
the salads

LAMB'S LETTUCE IN RASPBERRY DRESSING <small>9,11,14</small>	9,20
with grated parmesan and roasted nuts	
SALAD «MATA HARI» <small>2,3,5,6,9,13,16</small>	10,80
salads of the season with grilled turkey, crispy bacon, exotic fruits and Rose-Island-dressing	
GOURMET SALAD <small>6,8,9,11,13,14</small>	14,50
mixed green salads with grilled prawns, french duck breast and roasted nuts with creamy Swiss-dressing	

our starter platter

FOUR STARTERS <small>6,7,8,9,10,12,13,15,16</small> (for two people)	21,00
with graved salmon, Vitello tonnato, marinated prime boiled beef and shrimp cocktail	
- if you like, as a small portion -	11,80

the cold starters

TARTAR OF SMOKED SALMON <small>6,7,10,13</small>	9,90
with whole-meal rye-bread	
CARPACCIO <small>13,14</small>	13,80
with parmesan and pesto	
GRAVED SALMON FROM NORWAY <small>6,10,13,15,16</small>	14,60
with honey-mustard sauce and potato roesti	

soups & warm starters

ONION SOUP <small>1,7,9,13,15</small>	5,40
au gratin with cheese	
CREAM OF LEEK AND POTATO <small>1,2,3,6,7,9,10,13,15,16,18</small>	5,80
with salmon and butter croûtons	
GRATINATED SCALLOP <small>9,13,15,20</small>	12,60
with leaf spinach	
SIX ESCARGOTS «AU VIN BLANC» <small>7,9,13</small>	9,60
half a dozen, with a tasty white wine-shallot butter	
MUSHROOMS FILLED WITH SPINACH <small>13,15</small>	9,60
au gratin with gorgonzola	

fish

FILET OF PIKE-PERCH ^{2,3,7,10,13} served with stewed cucumbers with bacon	19,20
FILET OF SALMON ^{6,7,10,13} -grilled or poached- with herb sauce and bell pepper-mushroom-vegetables	22,80
REINHARD'S FISH PLATTER ^{4,7,9,10,13,15} three kinds of fresh fish filets with tomato-olive vegetables and herb foam	22,80
PRAWNS ⁸ fried in olive oil with garlic, served with rocket salad	18,60

GRILLED SPARE RIBS selected lean spare ribs with a spicy sauce ^{1,3,16} - the best way to eat them is with your fingers -	16,90
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from the grill

BREAST OF CORN-FED-CHICKEN	14,60
ARGENTINEAN TENDERLOIN STEAK 180g*	25,90
ARGENTINEAN SIRLOIN STEAK 180g*	23,60
LAMB CHOPS	22,30
ARGENTINEAN RIB-EYE STEAK 180g*	19,50

*gross weight

garnish

green beans ¹³	2,90	pan fried potatoes ^{2,3,13}	2,90
cauliflower ^{7,13}	2,90	potatoes au gratin ¹³	3,10
leaf spinach ¹³	3,60	French fries	2,90
seasonal vegetables ^{13,15}	3,80	boiled potatoes	2,90
cucumber salad	3,80	mushroom, pepper, or herb sauce ^{7,9,13,15}	3,20
rocket salad	3,20	herb butter ¹³	2,30
butter tagliatelle ^{7,9,13}	2,90		
rice duet ¹³	2,90		

all prices in EURO - summary of additives available from our service staff

Please note that we charge 1,50 Euro for each additional cover

traditional kitchen

«THE SECRET OF THE KAISERHOF» <small>7,9,13,15</small>	24,80
a juicy steak with a scrumptious sauce from the kitchen of the hotel Kaiserhof This sauce was created for the painter Max Liebermann and frequently prepared for him according to the closely guarded secret recipe. Always served with French fries and a small mixed salad	
PRIME BOILED BEEF «PALMBERG» <small>2,3,13,15</small>	19,80
with a creamy horseradish sauce, vegetables and pan fried potatoes	
ROAST BEEF pink grilled and served cold <small>2,3,13</small>	23,60
with sauce remoulade and pan fried potatoes with bacon	
BARBARIE DUCK BREAST «ADLON» <small>13,15</small>	24,90
served with orange-caramel-sauce, vegetables and potatoes au gratin	
HERMANN TIETZ'S FAVOURITE DISH <small>2,3,7,9,13,15</small>	24,50
medallions of turkey, pork and beef with creamy mushrooms, pepper and herb sauce, served with vegetables and pan fried potatoes	
VEAL ESCALOPE "VIENNESE STYLE" <small>7,9,10,13</small>	21,70
with cauliflower and boiled potatoes	
VEGETABLE SPITS *vegetarian* <small>13,14,15</small>	14,10
with basil risotto and herb foam	
BAKED TOFU *vegan* <small>12</small>	12,90
served with fresh broccoli and puree of cauliflower	

cheese

«REBLOCHON DE SAVOIE» 6,13

French semi-soft raw milk cheese

«CHAOURCE» 13

French soft cheese made of raw milk

«TÊTE DE MOINE» 13

Monk head cheese originally made by the "Bellelay Abtei" in
Bernese Jura

two kinds of cheese..... **8,40**

three kinds of cheese..... **11,70**

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