

Berlin dishes

from January to March


Starters

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| 51. Rutabaga soup (vegetarian) | 5,50 € |
| 52. Ragout fin with melted cheese
served with lemon wedges and "Exzellent Worcester Sauce" | 6,90 € |

Main Courses

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| 53. Curly kale soufflé
with hearty knackwurst and cheese au gratin, served with potatoes | 12,50 € |
| 54. Prussian Sausage Platter
(blood sausage, liverwurst, and boiled pork belly)
with wine-flavoured sauerkraut and herb-seasoned potatoes | 13,90 € |
| 55. Steak au four
Pork loin steak with ragout fin and melted cheese
served with potato croquettes and side salad. | 16,80 € |

Our Organic Selection

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| 60. Carrot ginger soup | 6,90 € |
| 61. Fried turkey breast
with green beans and fried grated potatoes | 25,50 € |
| 62. Frozen yoghurt natural and chocolate chip ice cream  | 4,90 € |

Drinks

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| 63. Apple juice , naturally cloudy | 0,20 l | 3,20 € |
| 64. Bio Zisch Cola (Guarana Cola) | 0,33 l | 3,60 € |

White wine

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| 309. Austria | Grüner Veltliner , dry
classic fruity bouquet with lively acidity | 0,75 l | 36,50 € |
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Red wine

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| 319. Austria | Blauer Zweigelt , dry
very delightful cherry bouquet and velvety structure | 0,75 l | 36,50 € |
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All the products in this category are certified organic.