Dinner

STARTERS

Maronensamtsuppe

creamy chestnut soup, smoked duck breast

**Ganselebermousse**

goose liver mouse with cognac, bread, lingonberry preserves, salat

Kartoffel Pfannkuchen

potato pancakes, house made applesauce, sour cream

ENTRÉES

Zwiebelrostbraten

5oz filet mignon, topped with onion gravy and fried onions, with cheese spatzle and a green salad

Gans Eintopf

goose, cabbage, parsnips, Brussels’ sprouts, mushrooms, asparagus, white wine and cream topped with potato puree and baked

Branzino

Branzino filet, beluga lentils with coconut cream, parsnips, shitake mushrooms, and ginger,

grilled bok choi

DESSERT

Birne Helene Café Berlin Art

house-made vanilla ice cream swirled with German Spekulatius cookies, with a white-Glühwein poached pear, chocolate sauce

Himbeer-Mandel-Torte

raspberry-marzipan tart

Chcoclate Pots du Creme

chocolate pots du creme topped with shortbread cookie crumbles

$55