

KURHAUS KORSAKOW

Our recommendations for your aperitif

Jeeper Grand Assemblage Champagne Brut ⁿ

0,1l
9,50

0,75l
60,00

glass

8,50



Tete Botanical Tonic ⁿ

A unique liqueur based on Shochu ("Japanese vodka" made from rice), which contains 9 Japanese botanicals (Ume plums, lemon peel, plum blossom, ginger, green tea, lily leaves, cinnamon, sansho pepper, dried bonito). We serve a bottle of Thomas Henry Botanical Tonic ^{3,10} and lemon with it.

Belsazar Rosé & Tonic (5 cl Belsazar Rosé ⁿ, 10 cl Thomas Henry Botanical Tonic ^{3,10}, orange)

6,90

Belsazar Red & Ginger (5 cl Belsazar Red ⁿ, 10 cl Ginger Ale ², 1 cl Lime Juice ¹, lime)

6,90

Basil Spritz (Prosecco ⁿ, Balis basil ginger lemonade ², lime)

6,50

Bellini (9 cl Prosecco ⁿ, 4 cl Ponthier Pêche Blanche - white peach puree)

6,90

Amabuki tete - Japan Botanicals ⁿ

A unique shochu-based liqueur made with 9 Japanese botanicals (ume plums, lemon peel, Plum blossom, ginger, green tea, lily leaves, cinnamon, sansho pepper, dried bonito).

5cl
6,50



Starters

Smoked breast of duck (g,n,3)

with truffle mayonnaise, marinated fennel, pickled radish and quince chutney (12,50)

Home-pickled salmon tartare

with potato and pear hash browns and spinach salad with smoked honey dressing (a,d,g,j,n,3) (12,50)

Vegan „Steak Tartare“

with fried capers, onions, Spreewald pickles (j,n,4,a) (10,50)



Veal ragout

served with mushrooms, Worcester sauce and lemon
and gratinated with mountain cheese (9,90)

Beetroot soup

with croutons (i) (6,50)



Small salad with baked goat cheese (j,g,h,n)

with baked goat cheese, walnuts and glazed chestnuts (10,90)



Beluga lentil salad

on leaf salads with tomato concassé (i,j,n,3,) (9,90)

on leaf salads with tomato concassé and bacon (i,j,n,3,1) (10,50)



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Mains

Pink duck breast (g,i,j,n,3)

with red cabbage and potato and Jerusalem artichoke gratin (20,90)

Berlin pork knuckle (g,i,j)

with pork leg stock, sauerkraut, pea puree and mustard (15,90)

Homemade spaetzle (g,a,c,1,9,n,i,3)

with mountain cheese, fried onions and bacon (13,90)

Fried beef liver Berlin style (g,c,a)

with apple, red wine jus, red wine shallots and mashed potato (15,90)

Juicy stewed venison goulash (a,c,n,1,3,g,h)

with autumn vegetables and bread dumplings (18,50)

Classic Viennese schnitzel (escalope) from veal (g,a,c)

with lukewarm cucumber potato salad (j,n,3,i) (24,90)

or fried potatoes (n,1,3) (24,90)

Baked leg of goose (g,i,j,n,3)

with red cabbage, kale and potato dumplings doused with butter fried breadcrumbs (22,50)

Large salad with baked goat cheese

with baked goat cheese, walnuts and glazed chestnuts (g,h,n) (16,50)

Oven-baked trout (a,d,g)

with nut butter, boiled potatoes and cucumber salad with sour cream and dill (19,50)

Homemade vegetarian spaetzle (g,c,a,i)

with mountain cheese, fried onions and lukewarm tomato and shallot salad (13,10)

Black salsify and turnip risotto

with sage, Parmesan cheese, sweet potato chips and parsley oil (a,i,f,n,g) (15,90)

with sage, sweet potato chips and parsley oil (a,i,f,n) (15,50)

Desserts

Lukewarm chocolate cake (a,g,c,j,n,3)

with balsamic cherries (8,50)

Wine recommendation for the chocolate cake: Taylor's Port Ruby Select ⁿ 4,90/glass 0,05l

Caramelized Kaiserschmarrn (g,c,a,h,2)

with raisins (rum), almonds and apple compote from the Brandenburg orchard (9,50)

Crème brûlée (g,c) (7,50)

Wine recommendation for the Kaiserschmarrn and the Crème brûlée:

Beerenauslese Cuvée Prädikatswein, Vineyard Kracher (Burgenland) ⁿ 9,90/glass 0,1l - 9,90/glass 0,1l - 33,00/bottle 0,375l
sweet dessert wine, cuvée made from Chardonnay and Welschriesling

Cheese plate (a,g,j,n,3,i,h,k) Five different types of cheese with quince chutney (14,90)

