

BRUNCH 10-16

Brot & Butter | 3,5
Sauerteigbrot von „le Brot“

FRÜHSTÜCK

Croissant 2,5
natur

Croissant Confiture 4,5
Zimtbutter, Erdbeermarmelade

French Toast 9,5
Croissant Pain Perdu, Apfel-Rhabarber Kompott
Thymian-Chantilly-Crème, Apfel-Chips

Granola 13
Quitte, Traube, Joghurt, Honig
Wassermelonen-Bergamotte Sorbet

Buttermilch Pancakes 12
Ahornsirup, Apfel-Rhabarber Kompott
Rosinen, Crumble

Hafer Porridge 12
Hafermilch, Haferflocken, Kokos
Granatapfel, Birne, Vanille
Limettenconfit (vegan)

EIER

Florentine 13
2 pochierte Eier, Muffin, Baby Spinat
Sauce Hollandaise, Drilling-Kartoffeln

Roseline 15
2 pochierte Eier, Muffin, Baby Spinat
Avocado, Sauce Hollandaise, Drillinge

Benedict 15
2 pochierte Eier, Muffin, Baby Spinat
Bacon, Sauce Hollandaise, Drillinge

Royale 16
2 pochierte Eier, Muffin, Baby Spinat
Räucherlachs, Sauce Hollandaise, Drillinge

Trüffelei & Brioche 12
getrüffeltes Rührei, Brioche, Babyspinat

Pancake, Egg & Bacon 14,5
Buttermilch Pancake, Spiegelei, Bacon
Bourbon Butter, Ahornsirup

Something „English“ 17,9
2 Spiegeleier, Bacon, White Pudding
Jalapeño-Cheddar Würstchen, Baked Beans
Portobello, Steinpilz-Jeuilleté

Glutenfrei +2
Manick-Kokos Brot
(hausgemacht)

LUNCH

Croque Monsieur 13,5
geröstetes „Pain-de-mie“
Schinken, Gruyère, Pickles, Romana

Croque Madame 14,9
geröstetes „Pain-de-mie“, Spiegelei
Schinken, Gruyère, Pickles, Romana

Rote Beete Gnocchi 15
Stilton Blaukäse, Erbsen, Dill

Burrata 16
Kompott aus roten Zwiebeln & Brombeeren
Radicchio, Crème de Mûre, Himbeere
Basilikum, Rauchsatz, Espelette Pfeffer

Blumenkohl 18,5
Zaatar „spiced“ Blumenkohl
Räuchermandel, mariniertes Rotkohl
Zitronengrasöl, Béchamel (vegan)

Filet Médailles 27
150 gr dry aged Rinderfilet, wilder Broccoli
getrüffelte Drillinge, Sauce Hollandaise

Beelitzer Spargel 24
Drilling Kartoffeln, Sauce Hollandaise,
Nussbutter

120 gr. Prager Kochschinken +6
100 gr. Räucherlachs + 12
150gr. Kabeljaufilet + 16
150gr. dry aged Rinderfilet Medaillons +25

Daikon Miesmuscheln | 22
1/2 Kilo dänische Nördseemussheln
Daikon-Wakame-Sud, Edamame
Knoblauch Croutons

KÄSE

3 Sorten von Waltmann 15,5
Palet Périgourdin, Saint-Paulin Fermier
70 Wochen Gouda, Senfsatz, Pekannuss
Buchenpilz, Schwarzbrot

KUCHEN 5,9
in unserer Vitrine, bitte fragen Sie
den Service

Schoko Cookie 3,9
mit viel Schokolade

SPINDLER

www.spindler-berlin.de
instagram: @spindler.berlin

B R U N C H 10-16

Bread & Butter | 3,5
Sourdough from „le Brot“

B R E A K F A S T

Croissant 2,5
nature

Croissant Confiture 4,5
cinnamon butter, strawberry jam

French Toast 9,5
*croissant pain perdu, apple-rhubarb compote
 thyme-chantilly crème, apple chips*

Granola 13
*quince, grape, honey, yogurt
 watermelon-bergamot sorbet*

Buttermilk Pancakes 12
*maple syrup, apple-rhubarb compote
 raisins, crumble*

Oat Porridge 12
*oat milk, oats, cocos
 pomegranate, pear, vanilla
 lime confit (vegan)*

E G G S

Florentine 13
*2 poached eggs, muffin, baby spinach
 sauce hollandaise, drilling potatoes*

Roseline 15
*2 poached eggs, muffin, baby spinach
 avocado, sauce hollandaise, drilling potatoes*

Benedict 15
*2 poached eggs, muffin, baby spinach
 bacon, sauce hollandaise, drilling potatoes*

Royale 16
*2 poached eggs, muffin, baby spinach,
 smoked salmon, hollandaise, drilling potatoes*

Truffle Egg & Brioche 12
truffled scrambled eggs, brioche, baby spinach

Pancake, Egg & Bacon 14,5
*buttermilk pancakes, fried egg, bacon
 bourbon butter, maple syrup*

Something „English“ 17,9
*2 fried eggs, bacon, white pudding
 jalapeño-cheddar sausage, baked beans
 portobello, porcini feuilleté*

Gluten free +2
homemade maniok-coconut bread

L U N C H

Croque Monsieur 13,5
*toasted „Pain-de-mie“
 smoked ham, Gruyère, pickles, romana*

Croque Madame 14,9
*toasted „Pain-de-mie“, fried egg
 smoked ham, Gruyère, pickles, romana*

Beetroot Gnocchi 15
stilton blue cheese, peas, dill

Burrata 16
*red onion & blackberry compote
 radicchio, crème de mûre, raspberry
 basil, smoked salt, espelette pepper*

Cauliflower 18,5
*žataar spiced cauliflower
 smoked almond, pickled red cabbage
 lemongras oil, curried bechamel (vegan)*

Filet Médailles 27
*150 gr dry aged beef filet, wild broccoli
 truffled baby potatoes, sauce hollandaise*

Asparagus from Beelitz 24
*white asparagus from Brandenburg
 drilling potatoes, sauce hollandaise
 brown butter*

120 gr. prager ham +6

100 gr. smoked salmon +12

150gr. cod filet +16

150gr. dry aged beef filet medaillons +25

Daikon Mussels | 22
*1/2 kilo mussels from danish north sea
 daikon-wakame-broth, edamame
 garlic croutons*

C H E E S E

Three Types from Waltmann 15,5
*Palet Périgourdin, Saint-Paulin Fermier
 70weeks Gouda, mustard seed, pecan nut
 beech mushroom, dark bread*

C A K E 5,9
in our vitrine, please ask the service

Double Choco Cookie 3,9
with lots of chocolate

SPINDLER

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