

Menu

Crisp and fresh from Brandenburg's fields

Chef - salad (c,a,j) garnished with cucumber, tomato, peppers, olives, egg, house dressing	8,90 €
with chicken breast (a,j,c)	+ 4.90 €
Vegetarian / vegan - with 5 spring rolls (a,j)	+ 3,90 €
- with tofu (a,j)	+ 4,90 €
From the soup pot Supper of the day	
on recommendation ours kitchen chefs	4,90€
Classics from the region	
Sours from the Spreewald with mustard – pickles & baguette (a,j)	5,90€
Seasoned meat	

6,90€

10,90 €

10,90€

18,90€

baked with cheese, lemon & baguette (a,g,i,f,d)

with herbs, rosemary potatoes & linseed oil (g,j)

with gek. Ham, bacon, liver sausage, blood sausage, cheese, cucumber

Roasted zander fillet with cream spinach, parsley potatoes (a,d,g,j)

Lusatian Cream curd

Spreewald plate (a,c,g,j,12,1)



Definite and spicy

Farmer's breakfast	
with pickles and crisp salad bouquet (c,j,1,3)	10,90 €
Carpaccio of beef	
with rocket, tomatoes, olive oil, sea salt, Grana Padano & Baguette (g,a)	11,90€

Vegetarian / Gluten-free

Linguine,, Garlic -Oil" mit Arugula, Kirschtomaten, Chili, Knoblauch & Grana Padano (a,g)	12,90€
Linguine Gluten-free with rocket, cherry tomatoes, chilli, garlic & grana Padano (g)	12,90€

Fresh from the pig

Pork schnitzel "Wiener Art" with Steakhouse Pommes & Salatbouquet (a,c,j)	13,90 €
Pork schnitzel "Hamburger Art ,, with fried egg with roast potatoes & salad bouquet (a,c,i,j,1,3)	14,90 €
"Roggosener" Garicschnitzel baked with tomato and cheese, with roast potatoes & salad bouquet (a,c,i,j,g,1,3)	14,90 €
"Lausitzer" Meerrettichschnitzel (a,c,i,j,g,1,3,4) baked with cucumber and cheese, with roast potatoes & salad bouquet	14,90 €

Dessert

Chocolate cake

with liquid core, vanilla ice cream(a) 5,90 €



Additives & Allergens

additives:

- 1 with preservative
- 2 with dye
- 3 with antioxidants
- 4 with sweetener saccharin
- 5 with sweetener cyclamate
- 6 sweetener Aspatam (enth. phenylaline source)
- 7 with sweetener acesulfame
- 8 with phosphorus
- 9 geschwefelt
- 10 chininhaltig
- 11 cofeinhaltig
- 12 with flavour enhancer
- 13 blackened
- 14 waxed
- 15 genetically changed

Allergens:

- a glutenhaltig
- **b** crustaceans
- c Eggs and egg products
- D Fish and fish products
- and Peanuts and peanut products
 - f Soya and soya products
 - g Milk and milk products
 - H Peel fruit (nuts)
 - i Celery and celery products
 - Mustard and mustard products
 - k sesame seed
 - L lupins
- m Molluscs (snails, mussels, calamari, oysters)
- n Sulphur dioxide and sulphides

You may also want to choose something from our ice cream menu, which we will gladly send you at the table if you wish.

For your celebrations we are happy to offer you individual menus and buffets in consultation with our chef.

Our rooms, which you can also visit and book according to availability, offer you theright setting for your celebrations, celebrations as well as events and meetings.

We are happy to advise you!

For additional allergens and ingredients, please ask our service staff

Your hostess

Heike Ehlenberger with family

& the entire Waldhotel Roggosen team