



## Fisch

<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

## The Origin of Our Meat

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.

Our **venison** comes from **Guido Richard** from Fürstenberg. Hotels and restaurants from Berlin and Brandenburg trust in his many years of experience.

## 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

<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 goose from Landgut Seenland</b> with blackcurrant red cabbage & homepage potato dumplings or	27,50
<b>Goulash from the roe deer (local forest)</b> with blackcurrant red cabbage & homepage potato dumplings or	21,90
<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 schnitzel / roe deer 37    goose 43	
4 courses schnitzel / roe deer 44    goose 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.