

Restaurant Brunnenhof

Our kitchen team prepares all dishes homemade and fresh for you. We actively involve our regional suppliers in offering our seasonal menu. Enjoy your meal at the Restaurant Brunnenhof. Please ask for our allergen menu!

Salads

Salad „Brunnenhof“ (vegetarian)

crisp lettuce, house dressing, carrots, coleslaw, tomatoes, roast potatoes	13 €
- kikok- corn chicken roulade	18 €

Gratinated goat cheese with beets (vegetarian)

colorful beets, avocado, goat cheese, wild herb salad, hazelnut vinaigrette, brittle	14 €
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Caesar Salad (vegetarian)

lettuce hearts, Caesar dressing, parmesan, garlic croutons, cherry tomatoes	10 €
- kikok- corn chicken roulade	15 €
- four king prawns	17 €

Vegetarian & Vegan

Primeval Carrots (vegan)

Sumac, Jerusalem artichoke, oats, wild herbs, blood orange	15 €
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Colorful Beets (vegan)

braised beets, eggplant baba ganoush, herb salad, tahini, hazelnut pesto	16 €
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Leeks & Asparagus (vegetarian)

green asparagus, braised leeks, fermented black garlic, truffle fregola	18 €
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Appetizers and Snacks

Sous vide cooked fillet of boiled beef aspic baby carrot, quail egg, mustard sauce and pearls, black beer buchteln	15 €
Matjes fillet "housewife style" yoghurt sauce, cucumber-apple-onion salad, roasted potatoes	16 €
Heaven and Earth Blood sausage, apples, mashed potatoes, onions	14 €
Tongue Praline „Hannover style“ Veal praline, Portobello mushroom, onion and Cream cheese, two kinds of potatoes	13 €
Brook Trout - three ways with celery cream, purslane salad and hash browns	18 €
Roast beef „Brunnenhof“ Tartar sauce, roast potatoes, salad	17 €

Soups

Celery Almond Foam Soup (vegan) Parsley oil, celery straw and almond biscuits	8 €
Potato consommé (vegetarian) clear potato soup, quail egg, spring leeks, mushrooms, wakame	9 €
+ two king prawns	4 €

Fish

Cod fillet

Mustard wasabi espuma, leeks, Williams fries

22 €

„Surf & Surf“

of tuna and salmon, Café de Paris foam, spinach,
Calrose rice pilaf

26 €

Flounder rolls „Finkenwerder style“

Büsum shrimps, bacon, onions, lemon butter foam,
parsley cream, jacket potatoes

24 €

Meat

Homemade poultry dumplings

baked with Allgäu cheese, brown butter, fried onions, sour cream, side salad 18 €

Classic beef roulade

Bourguignonne sauce, pearl onions, mushrooms, bacon, organic carrots, mashed potatoes, chives 22 €

Viennese Schnitzel

Veal escalope, potato-cucumber salad, cold-stirred cranberries, lemon 24 €

Vegan Viennese Schnitzel (vegan)

potato-cucumber salad, cold-stirred cranberries, lemon 22 €

Tomahawk from Havelland Apple Pig

Apple "à la Matignon", snow peas, ravioli with egg yolk 29 €

Veal cheeks braised for 24 hours

red wine Umeboshi Jus, root vegetables, potato strudel, parsley pesto 27 €

Braised Corn Chicken „Zurich style“

kikok corn chicken, mushrooms, onions, homemade dumplings, side salad 20 €

US Rump Steak Greater Omaha Nebraska

Jus, green asparagus, bacon, souffled cheese dumplings
180gr 28 €
300gr 36 €

Dessert

Two kinds of creme brulee "café au lait"
coffee, milk, butter salted caramel ice cream

9 €

Chocolate Fondant (15min baking time)
warm chocolate cake, dark chocolate, Coconut,
Granny Smith sorbet

10 €

Vanilla-Almond-Parfait (vegan & Lactose free)
Rhubarb, Vanilla, Almond

10 €

White chocolate mousse „Blanc“
white chocolate mousse, fennel ragout, crumble

9 €

Daily Desserts

another selection of homemade cakes and cookies,
Frioli ice cream menu, please contact us!