

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

Seasonal salad ^{1 2 3}	11 / 18
Mixed lettuce / cherry tomato / cucumber / vinegar pearls / roasted nuts / cress from own harvest vinaigrette ⁵ or raspberry dressing ⁴	
Beef tartare ¹	22
Truffle butter / celery / egg yolk / cress	
Pickled salmon trout ¹	20
Cucumber / apple / horseradish / dill	
Variation of the beetroot ^{3 5}	20
Parsley / ginger from the heath / pear	

SOUPS

Rutabaga peanut cream soup	13
Smoked eel / dill / vinegar pearls	
Riesling-wine mustard soup ^{1 3 5}	13
Apple chutney / crispbread / chives	

INTERMEDIATE COURSES

Poached egg ^{1 2}	20
Pointed cabbage / potato / bacon	
Homemade dumplings of bread from Backgeschwister ^{1 4}	20
Black salsify / buckwheat / wild herbs	

MAIN COURSES

FISH

Fried pike-perch fillet from the Müritz ¹	34
Brussels sprouts / celery / pumpnickel	
Fried trout fillet from the Benecke farm ¹	34
Savoy cabbage / potato / velouté	

VEGETARIAN / VEGAN

Barley mushroom risotto ^{1 3 5}	25
Mustard / dried tomatoes / wild herbs	
Cabbage rolls ^{2 5}	25
Oyster mushrooms / potato / cress	
Beet ravioli ⁴	25
Goat's cheese / pear / roasted nuts	
Spaghetti with shaved truffle ⁴	25
Truffles from the Teutoburg Forest / dyke cheese / cress	

MEAT

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

STEAK CUTS FROM DRÖMLING¹

Beef filet 120/180g	41/49
Roastbeef dry aged in our own dry ager 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	
Mandarin tartlet ^{1 3 5}	13
Soy yogurt / 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.