



# ALTE ÜBERFAHRT

We are pleased to be able to say that we harvest  
harvest many of our ingredients in the Petzow Schlossgarten.

## TASTE HIGHLIGHTS

Stracciatella & Vinegar-Cherry  
beet / pumpernickel

Ravioli Carbonara

Beet & Siberian Cabbage  
quinoa / peaso

Sturgeon Fillet & Smoke  
emulsion / garden pea

Strawberry & Elderflower  
Miso / Berliner Weisse

*The menu for 79,80*  
*Wine pairing 38,50*

## FOUR COURSE MENU

Stracciatella & Vinegar-Cherry  
beet / pumpernickel

Flowering Cabbage & Tarragon  
nut butter / egg / pistachio

Lamb from the Müritz  
courgette / black cabbage

Gooseberry & Almond  
curd / verbene | vanilla

*The menu for 69,50*  
*Wine pairing 34,00*





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## Á LA CARTE

### To start

Stracciatella & Vinegar-Cherry  
beet / pumpernickel

Flowering Cabbage & Tarragon  
nut butter / egg / pistachio

### Inbetween

Beet & Siberian Cabbage  
quinoa / peaso

Ravioli Carbonara

### Main course

Lamb from the Müritz  
courgette / black cabbage

Sturgeon fillet & Smoke  
emulsion / garden pea

### Dessert

Strawberry & Elderflower  
Miso / Berliner Weisse

Gooseberry & Almond  
curd / verbene | vanilla

4 courses for 69,50  
Wine pairing 34,00

5 courses for 79,80  
Wine pairing 38,50

6 courses for 88,00  
Wine pairing 41,00

8 courses for 99,50  
Wine pairing 55,50

