



Stiftung  
Schloss Neuhardenberg  
Hotel

# Country Inn Brennerei

## Opening times

**Restaurant 12:00 to 22:00**

**Kitchen 12:00 to 21:00**

**Snack menu from 21:00**



S Finanzgruppe

# Country Inn Brennerei

## Starters

Small romaine lettuce salad with a yoghurt dressing, red onions and shaved parmesan	€ 8,50
Vegetarian vegetable quiche with a chickpea and low fat quark dip, marinated lettuce hearts and black sesame seeds	€ 12,50
Pumpkin mousse with baked spiced pears, marinated mixed salad leaves, goji berries and mint yoghurt	€ 12,50
Fruit vegetables stuffed with ewe's milk cheese from the Pimpinelle dairy sheep farm, wrapped in home smoked bacon and served on a mixed leaf summer salad with an ewe's milk and olive vinaigrette	€ 14,50

## Soups

	<u>Portion</u>	<u>Main course</u>
Fruity pumpkin soup with sweet potatoes, shoots and coriander schmand	€ 6,50	€ 10,50
Neuhardenberg-style locally caught wild wels catfish soup with root vegetables and baby leeks	€ 7,50	€ 12,00

## Vegetarian Menu

Pumpkin mousse with baked spiced pears, marinated mixed salad leaves, goji berries and mint yoghurt	
Vegan „Castle Burger“ with linseed, beetroot, walnuts and mixed peppers, served with sweet potatoes and fruity tomato jam	
Yuzu sorbet with prosecco and mint leaves	€ 26,00

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## Main Meals and Snacks

	<u>Portion</u>	<u>Main course</u>
Subtly smoked Lunow-bred Heck cattle „Castle Beefburger“ with mixed peppers and Uckermark farmhouse cheese, served with sweet potatoes and a fruity tomato jam		€ 16,50
Vegan „Castle Burger“ with linseed, beetroot, walnuts and mixed peppers, served with sweet potatoes and fruity tomato jam		€ 16,50
Filled Kikok-quality chicken breast, served with a warm green vegetable salad, parmesan and pea and asparagus rounds		€ 16,00
Pan-fried catfish fillet with pumpkin risotto, pears and saffron cream	€ 15,00	€ 17,00
Locally bred venison goulash with a fruity paprika and olive oil puree, served with bean, mushroom and root vegetable gratin	€ 16,00	€ 18,50
Braised grass-fed beef olives with pear vinegar gravy, baked carrots, pumpkin and thyme mash		€ 19,50
German heifer entrecôte (250 g) with mint and pepper gravy, green bean puree and potato rosti with feta cheese		€ 26,00

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## Desserts

- Coffee panna cotta with almond shortbread  
and white chocolate ice cream € 8,50
- Raspberry shortbread tartlets with berry sorbet  
and full fat ewe's milk yoghurt from the Pimpinelle  
dairy sheep farm € 9,50
- Mönchshof Heumilch („hay milk“) cheese  
with warm grape salad and nuts € 12,50

## Sundaes

- „Fontane's pear tree“  
Ice cream and pear compote with hot chocolate sauce € 8,50
- Huckleberry, yoghurt and vanilla ice cream  
with a crunchy shortbread crumble topping  
and raspberry compote € 8,50
- Three varieties of chocolate ice cream, blackcurrant ice cream  
and a brownie, with a crunchy nut and oat topping € 8,50
- „Sorbet Vodka“  
Mango sorbet served with prosecco  
or a dash of vodka € 5,00

DO YOU SUFFER FROM A FOOD INTOLERANCE OR AN ALLERGY?  
PLEASE INFORM OUR WAITING STAFF BEFORE ORDERING;  
THEY WILL BE HAPPY TO GIVE YOU MORE DETAILED INFORMATION  
ABOUT EACH DISH!

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