



## Fish

<b>Zucchini Carpaccio, home-pickled salmon</b> with wild herb salad & fig mustard vinaigrette	11,80
<b>Bouillabaisse of local fish</b> homemade aioli, roasted country bread	7,50
<b>Fresh local day catch</b> homemade spinach gnocchi	24,50
<b>Poached red wine pear</b> on pistachio ice cream	8,50
3 courses 38   4 courses 48	

## Local Brandenburg Fishing

Himmelfort 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 **Himmelfort, 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.

## 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 portrayed by the magazine BEEF! for the series „Germany’s Best Meat Producers“.

Our **ducks** come from the **neighboring village Lychen**. Owner **Dirk Hockauf** runs the **Landgut Seenland** with great passion and appropriate animal husbandry. The animals have plenty of room to walk on the estate and are treated gracefully throughout their lifespan.



## Meat

<b>Carpaccio of local beef</b> on wild herb salad	12,90
<b>Cream soup from local wild mushrooms</b> with fresh parsley	6,50
<b>Selection of duck from Landgut Seenland</b> with blackcurrant red cabbage & homepage potato dumplings	27,50
or	
<b>Breaded schnitzel of local pork</b> with sweet potato mash and mangetout	21,50
<b>Homemade tiramisu</b> on plum sauce	6,50
3 courses with schnitzel 37    with duck 43	
4 courses with schnitzel 44    with duck 50	



## Vegetarian Vegan

<b>Two kinds of zucchini carpaccio</b> with wild herb salad & fig mustard vinaigrette (with goat’s cheese from Bredereiche)	9,50 + 2,50
<b>Pumpkin cream soup</b> with balsamic and roasted pistachios	6,50
<b>Homemade zucchini noodles</b> Cherry tomatoes & local wild mushrooms	16,50
<b>Poached red wine pear</b> on pistachio ice cream	8,50
3 courses 30   4 courses 41	

## 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.