

WEDNESDAY – SATURDAY



BLÜCHERS 1842
RESTAURANT | CAFÉ | BAR

STARTERS

CHARCUTERIE SELECTION 	8,50
Wild ham from our own hunt, pickled vegetables (seasonal)	
MUSHROOM PARFAIT 	14,00
Chanterelles, shallot, sourdough	
MÜRITZ EEL 	16,00
Foie gras, cucumber, balsamic P.X.	
OCTOPUS CARPACCIO 	14,00
Green tomatoes, seabuckthorn vinaigrette, caviar, olive oil	
GRAVADLAX 	14,00
Salmon marinated in summer berries, lemon, and lime, mustard, dill crumb, crème fraîche, berry chutney	
EXTRA BREAD BASKET	4,00
With butter and homemade dips	

SOUPS & LIGHT PLATES

APPLE & CELERY VELOUTÉ  	14,00
Schloss apples, caramelized celery, barrel-aged butter	
BOUILLABAISSÉ 	32,00
Müritz fish, smoked fish fond, rouille	
TRUFFLE PASTA  	25,00
SCHLOSS truffles, wild mushrooms	
+ Chicken (main portion)	35,00
BURRATA  	14,00
Kadayıf, onion caramel, garlic-chili oil	

MAINS

ROGAN JOSH  	32,00
Chickpea & lentil curry, tomato-potato-yoghurt samosa, roasted cauliflower	
LAMB	32,00
Pea puree, pressed lamb shoulder, Merguez, Rosemary Jus	
CHICKEN	32,00
Half grilled chicken, Sriracha, honey glaze, sweetcorn & coconut cream	
MÜRITZ PIKE PERCH 	34,00
Tuscan beans, chorizo, potato skin	
BLÜCHERS WILD PIE	28,00
from Benni's hunt, horseradish, puff pastry, parmesan	
RIB EYE	34,00
Peppercorn cream, truffle fries	

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

DESSERT

CHEESE SELECTION 	16,00
Grapes, nuts, house made chutney	
BLÜCHER'S PEAR TARTE TATIN  	18,00
Schloss pears, red wine, toasted almonds and sesame seeds	
CHOCOLATE TARTE 	16,00
Ganache, mousse, crumble, foam and ice cream	

TASTING MENU

A JOURNEY THROUGH SUMMER, COURSE BY COURSE

1. THE CURE

GRAVADLAX 
Berry cure, dill,
crème fraîche

BURRATA 
Kadayıf, onion caramel

2. THE WATER

BOUILLABAISSÉ 
Müritz fish, rouille

VELOUTÉ 
Schloss apples, caramelized celery

3. THE GARDEN & THE LAKE

MÜRITZ PIKE PERCH 
Tuscan beans, chorizo

TRUFFLE PASTA 
SCHLOSS truffles, wild mushrooms

4. THE FIRE

LAMB
Pea puree, pressed
lamb shoulder

ROGAN JOSH 
Chickpea & lentil curry

5. COMING HOME

PEAR TARTE TATIN 
Schloss pears, red wine,
toasted almonds, and
sesame seeds

CHOCOLATE TARTE 
Ganache, mousse, crumble,
foam, and ice cream

3 COURSE 59,00 | WITH WINE PAIRING + 27,00

4 COURSE 74,00 | WITH WINE PAIRING + 36,00

5 COURSE 89,00 | WITH WINE PAIRING + 45,00

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