

## APERRO BITES

WILD HAM 8,50  
from our own hunting, pickled seasonal vegetable

## STARTERS

SKYR  14,00  
pickled cucumber, pumpnickel ice cream, dill emulsion


YOUNG VEGETABLE GARDEN  14,00  
radishes, asparagus, rhubarb, chervil mayonnaise, sourdough-hazelnut soil

SMOKED MÜRITZ EEL 16,00  
yoghurt ice cream, fennel salad, cream of pumpkin seeds

## SMALL BITES

CREAM OF ASPARAGUS SOUP  12,00  
vanilla flan, Rügen rapeseed oil


BEEF CONSOMMÉ 14,00  
beef praline, mashed celery, horseradish creame

KOHLRABI  18,00  
mashed potatoes, apple cider - beurre blanc, sour cream

TAGLIATELLE 25,00  
ragout of deer, truffle foam, egg yolk cream  
AVAILABLE AS MAIN DISH 35,00

KOHLRABI  18,00  
mashed potatoes, apple cider - beurre blanc, sour cream

## MAIN DISHES

BRAISED CELERY  26,00  
from our own agriculture, carrots, mashed purslane, portwine jus

LAMB SADDLE 35,00  
morels, asparagus tips, peas, mint

PIKE PERCH FILLET 34,00  
from local catch, pointed cabbage puree, pear chutney, red onions

STEAKS FROM MECKLENBURG BEEF  
FILLET STEAK 200G 45,00  
RIBEYE 250G 35,00  
fresh-picked salad from our farm, elderflower vinaigrette, sour cream potatoes with trout roe

FOR 2 TO SHARE DAILY PRICE  
Ask us about today's special offer.

EXTRA BREAD BASKET 4,00  
with butter and homemade dip

## DESSERTS

KNUST'S STRAWBERRY 14,00  
sorbet, praline of cauliflower, white chocolate cake, roasted hazelnut

ORIGINAL BEANS CHOCOLATE  14,00  
brownie, mint ice cream, whole milk ganache

SELECTION OF CHEESE 16,00  
grapes, nuts, homemade chutney

## BLÜCHERS MENU

SMOKED MÜRITZ EEL

BEEF CONSOMMÉ

TAGLIATELLE

LAMB SADDLE

SCHLOSS APPLE

MENU WITH BEEF FILLET + 10,00

## VEGETARIAN MENU

SKYR

CREAM OF ASPARAGUS SOUP

KOHLRABI

BRAISED CELERY

KNUST'S STRAWBERRY

3 COURSES | 59,00  
with wine pairing + 27,00

4 COURSES | 74,00  
with wine pairing + 36,00

5 COURSES | 89,00  
with wine pairing + 45,00

All menus include  
amuse-bouches and petit fours.

All prices are in euros and include VAT.  
Allergies? Just ask us, we're happy to help.

 - vegetarian

# DRINKS

## APERITIF

BELSAZAR 5 CL | 8,00  
White, Dry, Rosé, Red

SANDEMANN SHERRY 5 CL | 6,50  
Fino, med. Sweet, med. Dry

SEA BUCKTHORN SOUR 11,00  
Perfect balance: the tart flavour of sea buckthorn meets the gentle notes of elderflower and subtle citrus.

## WATER

GÜSTROWER GOURMET 0,25 L | 3,50  
medium, still 0,75 L | 6,90

## DRAUGHT BEER

LÜBZER PILS 0,3 L | 4,40 0,5 L | 6,40

GRIMBERGEN 0,25 L | 4,40 0,5 L | 6,80  
Belgian craft beer

DUCKSTEIN WEIZEN 0,3 L | 4,80 0,5 L | 6,80

SPARKLING 0,1 L

CHARDONNAY SPARKLING WINE 6,00

PIZZOLATO PROSECCO FRIZZANTE 7,50

GRATIEN & MEYER CRÉMANT BRUT 8,50

GRATIEN & MEYER CRÉMANT ROSÉ 9,50

WHITE WINE 0,2 L

VERMADOR BLANCO 8,50  
Bodegas Pinoso (Alicante, Spain)

GRAUBURGUNDER „FAIRWAY 19“ 9,00  
Gehring (Rheinhessen, Germany)

SAUVIGNON BLANC „GOOD NATURED“ 9,50  
Spier (Western Cape, South Africa)

RIESLING „VO“ 11,00  
Von Othegraven (Moselle, Germany)

LUGANA LUNATIO 11,50  
Tenuta Masi (Lombardy, Italy)

## THE TASTE OF THE SCHLOSS IN A GLASS

This is what the Blücher family's castle tastes like. Truly Mecklenburgian. Authentically local. A delicious after-dinner drink.

SCHLOSS BRANDY 4 CL | 9,50  
apple, pear

ROSÉ WINE 0,2 L

FLEESEENSEE ROSÉ 8,50  
Preiner (Burgenland, Austria)

ROSA DEI MASI ROSATO 10,00  
Tenuta Masi (Venezia, Italy)

AFTER-DINNER DRINK 4 CL

JUBILÄUMS AQUAVIT 7,00

DOMAINE TARIQUET BAS ARMAGNAC 13,00

CHABASSE XO 23,00

## COFFEE

ESPRESSO 3,10

ESPRESSO DOPPIO 4,00

CAFÉ CRÈME 3,90

CAPPUCCINO 4,50

COFFEE WITH MILK 4,90

LATTE MACCHIATO 4,90