Schneeweiß

Aperitif

Crémant - Christian Dock
5,90

Asparagus pea soup
with marinated pheasant breast & ricotta
7,00

Tartlet with parsnip cream,
walnuts & grapes
9,00

Mackerel carpaccio
with tempura prawns, lime, capers
& caramelized nuts
12,50

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Homemade ravioli with goat´s cheese,
apricot & wild herbs salad
14,00

Asparagus with sauce hollandaise
& potatoes
15,90
with Viennese Schnitzel
25,00

Halibut with braised peppers,
confit leek, chorizo & horseradish risotto
24,00

Suckling pig – loin & cheeks
asparagus, radish & bread dumplings
25,00

Entrecôte with broccoli
dijon, celery, garlic malto & potato
25,50

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Chocolate brownie
with rhubarb, vanilla, raspberry
& popcorn icecream
9,50

Wine

Spätburgunder, Friedrich Becker, Pfalz
0,1l – 5,50

Silvaner – Iphöfer Kalb, J.Ruck
0,1l – 5,30

For a detailed list of potential additives and/or allergens
please consult our service staff. If you suffer under
certain allergies/incompatibility please contact us.
We prepare your dishes,according to possibility, closely to your needs.

Restaurant Schneeweiß | Simplonstr. 16 | 10245 Berlin