



Menu

Welcome to Kurhaus Korsakow

Seasonal, modern German and European cuisine from regional ingredients.

Our vegetarian and vegan guests please pay attention to the following symbols:



Due to sustainability and the high price pressure in recent years
we charge €1.00 for each take-away package.



Kurhaus Korsakow



Kurhaus_Korsakow

Wlan: KKGast - Passwort: Dampfnudel



Starters & Soups

Salad (a,f,g,h,l)

Salads I raw Vegetables I Vinaigrette I Sour Dough Bread	small/large	5,90 /9,90	✓+
with gratinated Goat Cheese (g)		+ 5	✓

Ragout à la Korsakow (a,g,i)

Ragout from Chicken and Pork I Mushrooms I Queen`s Pie		
Parmesan Hip I Lemon I Worcester Sauce (d)		10,90

Soljanka (a,g,i,j,n,1,3,8)

Thick, Spicy and Sour Soup I Tomato I Chasseur Sausage		
Spreewald Gherkins I Dill I soured Cream I sour dough Bread		7,90

Asparagus Cream Soup (a,g,i)

Asparagus pieces I Wild Garlic Pesto I Sour Dough Bread	6,90	✓
---	------	---



Sharing is Caring

Bread & Butter (a,g)

sour dough Bread I Pretzel I Butter I green Sauce	7,90	✓
---	------	---

Bowl of Spreewald Gherkins (j,1,4)	4,50	✓+
------------------------------------	------	----

Bowl of Olives (3) Nocellara I Bella di Cerignola I Leccino I garlic	5,90	✓+
--	------	----

Obazda (a,g)

Radish I Pretzel I sour dough bread	8,90	✓
-------------------------------------	------	---

Korsakow Fries (g,n,i)

French Fries I Parmegiano Reggiano I Oregano I Truffle Mayonnaise	7,90	✓
---	------	---



Beelitz Asparagus from Syringhof

300 g fresh Asparagus with boiled Potatoes (g)		
optionally with homemade Sauce Hollandaise (g,j,n,3,i) or melted Butter (g)	19,90	✓
	90g / 180g	
with Schnitzel Viennse style (g,a,c)	+7,50/+13,90	
with Cordon Bleu (a,g,i,n)	+13,90	
with boiled Ham (1,3,8,n)	+7,50/+13,90	
with fried chicken (a,g)	+7,50/+13,90	
with fried fillet of Wild Salmon (a,d,g)	+13,90	
with sautéed pork medaillons	+13,90	

Asparagus with Frankfurt Green Sauce (c,g)

300 g Asparagus I Frankfurt Green Sauce (7 different herbs I bouled egg) boiled potatoes	20,90	✓
--	-------	---

Asparagus & Acocado

300 g Asparagus I Potato Pancakes I Avocado Salsa I Herb Mayonnaise	20,90	✓
---	-------	---

Baked Asparagus Rolls (a,c,g,h,l,n)

Asparagus I Boiled Ham I melted Cheese I Viennese breading		
homemade Sauce Hollandaise (g,j,n,3,i) I Salad	19,90	
or vegetarian with Courgette instead of Boiled Ham	19,90	✓

Himmel un Ääd (c,g)

fried Black Pudding I 150 g Asparagus I Sauce Dijonnaise I Apple I mashed Potatoes	20,90
--	-------

Sautierte Schweinemedailleurs (c,g)

stewed Apple slices I 150 g Asparagus I Sauce Dijonnaise (g,j,n,3,i) I French Frites	25,90
--	-------

Our wine recommendations for asparagus:

Mixed Set Harmony QW, vineyard Pfaffl (Lower Austria) " ORGANIC	Glas 0,1l/€ 4,50	Glas 0,2l/€ 8,50	Flasche/€ 28,00
---	------------------	------------------	-----------------

Mixed Set Harmony: different white wine grape varieties are fermented and matured together.

Dry, medium-bodied, fresh, tangy, spicy-creamy, stone, mushrooms

Bouquet: apple, pear, lemon 12,0 % vol.



