



Stiftung
Schloss Neuhardenberg
Hotel

Country Inn Brennerei



Finanzgruppe

Country Inn Brennerei

Starters

Small „sweet & sour“ leaf salad with runner beans, Beluga lentils and caramelised tomatoes	€ 8,50
Garden pumpkin, couscous and chickpea salad with avocado-mint yoghurt	€ 12,50
Jellied farm reared duck with baby Swiss chard, figs and apricots	€ 14,50
Mark Brandenburg venison carpaccio with a pink pepper marinade, pumpkin & gorgonzola cheese	€ 14,50

Soups

	<u>Portion</u>	<u>Main Course</u>
Pumpkin and apricot soup with a smoked paprika coulis	€ 6,50	€ 10,50
Neuhardenberg-style fish soup with root vegetables and baby leeks	€ 7,50	€ 12,50
Mark Brandenburg-style lamb stew with potatoes and baby turnips	€ 7,50	€ 12,50

Vegan Set Menu

Pumpkin and apricot soup with smoked paprika coulis	€ 29,00
Stuffed fruit vegetables and portobello mushrooms served on a rocket and almond velouté sauce with rosemary and roast tomatoes	
Quinoa salad with fruit and tarragon & cucumber sorbet	

WOULD YOU LIKE A VEGAN MENU, OR 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!

DESPITE THE FACT THAT WE MOSTLY USE FRESH PRODUCE, WE ARE LEGALLY REQUIRED TO PROVIDE THE FOLLOWING:

LEGALLY REQUIRED FOOD ADDITIVES AND ALLERGENS INFORMATION

1 CONTAINS COLOURING ADDITIVES, 2 CONTAINS ANTIOXIDANTS,
3 CONTAINS PRESERVATIVES, 4 CONTAINS ARTIFICIAL SWEETENER(S),
5 CONTAINS FLAVOUR ENHANCERS, 6 CONTAINS QUININE, 7 CONTAINS CAFFEINE,
8 CONTAINS A SOURCE OF PHENYLALANINE, 9 CONTAINS TAURINE,
10 BLACKENED ARTIFICIALLY, 11 CONTAINS ACIDIFIERS,
A WHEAT, B BARLEY, C MILK AND OTHER DAIRY PRODUCTS, D SULPHUR DIOXIDES

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Main Meals and Snacks

	<u>Portion</u>	<u>Main Course</u>
Potato pancake with lime schmand crème fraîche, chard and home-marinated smoked salmon	€ 14,00	€ 16,00
Stuffed fruit vegetables and portobello mushrooms served on a rocket and almond velouté sauce with rosemary and roast tomatoes	€ 15,00	€ 17,00
Filled lasagne sheets with green vegetables and pan-fried king prawns	€ 15,00	€ 17,50
Slow cooked pork loin served with a carrot and buckthorn puree, baby leeks and dill potatoes	€ 18,00	€ 21,50
Fried perch pike with watercress mousse, beetroot hummus and saffron rice balls	€ 18,00	€ 21,50
Crispy farm reared duck served with a sherry pear, a variety of oven roasted carrots, pomegranate seeds and slices of bread dumpling		€ 22,00
German heifer entrecôte (150g/ 300g) with a mint and pepper gravy, runner bean purée and potato rosti with feta cheese	€ 21,00	€ 26,00

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Desserts & Ice Cream

Quinoa salad with fruit and tarragon & cucumber sorbet	€ 9,50
Almond milk panna cotta with buckthorn compote	€ 9,50
Belgian chocolate tartlets with berries	€ 9,50
Buckthorn, mascarpone and fruits of the forest ice cream served with a berry salad, mint and whipped cream	€ 9,50
Three varieties of chocolate ice cream, blackcurrant ice cream and a brownie, with a crunchy nut & oat topping	€ 9,50
„Sorbet Vodka“ Sorbet served with a dash of Prosecco or vodka	€ 5,50

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Mineral Water

Neuhardenberger Tafelwasser	<u>0,45 l</u>	€ 2,00
	<u>0,75 l</u>	€ 3,50
Bad Liebenwerda mineral water	<u>0,25 l</u>	€ 3,00
Gourmet, still or slightly sparkling	<u>0,75 l</u>	€ 6,50

Lemonades

Fritz-Kola ^{1,7,11} , Fritz-Kola zero sugar ^{1,4,7,11}	<u>0,2 l</u>	€ 3,50
Fritz-Limo Orange (fizzy orange drink) ^{1,2,11}		
Fritz-Limo Zitrone (lemonade) ^{1,11}		
Fritz-Mischmasch (cola-orange lemonade) ^{1,11}		
Neuzeller Himmelspforte – red lemonade	<u>0,5 l</u>	€ 4,50

Bauer fruit juices

Apple (cloudy), orange ^{2,3} , cherry ^{2,3} , banana ^{2,3}	<u>0,2 l</u>	€ 3,00
Juice spritzer	<u>0,2 l</u>	€ 2,50
	<u>0,4 l</u>	€ 4,50
KiBa – cherry & banana juice ^{2,3}	<u>0,2 l</u>	€ 3,50
	<u>0,4 l</u>	€ 6,00

Aperitifs

Crodino, alcohol free ^{1,6,11}	<u>0,098 l</u>	€ 4,50
„Autumn Magic“ (gin & apple juice with cinnamon and aniseed)	<u>0,2 l</u>	€ 7,50
Aperol Sprizz ^{1,d} (Aperol, Schaumwein, Soda)	<u>0,25 l</u>	€ 6,50
Geldermann „Carte Blanche“	<u>0,1 l</u>	€ 7,00

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Beers

Berliner Weiße Himbeere und Waldmeister ^{1, 4, 8, a, b} (low alcohol beer with a dash of raspberry or woodruff syrup)	<u>0,33 l</u>	4,50€
Barnimer Brauhaus brewery beers Landbier – light lager with five different malts ^b Festbier – Märzenbier (malty dark beer with a touch of hops) ^b	<u>0,33 l</u>	€ 4,00
Radeberger Pilsner draught ^b	<u>0,3 l</u> <u>0,5 l</u>	€ 3,00 € 4,50

Wines

	<u>0,1 l</u>	<u>0,2 l</u>
Grüner Veltliner, dry Weingut Vierlinghof, Lower Austria/ Austria	€ 3,50	€ 6,00
Weißburgunder „Tag für Tag“, dry Frankhof Weinkontor, Rhineland-Palatinate / Germany	€ 3,50	€ 6,00
Riesling „EINS-ZWEI-DRY“ (auch alkoholfrei möglich) (alcohol free version also available) VDP.GUTSWEIN, Weingut Josef Leitz, Rheingau / Germany	€ 4,00	€ 7,00
Rosé d’Anjou „Les Terriades“, grape varieties: Gamay, Groslot Joseph Mellot, Loire / France	€ 4,00	€ 7,00
Spätburgunder, dry Weingut Krieger, Rhineland-Palatinate / Germany	€ 4,00	€ 7,00
Blauer Zweigelt, semy-dry Weingut Vierlinghof, Lower Austria/ Austria	€ 4,50	€ 7,50

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