

STARTERS	LAMB'S LETTUCE _____ 14 roasted pumpkin figs croutons balsamic	MAIN COURSE	
	PRAWN COCKTAIL _____ 21 cucumber avocado crème fraiche dill		
	CARAMELISED GOAT CHEESE _____ 18 chicory salad oranges cashew nuts		
	BEEF TATAR _____ 23 gratinated with Café de Paris butter wild herbs lemon capers		
SOUPS	BINZ FISH POT _____ 19 fish fillets shrimp saffron root vegetables	MAIN COURSE	
	MUSHROOM CREAM SOUP _____ 14 herb sour cream Rügen rapeseed oil		
VEGETARIAN	FRESH TAGLIARINI _____ 23/29 black truffle cheese from Bisdamitz		MAIN COURSE
	PUMPKIN RISOTTO _____ 18/24 mascarpone rocket parmesan		
MAIN COURSE	COD _____ 29 mashed potatoes poached egg wild herbs Rügen mustard sauce	DESSERTS	
	KING PRAWNS _____ 28 tagliarini pasta lobster sauce basil tomatoes		
	WHOLE CUTTER PLAICE _____ 25 cucumber salad buttered potatoes bacon sauce lemon		
	GRANITZ WILD GOULASH _____ 28 mushrooms bacon potato dumpling red apple cabbage burgundy sauce		DESSERTS
	CALF'S LIVER "BERLIN STYLE" _____ 29 mashed potatoes glazed apples onions calvados		
	FRIED BEEF FILET _____ 41 Hokkaido pumpkin bean vegetables red wine pepper sauce		
	ROSÉ ROASTED DUCK BREAST _____ 31 creamed savoy cabbage carrot potato gratin port wine sauce		
	PLEASURE FOR 2 Please note that these dishes can only be ordered until 21:00. The preparation time for a medium-cooked Chateaubriand is approx. 30 minutes.	DESSERTS	
	KURHAUS FISH PLATTER _____ 86 cod salmon trout cutter plaice king prawns fennel cucumber salad buttered potatoes béarnaise lemon		
	CHATEAUBRIAND (CARVED AT THE TABLE) _____ 92 400g double loin steak truffle mashed potatoes market vegetables herb butter port wine sauce		
	CRÈME BRÛLÉE _____ 13 caramel tangerine sorbet		
	PEAR TIRAMISU _____ 15 Poseritzer organic curd cocoa hazelnut	DESSERTS	
	WARM CHOCOLATE LAVA CAKE _____ 15 cherry yoghurt ice cream vanilla crumble		
	SEASONAL ICE CREAM AND SORBET _____ 3 by bullet	CHEESE	
	CHEESE FROM THE RÜGENER HOFKÄSEREI BISDAMITZ _____ 18 fig mustard fruits nuts		