

Kurhaus

Restaurant

STARTER	CEASAR SALAD Parmesan garlic capers croûtons	___ 15	MAIN COURSES	
	BEEF TARTARE Wild herbs radishes chives pickled mustard seeds	___ 20		
	CARAMELIZED GOAT’S CHEESE Asparagus salad orange cashewnuts	___ 18		
	SMOKED SALMON Garden cucumber apple-shallot-confit wild herbs	___ 21		
SOUPS	BINZER SMOKED FISCH SOUP Trout horseradish dill	___ 17	MAIN COURSES	
	PELATI-TOMATOSOUP Sour cream basil croûtons	___ 14		
VEGETARIAN	ASPARAGUS FROM BEELITZ 300g Sauce Hollandaise or melted butter new potatoes	___ 28		MAIN COURSES
	THAI LENTIL CURRY Lime coconut milk naan-bread coriander	18/24		
MAIN COURSES	PIKEPERCH FILLET Asparagus from Beelitz masched potatos lime-Riesling-sauce wild herbs	___ 31	DESSERTS	
	CUTTER PLAICE FILLET Cucumber salad bacon dip potatoes spring onions	___ 27		
	NORWEGIAN FJORD SALMON Carnaroli-risotto rocket sun-dried tomatoes grilled lemon	___ 28		
KURHAUS SPEZIALS Please note that these dishes can only be ordered until 08:30 p.m.				CHEESE
FRENCH CORN POULARDE Asparagus ragout white wine-risotto mascarpone datterini-tomatoes				
RACK OF LAMB AU GRATIN Oven polenta apricots zucchinis Rosemary				
PINK VEAL FILLET Pea puree black summer truffle Sprouts port wine jus				
KURHAUS FISH PLATTER (FOR 2 PERSONS) Pikeperch Norwegian fjord salmon plaice king prawns asparagus cucumber salad buttered potatoes herb butter lemon			CHEESE	
TRUFFLE-TAGLIARINI FROM THE GRANA PADANO LOAF (SERVED AT THE TABLE) Black truffle cream sauce spring onions				
CRÈME BRÛLÉE Caramel raspberry sorbet mint				
DARK CHOCOLATE MOUSSE Wild berries hazelnut hippe				
MECKLENBURGER STRAWBERRIES Romanoff-Sauce vanilla ice cream amarettini			CHEESE	
SEASONAL ICE CREAM AND SORBET Per scoop				
CHEESE FROM THE RÜGENER FARM DAIRY BİSDAMITZ (3 varieties) Fig mustard fruits nuts				