



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

Asparagus cream soup
Poached crab nocks

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Sliced boar
Small wild garlic dumplings / pumpkin seed

or

Asparagus risotto
Wild herbs / Parmigiano Reggiano

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Woodruff parfait
Strawberries

37,00 €

Appetizers

Vitello tonnato
Capers / rocket / Parmigiano Reggiano

21,00 €

Carpaccio of salmon and limoncello
Cucumber vinaigrette / horseradish mousse / salad bouquet

19,00 €

Fine Slices of pink fried Roast Beef
Sc. Remoulade / roasted potatoes / small salad

24,00 €

Grilled Merguez
Caponata / Crostino

18,00 €

Brandenburg Buffalo Mozzarella
Tomatoes / basil pesto / roasted pine nuts

19,00 €

Soups

Tomato Essence
Curd cheese ravioli / vegetables

11,00 €

Gaspacho
Warm roasted bread cubes / olive oil

10,00 €

Wild garlic cream soup
Ricotta / sour cream

10,00 €

Asparagus from Beelitz

Asparagus with small potatoes,
Sc. Hollandaise, vinaigrette or melted butter

19,00 €

Supplements to choose:

Bresaola ham or wild ham

10,00 €

Cooked ham

9,00 €

Scrambled eggs from the farmer "Stefan"

5,00 €

Small Wiener Schnitzel

15,00 €

Main courses

Veal roast
Brised chard / noodles

21,00 €

Catch of the day
Fennel salad / potato wedges / sauce rouille

23,00 €

Baked corn chicken breast
Parsley potatoes / lettuce / cranberries

24,00 €

Roastbeef with onions
Beans / roasted potatoes

34,00 €

Dessert

Creme brulee
Blueberry ragout / vanilla ice cream

10,00 €

"Original Beans"
White chocolate mousse / rhubarb / meringue

9,00 €

Small selection of raw milk cheeses
Fruit bread / chutney

15,00 €