

MENU

Starters

Mixed spring salad

Balsamic dressing | roasted walnuts | diced peppers | old balsamic vinegar
with fried prawns 13,50
19,50

Oven fresh goat cheese

Red wine onions | herb salad | purple mustard | nut dust 17,50

Vitello tonnato »Benther style«

Pink veal | tuna cream | rucola | capers | aged balsamico 18,50

Pulpo with teriyaki glaze

Yellow beetroot | mango passionfruit vinaigrette | rhubarb | tapioca chip 18,00

Asparagus & tomato - VEGAN

Green & white asparagus | olivetti tomato | rocket pesto | tomato gel | sesame 17,50

Soups and pasta

Sorrel cream soup

Crustacean dumpling 12,50

Benther soup

Beef consommé | egg | meatballs | vegetables 12,00

Asparagus carbonara with Spaghettoni

Egg yolk emulsion | green asparagus | guanciale | pecorino 26,50

Main courses

Pork loin of Swabian-Hall pork with herb crust

Port wine jus | grilled vegetables | potato gratin 27,50

Surf & Turf – Fillet of beef (140g) & two fried Argentinian red prawns

Lobster foam | veal jus | vegetables »Leipzig style« potato fritters 40,50

Wiener Schnitzel of veal

Fried potatoes | cranberries | lemon garnish | cucumber salad 28,50

Breast of black-feathered chicken in cider foam

Cider foam sauce | spring vegetables | apple pearls | spinach gnocchi 28,00

Mushroom stew with herb mushrooms - VEGAN

Smoked tofu | bell pepper vegetables | spring leek | potato dumpling 26,50

Fresh skin fried pike perch fillet

Red wine butter sauce | asparagus vegetables | parmesan risotto 30,50

»Pot au feu« of fried red shell prawns & pulpo

Lobster foam sauce | vegetable arrangement | pea cress | mashed potatoes 32,50

Desserts

Ruby chocolate crème brûlée

Rhubarb sorbet | pickled black cherries | hazelnut dust 11,00

Marinated strawberries with mascarpone cream

Orange marinade | pistachio ice cream | Florentine hippe 12,00

Strawberry tiramisu 2.0

Strawberry cream | chocolate sponge cake | coffee | crunchy chocolate | strawberries & sorbet 13,00

Waldmeister Panna Cotta - VEGAN

Lemon dust | raspberry gel | rhubarb compote | waldmeister icea cream 11,50

Three kinds of Sorbet

Topped up with sparkling wine 11,50

SEASONAL RECOMMENDATION

Fried plaice »Finkenwerder style«

Crispy bacon | spring leeks | freshly marinated leaf salad | fried potatoes
29,50€

MENU BENTHER BERG

Choice of 3 or 4 courses

Sourdough baguette from Gaues

Dip variation

Amuse bouche

I.

Vitello tonnato »Benther style«

Pink veal | tuna cream | rucola | capers | aged balsamico

II.

Fried pike perch fillet

Lobster foam | filled morel

III.

Beef fillet (140g) – Medium cooked

Truffle jus | peas & carrots | turnips | potato fritters

IV.

Strawberry tiramisu 2.0

Strawberry cream | chocolate sponge cake | coffee | crunchy chocolate | strawberries & sorbet

3-course menu: 62,50 € per person

4-course menu: 73,50 € per person

VEGAN MENU »forrest and meadows«

Choice of 3 or 4 courses

Amuse bouche

I.

Sorrel cream soup

Baked vegetable ravioli

II.

Asparagus & tomato

Green & white asparagus | Olivetti tomato | rucola pesto | tomato gel | sesame seeds

III.

Mushroom stew with herb mushrooms

Smoked tofu | bell pepper | spring leek | potato dumpling

IV.

Waldmeister Panna Cotta

Lemon dust | raspberry gel | rhubarb compote | waldmeister ice cream

3 courses: 49,50€ per person

4 courses: 62,50€ per person