Our Classics

Vegan Vegetable Strudel (a,f,h,i,l,n)

seasonal Vegetables in a Strudel Dough | Dill-Lemon-Sauce

16,90

Homemade Cheese Spaetzle (a,c,g,i,j,1,3,n)

Mountain Cheese | Fried Onion
with Bacon (1,3,n)

14,90
+0,60

Fish & Chips (a,d,g)

Fish Fillet breaded in beer batter | French Fries | Malt Vinegar | Remoulade

16,50

Fried Chicken (a,g,i,n)

Lingon Berries | potato and cucumber salad or French Fries

16,50

Königsberg` Meatballs (a,c,g,i,j,n)

made of mixed mince | caper sauce | beetroot | mashed potatoes

17,50

Schnitzel Viennese Style (a,c)

breaded Pork Schnitzel | lemon

with Potato Cucumber Salad (j,n)

or Fried Potatoes with or without Bacon (j,1,3,n)

or Mixed Salad (a,f,h,i,l,n)

18,50

optionally with homemade Sauce Hollandaise

+ 4,90

optionally with homemade Sauce Dijonnaise

+ 4,90

optionally with Lingon Berries

+ 2,00

Cordon Bleu (a,c,g,i,j,1,3,n)

from tender Pork Loin | Mountain Cheese | boiled Ham

Lingon Berries | French Fries | Mixed Salad

19,50

Beef Goulash (a,g,n,1,3)

homemade Spaetzle | small Mixed Salad

21,90



Sweet temptations

Apple Strudel with Vanilla Ice Cream (a,c,g,h)

homemade Apple Strudel with Carte d`Or Bourbon vanilla ice cream 7,90 

homemade Apple Strudel with vegan Carte d`Or Bourbon vanilla ice cream 7,90 

Rhubarb Tiramisu (g,c,g,h)

Rhubarb Lady Fingers I Mascarpone 7,90 

Kaiserschmarrn for two (a,c,g,h,2)

caramelised I Sultanas preserved in rum I Plum Compote 11,90 

The Kaiserschmarrn takes about 20 minutes to prepare - it`s worth the wait!

Scoop of Carte d`Or Bourbon vanilla ice cream (c,g) +2,50 

Scoop of Carte d`Or Bourbon vanilla ice cream vegan (c,g) +2,50 

Plum compote +2,50 

Wine recommendation for Kaiserschmarrn and Apfelstrudel:

Riesling Auslese Trittenheimer Apotheke, vineyard Loersch (Mosel) " 4,90/glass 0,05l or 5,50/glass 0,1l

Sides

Potato-Cucumber-Salad	4,00	Frankfurt Green Sauce	5,90
Fried Potatoes	4,00	Sauce Hollandaise	4,90
French Fries	4,00	Sauce Dijonnaise	4,90
Mashed Potatoes	4,00	Lingon Berries	2,00
Boiled Potatoes	4,00	Bacon	4,00
Butter Spaetzle	4,00	Fried egg	3,00
Seasonal Vegetables	4,00		



All prices in EURO including VAT and service.

Additives:

No. 1 with preservatives

No. 2 with dye

No. 3 with antioxidant

No. 4 with sweetener Saccharin E954

No. 5 with sweetener Cyclamat E952

No. 6 with sweetener Aspartam, contains Phenylalanine source E951

No. 7 with sweetener Acesulfam E950

No. 8 with phosphate

No. 9 sulphurised

No. 10 containing quinine

No. 11 caffeinated

No. 12 with flavor enhancer

No. 13 blackened

No. 14 waxed

No. 15 genetically modified

No. 16 Sulfur dioxide and sulfites

Allergens:

a gluten-containing

b crustaceans

c Eggs and egg products

d fish and fish products

e peanuts and peanut products

f soy and soy products

g milk and milk products

h nuts

i celery and celery products

j Mustard and mustard products

k sesame seeds

l lupins

m molluscs (snails, clams, squid, oysters)

n sulfur dioxide and sulfides

KURHAUS HORSACHOW



KURHAUS HORSACHOW