

SOULFOOD

DINNER | SUNDAY - TUESDAY | 6:00 P.M. TO 9:00 P.M.

Many of our dishes are prepared with ingredients straight from our own LANDWIRTSCHAFT Fleesensee. Our farmer, Maik, supplies us with fresh fruit, vegetables, and eggs from our truly happy hens.

You can taste the love for our region in every bite, doing something good along the way by working seasonally, fresh, and regionally.

BURRATA   14,00
Beets, kadayif, caramelized onions, garlic-chili oil

SALMON TARTARE 21,00
marinated in beets, calamansi, sour cream, cucumber, rye crispbread

ONION TART 15,00
bacon, leaf lettuce

PUMPKIN SOUP  10,00
pumpkin seeds, pumpkin oil

CAESAR 16,00
romaine lettuce, croutons, grated Parmesan, anchovies + chicken breast 24,00

RIB EYE 250G 34,00
Pepper sauce, truffle fries

SMASHED BURGER  21,00
beef patty, potato bun, caramelized onions, Gruyère, fries

BLÜCHER'S BOUILLABAISSE 32,00
Müritz fish, smoked fish stock, rouille

MUSHROOM PASTA   25,00
SCHLOSS truffles, wild mushrooms + Chicken 35,00

BLÜCHER'S CLASSICS

BEEF CURRYWURST 14,00
French Fries

CHOCOLATE TART  15,00
Vanilla ice cream, salted caramel

NORTH GERMAN CHEESE PLATTER  16,00
Fig mustard, grissini

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

 - vegetarian

 - with ingredients from our own LANDWIRTSCHAFT Fleesensee



BLÜCHERS 1842 LANDFRAUENKÜCHE SPECIAL

MONI'S PIKEPERCH 26,00
WITH BACON

Pike-perch fillet, mashed potatoes, sauerkraut with bacon, crispy fried blood sausage and mustard sauce.