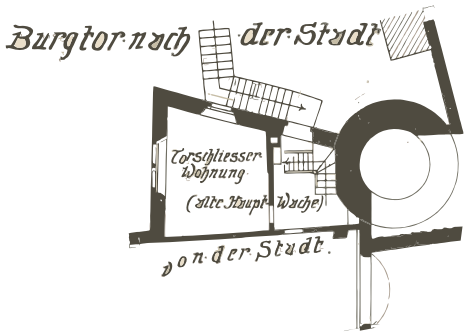

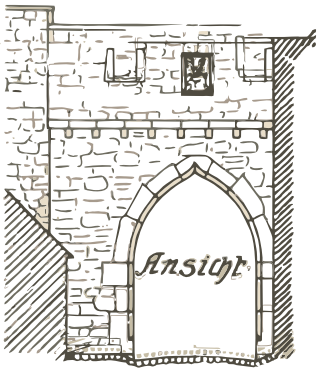

Small bite

Marinated Fall Chicory 15 €
with fresh truffle, apple chutney and Parmesan foam

Wild herb salad from Keltenhof 16 €
with blood orange dressing, vegetables from the farm Dagobertshausen and oven-baked baguette

Danish trout fillet, smoked with thyme and juniper 18 €
served with textures of garden cucumber and horseradish

Pasture raised beef tartare 21 €
with pickled kohlrabi, mustard ice cream and pretzel crunch

Hokkaido Squash Variation 14 €
as hummus, falafel and pickled

There is some soup left … 11 €

… seasonally appropriate, varied, yet always delicious.

Allergen menu

Our separate allergen menu will gladly provide you with information about the allergenic ingredients contained in the dishes. Please ask us for this additional menu.

Children's dishes

We are happy to prepare them according to your wishes.

The main thing

Rügen Bodden Zander Fillet 34 €
with creamed spinach, fried doughnuts and Riesling beurre blanc

Oven-Roasted Apple-Stuffed Pork 25 €
with pan-fried pretzel dumplings and hearty creamed savoy cabbage

French wild duck breast 33 €
with pumpkin chutney, chestnuts and homemade potato layer cake

Ox cheeks braised in Barolo 32 €
with creamy celery purée, sautéed beech mushrooms and crunch

Original Wiener Schnitzel from veal 33 €
with Dagobertshausen potato purée and cucumber salad, served with hand-stirred wild cranberries
children's portion 18,50 €

Cordon Bleu of Havelland apple fed pork 31 €
with country ham and mountain cheese, served with Dagobertshausen potato purée and cucumber salad

Vegan Potato and Wild Mushroom Rösti 21 €
with wild herb salad, hazelnuts and cranberries

Vegetarian Cabbage Rolls 23 €
served on a cream of lamb's lettuce and aged mountain cheese

Something sweet to round off …

Autumnal Honey Cake 15 €
with caramelized walnuts, yogurt ice cream and physalis

Stracciatella Mousse 14€
with Cru de Cacao and roasted plums

Viennese Kaiserschmarrn 16 €
with homemade applesauce and vanilla ice cream

Greetings from AROMA… 3,50 €
daily fresh premium ice cream flavors from our Marburg ice cream manufacture

Meat delight

We have compiled a selection of the best and most aromatic types of meat.

We guarantee you pure and unadulterated indulgence in the form of a “proper” piece of meat on your plate.

American Rumpsteak

Peter Meyer‘s Farm, Nebraska

An American rump steak is a classic cut from the hindquarter of the beef, taken from the striploin and characterized by a fine fat cap. This layer of fat keeps the meat juicy during grilling or pan-frying and adds rich flavor while maintaining a tender texture with a firm bite. The American rump steak from Peter Meyers Farm in Nebraska comes from cattle raised in the wide grasslands of the American Midwest. Thanks to careful farming and balanced feeding, the meat develops fine marbling, an intense flavor, and exceptional juiciness, as known from classic American steakhouse steaks.

ca. 300 g *42 €*

American Flank Steak

Peter Meyer’s Farm, Nebraska

Flank steak is the best-known steak in the USA. Properly prepared, the steak is tender and flavorful. Especially when it has the outstanding characteristics of the Peter Meyer’s Farm cattle. After grilling or frying, cut the flank steak in half lengthwise in line WITH the grain, then AGAINST the grain into thin slices and season with just a few flakes of salt to finish.

ca. 300 g *39 €*

Hereford fillet of beef

Donald Russel, Irland, Matured for 21 days

The Hereford cattle breed is one of the few cattle breeds that produce a high degree of marbling even when fed purely on grass. The fine fat veins give Hereford beef a well-rounded meat flavor. Ireland's ideal climatic conditions allow the cattle to be kept outdoors from March to October. High humidity and constant Irish rain keep the grass lush and green, and therefore form an ideal forage basis. The American term tenderloin is known here as fillet and lies under the back muscle, an area that is hardly ever strained. The meat is therefore particularly fine-fibered and lean.

ca. 180 g *45 €*
ca. 300 g *69 €*

Ibérico Fillet from the countryside pig

Fillet, Spain, acorn-fed

The fillet of the Ibérico pig is considered a particularly fine cut – tender, juicy, and with a refined texture. It is obtained from the inner loin muscle, which is rarely used in the animal. This results in exceptionally soft meat that practically melts in the mouth. The natural acorn-fed fat gives the fillet its distinctive nutty flavor and fine, intramuscular marbling. In Spanish cuisine, it is a highlight for lovers of high-quality meat – roasted on its own or gently grilled, it is a true delicacy.

ca. 200 g *33 €*

Side dishes & sauces

With every dish, we serve a side dish and a sauce of your choice:

Side dishes:

Seasonal pan-fried vegetables, French fries, Pan-fried pretzel dumplings, mashed potatoes, seasonal side salad, creamed savoy cabbage

Each additional side dish *6 €*

Sauces:

Homemade BBQ-Steak-Sauce
or herb butter

Each additional sauce *4 €*
Barolo Jus *6 €*