



Soups

EUR

Tomato Soup with fresh basil pesto
and pearls of mozzarella

6,50

Mushroom soup
with fresh herb cream

7,00

fine chicken broth with root vegetables,
Egg flakes and fresh herbs

6,50

Salads

Small variation of green salad and raw vegetables

8,00

Big variation of green salad and raw vegetables
with fried croutons

12,00

Salad extras

Greek cheese and olives

+5,00

Tuna Fish

+6,00

salad dressings:

Balsamic dressing, yoghurt dressing, herb dressing with garlic
or vinegar and oil

Starters and small appetizer

Carpaccio of Beef with Parmesan cheese
and fig mustard

13,00

Goat's cheese in bacon with prunes
and pear chilli chutney

14,00

Rocket salad, balsamic dressing, cherry tomatoes and parmesan
(also vegetarian on request)

DINNERSHOW

THEATER

RESTAURANT

CLUB



<u>Main dishes</u>	EUR
Breaded Cutlet of Pork with a warm potato bacon salad	16,50
Venison goulash with mushrooms and "spaetzle"	17,00
Vegetarian pan with fresh peppers and eggplant, white cheese, arugula and fried potato cubes	17,50
Spicy slices of Pork Filet with fresh mushrooms, onions and peppers and risotto with wild rice	17,50
Vegetarian vegetable variation with ragout of mushrooms, grilled Mediterranean vegetables on potato-leek puree	18,50
Pork medallions with wild mushrooms, mashed potatoes topped with parmesan and crunchy bacon	20,00
Slices of the leg of venison with port wine sauce, cranberry pear and apple red cabbage and potato dumpling	22,00
Roast Goose green and red cabbage with apple and potato dumpling	26,00
German Christmas feast roasted goose and duck, on green and red cabbage with apple and potato dumpling	27,00
Rump Steak of Argentinian Beef with herb butter, on a pepper sauce and baked potato with sour cream	30,00



Fish

EUR

Norwegian fjord salmon
on leaf-spinach and 'Dijon'-mustard-potatoes

20,00

Pasta

Fettuccine with fried rump steak strips
with king oyster mushrooms in lemon cream

20,00

Fettuccine with salmon cubes
fresh tomatoes, red onions in a saffron sauce

19,50

Desserts

iced „Kaiserschmarrn“
"speciality of Austria", parfait in delicate layers
with rum-soaked raisins

7,00

Crème Brûlée
garnished with fresh fruits

7,50

Tartufo
semifreddo from zabaglione and chocolate ice cream
covered with cocoa and small pieces of candied hazelnuts
with sour cherries and chocolate chips

7,00

DINNERSHOW

THEATER

RESTAURANT

CLUB

✉ Palisadenstraße 48, 10243 Berlin ♦ Tischreservierung 030 - 42 80 42 42 ♦

www.umspannwerk-ost.de