

L'Echalote Restaurant

Menu recommendation

Wild garlic cream soup | roasted pine nuts

Fillet of salmon | sesame crust | risotto
fresh leeks | dry tomatoes | green asparagus

Tiramisu of rhubarbe | white chocolate

3-course-menu per person: 31.00 €

Starters

Free-range beef tartar | baked fennel

13.00 €

Salmon tranches marinated with herbs | honey mustard sauce
green cucumber sorbet | fresh leaf salad

14.00 €

Caesar's Salad

Italian salad | Parmesan dressing | croutons | pancetta

12.00 €

with strips of chicken breast

15.00 €

Soups

Clear ox tail soup | cheesy pastry

8.00 €

Wild garlic cream soup | roasted pine nuts

7.00 €

Vegetarian

Pasta | herb pesto | tomatoes | Parmesan | roasted pumpkin seeds

12.50 €

Vegan lasagna

baked tomatoes | herb cress salad

17.00 €

Fish

Fillet of salmon | sesame crust | risotto
fresh leeks | dry tomatoes | green asparagus

19.50 €

Plaice "Finkenwerder Art"

Onions | bacon | parsley potatoes

21.00 €

Black sole "Müllerin Art" | chervil potatoes

Small salad | butter sauce

37.00 €

Meat

Pigling cheekies sous-vide cooking | malt beer froth

glazed fresh vegetables | wild garlic polenta

19.00 €

"Madagaskar Style" beef fillet | green pepper gravy

string beans | au gratin potatoes

29.50 €

Wiener Schnitzel

roasted potatoes | mixed salad

23.00 €

Dessert

Tiramisu of rhubarbe | white chocolate

7.00 €

Crème brûlée | mango-mint salad

6.50 €

Seasonal homemade sorbet | prosecco

6.50 €