



SPINDLER

BERLIN

HERBST VEGGIE MENU

Vialone Risotto

geschmorter Mais, Quitte

Schweizer Schinken

Vialone Risotto

braised corn, quince

swiss cured ham

...

Steinpilz Gnocchi

Chicoree, glasierte Steinpilze

Leinsamen

Porcini Gnocchi

chicory, glazed porcini mushrooms

linseeds

...

Schokolade

Schokoladenfondant, Preiselbeerkompott

Blutorangensorbet

Chocolate

chocolate fondant, loganberry compote

blood orange sorbet

45 Euro



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HERBST MENU

Kürbissuppe

*Hokkaido, Perlgerste, Hafer
Cranberry Confit*

Pumpkin Soup

*hokkaido, pearl barley, oats
cranberry confit*

...

Fasan & Pommes Dauphine

*in Weißbier langsam geschmortes Fasanenfilet
Pommes Dauphine, Mangold
Morchel Sauce*

Pheasant & Pommes Dauphine

*pheasant fillet slow cooked in white beer
pommes dauphine, mangold
morels sauce*

...

Schokolade

*Schokoladenfondant, Preiselbeerkompott
Blutorangensorbet*

Chocolate

*chocolate fondant, lingonberry compote
blood orange sorbet*

50 Euro



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Burrata

*Quinoa, knusprige Aubergine
Blütenpollen,, Tamarillo Coulis*

Burrata

*quinoa, crispy aubergine
bee pollen, tamarillo coulis*

...

Norwegischer Heilbutt

*Seetangkuchen, Artischocke
Flusskrebs-Butter*

Norwegian Halibut

*seaweed cake, artichoke
crayfish butter*

...

Victoria Ananas

*pochiert in Orgeat & Chai Sirup
Papaya Sorbet*

Victoria Pineapple

*poached in orgeat & chai syrup
papaya sorbet*

56,5 Euro



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Makrelenfilet

*Socca, eingelegte Gurke
Isländische Creme*

Mackerel Fillet

*socca, pickled cucumber
Icelandic cream*

...

Entrecôte

*220gr, Simmentaler vom Lavasteingrill
Kartoffelpüree, Chantenay Möhren
Café de Paris Butter*

Entrecôte

*220 gr „Simmentaler“ grilled on lava stone
potato mash, chantenay carrots
café de Paris butter*

...

Pralinen Crème Brûlée

*Caramelised Hazelnut
Crème Brûlée*

56,5 Euro



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HERBST MENU

Rindertartar

*Rote Beete, Miso, Rettich
Roggenbrot*

Beef Tartare

*red beetroot, miso, radish
rye bread*

...

Rinderfilet

*200gr, Simmentaler vom Lavasteingrill,
Sellerie-Trüffel Püree, Steinpilz, Schalotten Confit
Romanesco, Rotwein Jus*

Filet from Beef

*200 gr „Simmentaler“ beef filet, grilled on lava stone
celeriac-truffle mashes, porcini mushroom, shallot confit
romanesco, red wine jus*

...

Victoria Ananas

*pochiert in Orgeat & Chai Sirup
Papaya Sorbet*

Victoria Pineapple

*poached in orgeat & chai syrup
papaya sorbet*

64 Euro