

Dear guests,

it is my pleasure to welcome you on behalf

of the entire team at our restaurant

“Kabinett F.W.”

I wish you a delightful evening.

Our recommendations for your Aperitif

Laurent - Perrier, brut

€ 20,00 / 0,1l



Wine Menu

With pleasure we will

arrange a choice

of corresponding wines by the glass:

in 3 courses -à 1dl-

€ 43

For each additional glass

à 1 dl we charge € 10.

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.

Amuse bouche

Buffalo milk

Peppers yellow red / pine nuts / arugula

Dim Sum

Mackerel / beech mushrooms / tarragon / dashi

Egg by farmer Stefan

Buckthorn / Sot-l'y-laisse/ pumpkin / silk tofu

Rottstocker Trout

Fennel / vintage sardine / sea urchin bisque

Pork

Shoulder / Endivie / onion / chilli crab

Deer of Guido

Beelitzer asparagus / chanterelles / red beet / hibiscus

Cruscato

Apple / wheat grass / muesli

White chocolate

Rhubarb / oxalis / raspberries

Menu 3 courses € 85,00

Our menu always includes dessert or cheese.

For every additional we charge 14 €.