

## Menu Juliette

*Variation of the foie gras liver  
with rhubarb and macadamia nut*

*20 Euro*

*Wolffish*

*with Gatower ball, veal vinaigrette and horseradish*

*Starter 19 Euro*

*Main course 28 Euro*

*Sorbet*

*from the passion fruit with coconut*

*10 Euro*

*Two things from the Ruppiner lamb*

*with Caponata, Artichoke, Oil - Rauke and Parmesan Flan*

*28 Euro*

*Mimolette*

*with chicory, pear and roasted cashews*

*10 Euro*

*Greek yogurt with mango and mint*

*10 Euro*

*3 courses menu 52 | Starter - main course - cheese or dessert*  
*4 course menu 65 | Starter - main course - cheese - dessert*  
*5 course menu 75 | Starter - sorbet - main course - cheese - dessert*  
*6 course menu 85*

*On request we would be pleased to provide you with individual wine accompaniment.*

*2 courses 15 euros | 3 courses 22 Euro | 4 courses 29 euros | 5 courses 34 euros*

*Information about allergens in the food and drink presented here can be obtained from our service staff.*

## Menu Classique

*Breton lobster*  
*with beetroot, lemon and coriander*  
18 Euro

*Wild garlic foam soup*  
*with praline from Beelitzer rabbit*  
12 Euro

*Alsatian char*  
*with spring vegetables, pumpernickel and tarragon*  
26 Euro

*\*or\**

*Black-feathered chicken "Label Rouge"*  
*with variation of Beelitzer asparagus, orange and lovage*  
26 Euro

*Delice of white Valrhona chocolate*  
*with meringue and sorrel*  
12 Euro

*Menu 62 Euro*

*On request we would be pleased to provide you with individual wine accompaniment.*  
*2 courses 15 euros | 3 courses 22 Euro | 4 courses 29 euros | 5 courses 34 euros*

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## *Le classique de Juliette*

### *Entrée*

*Tartare of veal fillet with olive tapenade,  
anchovies cream and capers*

*16 Euro*

### *Huitres fraiches*

*Fresh Maldon Rock Oysters  
with pumpernickel bread, chives  
and shallot vinaigrette*

*3 pieces 11 Euro    6 pieces 18 Euro    9 pieces 25 Euro*

### *Vegetarien*

*Variation of Beelitzer asparagus  
with orange, lovage and herb dumplings*

*22 Euro*

## Fromages

### *Protin de charignol*

*Baked goat cheese with artichokes, rocket salad  
and basil sorbet*

*12 Euro*

### *Assiette de fromage*

*French cheese variation with mustard of figs and fruit bread*

*3 varieties 12 euros*

*5 varieties 16 euros (not included in the menu price)*

## Dessert

### *Crème brûlée*

*burned vanilla cream*

*with nashi pear*

*8 Euro*