



SPINDLER

B E R L I N

CLASSIC MENU

Lachs

*hausgebeizt, gelbe und rote Beete
Pickles, Ricotta*

Salmon

*home marinated, yellow beets
beetroot, pickles, ricotta*

...

Entrecôte

*220 gr. Steak vom Charolais, Norddeutschland
Champignon-Kartoffel-Gratin, wilder Brokkoli
Rauchbierjus*

Entrecôte

*220 gr. Charolais steak, Northern Germany
button mushroom potato gratin, wild broccoli
smoked beer sauce*

...

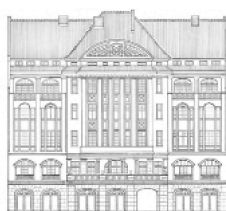
Schokoladen Fondant

*lauwarmer Schokokuchen, pochierte Pflaume
Honeycomb, Ruby-Schokoladeneis*

Chocolate Fondant

*warm chocolate fondant, poached plum
honey comb, ruby chocolate icecream*

61 Euro p. Person



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Blumenkohl-Suppe

*Beluga-linsen, granatapfel
Ricotta, Trüffelöl*

Cauliflower Soup

*beluga lentils, pomegranate
ricotta, truffle oil*

...

Kabeljau & Couscous

*Fenchel, Blumenkohl, Möhrencreme
Salsa Verde*

Cod & Couscous

*fennel, cauliflower, carrot cream
salsa verde*

...

Mohn-Zimt Kuchen

*Zitronenquark, pochierte Birne
Mandarinensorbet*

Poppy Seed Cinnamon Cake

*lemon curd, poached pear
mandarin sorbet*

48 Euro p. Person



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Tartar

*70 gr. vom Wolowina-Rind, Wachtelei
Kapern, Parmesan, Focaccia*

Tartare

*70 gr. from Wolowina beef, quail egg
capers, parmesan, focaccia*

...

Schweinebauch

*„slow roasted“ vom Havelländer Apfelschwein
Champignon-Kartoffel-Gratin, Baby-Romana, Möhre
Rauchbierjus*

Pork Belly

*slowly roasted, apple-fed porc from Havelland
button mushroom potato gratin, baby romana, carrot
smoked beer sauce*

...

Pistazien-Panna-Cotta

*Apfel kompott, Crumble, Granny Smith
Vanilleschaum*

Pistachio-Panna-Cotta

*apple compote, crumble, granny-smith
vanilla foam*

46 Euro p. Person



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VEGANE ALTERNATIVE

Grüner Salat

Blattsalate, Vinaigrette

Green salad

mixed green leaves, vinaigrette

...

Winter Veggies

Rote-beete-perlcouscous, kräuterseitlinge, wilder brokkoli

Hokkaido-kürbis, Blumenkohl

knüspriger Grünkohl

Autumn Veggies

beetroot pearl couscous, wild broccoli, king oyster mushrooms

Hokkaido-pumpkin, cauliflower

crispy Kale

...

Sorbet

3 Kugeln, Hausgmacht

Sorbet

3 scoops, homemade

33,5 Euro p. Person