

# ORANGERIE

## STARTERS

<b>Beef tatar</b> <sup>a,c,d,f,g,i,m,n</sup> (prepared at the table)	18,00 €
<b>Leaf salad</b> <sup>a,g,f,i,j</sup> with cream vinaigrette, mushrooms, tomato concasse, spring leek, sprouts	12,50 €
<b>Tempura lobster</b> <sup>a,b,c,f,g,i,j</sup> soy-mayonnaise, mushy wasabi peas, radish, melon, garden cress	22,00 €
<b>Panini</b> <sup>a,c,f,g,i,j</sup> lamb loin, chorizo, asparagus scallion salad, sauce choron	18,50 €

## SOUPS

<b>Cream of ramsons</b> <sup>b,g,i</sup> king crab	9,50 €
<b>Chicken consomme -Royal-</b> <sup>a,c,i</sup> baked peas	7,50 €

## FROM THE GRILL

<b>Faroe salmon 200 g</b> <sup>a,e,g,h,i,j,k,l</sup>	22,00 €
<b>Corn poulard 200 g</b> <sup>a,e,g,h,i,j,k,l</sup>	18,00 €
<b>Pork tenderloin 250 g</b> <sup>a,e,g,h,i,j,k,l</sup>	20,00 €
<b>US beef fillet 200 g</b> <sup>a,e,g,h,i,j,k,l</sup>	38,00 €
<b>US rumpsteak 200 g</b> <sup>a,e,g,h,i,j,k,l</sup>	32,00 €

all dishes are served with baked potato, sour cream,  
herbal butter, side salad or grilled vegetables.

**steak doness**  
rare – medium rare –  
medium – medium well – well done

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## Tradition, handcraft – passion!

A big portion of handcraft, a well prepared pice of tradition, a pinch of devotion and a lot of passion – our basic ingredients for all dishes.

Besides, only the best products of the season – and the culinary journey can start ...

*Head of kitchen Marco Granitza & Team*

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### Main courses

#### **Green Thai curry** <sup>b,d,f,i</sup>

**Chicken breast** Asian vegetables, Mu-Err-mushrooms  
Mamuang mango, Basmati rice

17,50 €

**Garnele** Asian vegetables, Mu-Err-mushrooms  
Mamuang mango, Basmati rice

19,50 €

**Plaice "Finkenwerder"** (with bacon, onions, crab meat) <sup>a,b,d,g,i</sup>  
fried potatoes, side salad

24,50 €

**Saddle of milk veal and Leipziger Allerlei** <sup>a,b,g,i,l</sup>  
(morel cream, lobster, asparagus, peas, carrots, cabbage turnip)  
mashed potatoes

34,00 €

#### **Oxtail Stew** <sup>a,,g,i,j,l</sup>

Cauliflower à la crème, potatoes au gratin

28,00 €

### DESSERT

#### **Strawberry Tiramisu** <sup>a,c,g</sup>

8,50 €

#### **Small rhubarb pie** <sup>a,c,g,</sup>

vanilla parfait covered with chocolate

8,50 €

#### **Cheese selection „FREIZEIT IN“** <sup>a,f,g,h,j,k,1,2</sup>

grapes, nuts, fig-mustard, bread

9,00 €

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## Menu „Schlemmermenü“

**Cream of ramsons** <sup>b,g,i</sup>  
king prawn

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**Oxtail stew** <sup>a,,g,i,j,l</sup>  
cauliflower à la crème, potatoes au gratin

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**Strawberry Tiramisu** <sup>a,c,g</sup>

42,00 €

## Vegetarian menu

**Cream of ramsons** <sup>b,g,i</sup>  
Croûtons

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**Green Thai curry** <sup>b,d,f,i</sup>  
Asian vegetables, Mu-Err-mushrooms  
Mamuang mango, Basmati rice

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Strawberry Tiramisu <sup>a,c,g</sup>

32,00 €

### allergens substances:

includes gluten, b. shellfish, c. egg, d. fish, e. peanut, f. soy, g. milk, h. nuts, i. celeriac, j. mustard, k. sesam seeds, l. sulfite, m. lupines, n. mollusks

### additives:

1. dyes, 2. preservatives, 3. antioxidant, 4. flavor enhancers, 5. sulfurized, 6. blackened, 7. phosphates, 8. milk protein, 9. caffeine, 10. quinine, 11. Sweeteners, 12. Phenylalanine, 13. waxed, 14. Taibendazol