



Fish

Carpaccio salmon and kohlrabi	11,80
Bouillabaisse of local fish homemade aioli, roasted country bread	7,50
Fresh local day catch on a colorful salad with house dressing	23,60
Quark mousse with balsamic strawberries	5,50

3 courses 39 | 4 courses 46



We recommend a **fresh Rivaner from the winery Michael Trossen**

Appropriate Animal Husbandry

The **local beef** we use in our menu comes from **Gut Temmen in the southern Uckermark**. **Farmer Rolf Henke** combines organic farming with social responsibility and has already been selected by the magazine BEEF! portrayed for the series „Germany's Best Meat Producers“.

For **organic farmer Karsten Dudziak** a species-appropriate animal husbandry is self-evident. The pigs in the yard have **enough grazing area** to play, sniff and dig. We support this philosophy and therefore buy our **local pork** from its organic farm in Neustrelitz.

Local Brandenburg Fishing

Himmelpfort is located in a lake landscape, which is peppered with small, **mostly family-run fisheries**. **Trout, carp, pike, eels, perch and pike-perch** are traditionally caught.

We source our fish from fishermen from **Himmelpfort, Lychen and other neighboring villages**. It is especially important to us to support these regional businesses. Also, the **quality of the local fish is excellent** and thus the perfect basis for our fish menu.



Meat

Carpaccio of local beef on wild herb salad	12,90
Iced potato and leek soup Vichyssoise	8,50
Breaded schnitzel of local pork on lukewarm potato salad	21,50
Quark mousse with balsamic strawberries	5,50

3 courses 38 | 4 courses 46



Dazu empfehlen wir einen **roten Veltliner vom Weingut Setzer (Niederösterreich)**



Vegetarian Vegan

Carpaccio Beetroot and goat's cheese	11,50
Frozen cucumbersoup	8,50
Pasta Michaelis Homemade pesto, cherry tomatoes and roasted pine nuts	14,50
Strawberry sorbet with mint	6,50

3 courses 31 | 4 courses 39



We recommend a **Pinot blanc from the winery Michael Trossen**

Goat's cheese from Bredereiche

We buy our goat's cheese at the **Capriolenhof in Bredereiche**. This is an idyllic farm, launched in 2008, whose name stands for the characteristic aerial leaps (caprioles) of goats.

The secret of the aromatic cheese is the **loving and appropriate animal husbandry**, which one probably finds only very rarely.

The farm is **idyllically located at a small floodgate** and is also suitable for a day trip to taste the goat's cheese, to sip an organic soda or to watch the goings-on.