers, Soups & Entrees

Mixed salad

Cherry tomatoes / olives / marinated sheep's cheese

19,00 €

Brandenburg buffalo mozzarella

Marinated grilled vegetables / roasted bread

18,00 €

Fine slices of gently cooked beef shoulder

Pickled yellow beets / pearl onion vinaigrette/ crutons

22,00 €

Terrine of salmon and horseradish

Green asparagus / salad bouquet / char caviar

21,00 €

Chanterelles foam soup

Crispy bread / goat quark

11,00 €

Pumpkin cream soup

Baked rabbit roll / pumpkinseed oil

11,00 €

Ravioli with deer

Goulash juice / braised mushrooms

21,00 €

Ravioli with melted cream cheese

Caponata / balsam

21,00 €

Main courses

Sour roast from the deer

Brioche raisins dumplings / wild broccoli

28,00 €

Char

Red beet root potato fondue / Crème fraiche / purple curry

26,00 €

Wiener Schnitzel

Truffled potato salad / parsley / cranberries

29,00 €

Black feather chicken

Vegetables alla Coq au vin / gnocchetti

28,00 €

Fried fillet tips from the deer

Celery puree / brussels sprouts

32,00 €

Roasted lamb fillets

Artichokes / baker's potatoes

28,00 €

Dessert

Crispy rolls

Goat's fresh cheese mousse / blueberry compote / vanilla ice cream

10,00 €

Lukewarm chocolate cake

Renekloden / Plums ice cream / cream

11,00 €

Sorbet variation

(3 balls sorbet)

9,00 €

Small selection of raw milk cheeses

Fruit bread / figs mustard / toasted focaccia

16,00 €