

Kale Weeks by the Fireplace

Berlins „Green Week“ is being extended!

In February, the focus is on the season's power vegetables.

Our cuisine interprets the classic dish in different ways:

From energy-rich and light to hearty and substantial. Enjoy!

*** *Our Detox Hero* ***

CURLY KALE SALAD

and leaf salad with sheep's milk cheese, mini beetroot, radishes, fresh herbs and our winterly dressing

15.50 €

*** *Power Vegetable meets Fish* ***

WINTER COD SKREI

on a fine mustard sauce with fresh kale vegetable and mashed potatoes

29.00 €

*** *Winter Vegetable Classic* ***

HEARTY KALE POT

with a Knacker sausage from the German region Eichsfeld^{1,2,6,7} served with fresh farmer's bread

14.50 €

*** *Kale gives you Wings* ***

HALF BRANDENBURG FARMER'S DUCK

with hearty kale and potato dumplings with melted breadcrumb butter

29.50 €

*** *Grandfather's favorite Recipe* ***

KASSLER

with hearty kale and salted potatoes

23.50 €

- *While winter lies clear and cold over Schlachtensee outside, we invite you to enjoy comforting winter cuisine and a delightful kale detox. Eat healthily, indulge in soothing flavors, and do so in the cozy warmth of a fireplace. Every Monday to Thursday from 5 pm in our Fischerhütte wine restaurant.*