

TERRA

Starters

Seasonal Salad	11 / 18
Mixed lettuce / cherry tomato / asparagus / cucumber / vinegar pearls / roasted nuts / cress from own harvest Vinaigrette ⁵ or raspberry dressing ⁴	
Beef tatar ¹	22
asparagus / estragon / frisée	
Pickled salmon trout	20
Cucumber / apple / celery / mustard	
Variation of carrot ⁵	20
Parsley / ginger from the Heide / pear	

Soups

Asparagus cream soup ^{1 2}	12
Asparagus / chive / north sea crabs	
Wild garlic cream soup ⁵	13
Apple / farmers bread cubes / shallot	

Intermediate courses

Poached egg ^{1 2 4}	20
Spinach / potato / hollandaise	
Sky and earth ¹	20
Blood sausage / apple / onion / potato	

Main courses

Fish

Fried Müritz pike-perch ^{1 2}	34
Pointed cabbage / potato / lemon-beurre blanc	
Fried trout filet ²	34
Spinach / potato / velouté	

Vegetarian / Vegan

Chickpea ragout ^{1 2 5}	25
Ginger / cherry tomato / wild herbs	
Baked cauliflower ⁴	25
Oyster mushrooms / potato / crumble butter / hollandaise	
Potato hash browns ^{2 5}	25
Radish / asparagus / wild herbs / roasted nuts / Frankfurt green sauce	
Spaghetti with shaved truffle ⁴	25
Truffle from the Teutoburg forest / dike cheese / cress	

Meat

Stuffed Paderborn chicken leg	38
Savoy / truffle / quiche	
Braised veal cheek ²	38
Cauliflower / sweet potato / old Balsamico	

Steak cuts from Drömling region ¹

Beef filet 120/180 g	41/49
Roastbeef dry Aged in our own ripening cabinet 250 g	55
Saddle of venison 180 g	60

We serve with every steak: ^{1 2}

Onion-chutney / wild brokoli /
Potato-truffle-purree / jus / béarnaise / herb butter

From Kuhls asparagus farm ¹

Cooked asparagus 300 g	26
Sauce hollandaise / brown butter / new potato	

Cooked asparagus 200 g
Sauce hollandaise / brown butter / new potato
Served with:

Ham from the apple pig ²	34
Fried salmon filet ²	38
Wiener Schnitzel 120 g with lemon	42
Beef filet 120 g ²	54

Dessert

Crème brûlée „Terra style“ ⁴	13
strawberry / mascarpone / lime	
Blueberry tartlets ⁴	13
Soy yoghurt / crumble / walnut	
Selection of cheese ⁴	17
Black walnut / apple mustard / bread from Backgeschwister	
Original Beans Virunga chocolate mousse ⁴	14
Cream / orange / acinacress	

"Our commitment to sustainability is also reflected in our product procurement. Many of our products (including fish, meat, fruit and vegetables, dairy products) are sourced from local suppliers."
If you have dietary requirements or food intolerances, e.g. nuts, please contact our trained restaurant team for further assistance with your meal selection.
Prices in € including 19% VAT.