

TERRA

APERITIF

Alois Kiefer Riesling Sekt „Brut“	13
Lanson le Black Label Champagner “Brut”	22
Ruinart Rosé Champagner “Brut”	31
Riesling trifft Holler	14
Riesling Sekt brut / Gin / Elderflower	
The Wolfsburg One	15
Wolfsburg Gin / Schweppes Tonic	
Negroni	14

STARTERS

Saisonal Salad ¹²³	11 / 18
Mixed lettuce / cherry tomato / cucumber / balsamico pearls / roasted nuts / cress from own harvest vinaigrette ⁵ or raspberry dressing ⁴	
Beef Tatar ¹	22
Truffled butter / celery / egg yolk / cress	
Pickled salmon trout ¹	20
Cucumber / apple / horseradish / anethum	
Variation of the beetroot ³⁵	20
Parsley / ginger from the “Heide” region / pear	

SOUPS

Rutabaga peanut cream soup	13
Smoked eel / anethum / vinegar pearls	
Riesling-wine mustard soup ¹³⁵	13
Apple chutney / cricky bread / chives	

INTERMEDIATE COURSES

Poached egg ¹²	20
Pointed cabbage / potato / bacon	
Homemade dumplings of bread from Backgeschwister ¹⁴	20
Black salsify / buckwheat / wild herbs	

MAIN COURSES

FISH

Fried Müritz pike perch filet ¹	34
Sprouts / celery / pumpernickel	
Fried trout fillet from the Benecke farm ¹	34
Savoy / potato / velouté	

VEGETARIAN / VEGAN

Stear mushroom risotto ¹³⁵	25
Mustard / dried tomatoes / wild herbs	
Cabbage rolls ²⁵	25
Oyster mushrooms / potato / cress	
Beet ravioli ⁴	25
Goat cheese / pear / roasted nuts	
Spaghetti with shaved truffle ⁴	25
Truffles from Teutoburg Forest / dike cheese / cress	

MEAT

Breast of a duck	38
Peperonata / stear risotto / thym jus	
Braised veal cheek	38
Kale / leek bacon quiche / mustard jus	

STEAK CUTS FROM DRÖMLING REGION¹

Beef filet 120/180g	41/49
Roastbeef dry Aged in your own ripening cabinet 250g	47
Saddle of venison 180g	52

We serve with every steak:

Silver onion ragout / grilled salsify / potato and truffle rösti / jus / béarnaise / herb butter

DESSERTS

Crème brûlée „Terra style“ ¹	13
Apple / sour creme / walnut	
Mandarine tarte ¹³⁵	13
Soy joghurt / crumble / mint	
Selection of cheese ⁴	17
Black walnut / apple mustard / bread from Backgeschwister	

1 regional 2 gluten free 3 lactose free 4 vegetarian 5 vegan

"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.