

Brasserie

WELCOME TO THE BRASSERIE !

A FRENCH BREWERY RESTAURANT, NOT UNLIKE SOME OF THE MODERN DAYS BREWPUBS IS THE ARCHITECTURAL EXAMPLE OUR COSY HOTEL RESTAURANT IS MOULDED AFTER.

WE OFFER QUALITY REGIONAL COOKING UTILIZING MANY LOCALLY SOURCED INGREDIENTS LIKE REALLY GOOD BEEF, FRESH POULTRY, PORK AND LAMB, VENISON FROM LOCAL HUNTERS AS WELL AS FISH FROM THE BALTIC SEA AND LAKE MÜRITZ. ALL OF IT IS CRAFTED TRADITIONALLY, YET CONTEMPORARY AND PRESENTED WITH LOVE.

OUR SPECTACULAR 180° VIEW OF THE BALTIC SEASHORE SHOULDN'T DISTRACT YOU FROM THE CULINARY SPECIALITIES PREPARED AND SERVED BY OUR MINDFUL AND FRIENDLY HOST STEFAN PAGELS AND HIS KITCHEN MANAGER MATTHIAS STOLZE.

THIS CAREFULLY PLOTTED CULINARY ORBIT OF REGIONAL CUISINE IS EXTENDED AND SURPASSED REGULARLY BY OUR THEMED BUFFET NIGHTS WITH MORE INTERNATIONAL COOKING.

PLEASE NOTICE MY DAILY SET MENU RECOMMENDATION WHICH IS ALWAYS OFFERED WITH A FINELY SELECTED WINE PAIRING TO MEET YOUR EXPECTATIONS.

OUR AWARD FROM "THE GREAT RESTAURANT & HOTEL GUIDE" IS YOUR GUARANTEE FOR AN ENJOYABLE EVENING.

BON APPETIT !

EXECUTIVE CHEF

🌀 GERMAN AWARD: "ARAL SCHLEMMER ATLAS" – 2,5 WOODEN SPOON 🌀

🌀 GERMAN AWARD: "THE GREAT RESTAURANT & HOTEL GUIDE" - 2 CHEF'S CAPS 🌀

🌀 VARTA GUIDE – 2 DIAMANTEN 🌀

🌀 MARCELLINO'S RESTAURANT REPORT 2009/2010 🌀

WHILE USING ORGANIC PRODUCTS WE ARE CONTROLLED CONSTANTLY AND PROPERLY BY THE PROFESSIONAL ASSOCIATION FOR ORGANIC FARMING *FACHVEREIN ÖKO-KONTROLLE E. V.*

DE-034-ÖKO-KONTROLLSTELLE

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SOME OF OUR LOCAL PURVEYORS, FOOD MANUFACTURES, CERTIFIED ORGANIC FARMERS AND RANCHERS:

- 1 ORGANIC GOOSE AND DUCK: ORGANIC FARM JONAS, RETELSDORF
- 2 ORGANIC CHEESE: KRANICHHOF, BENTIN
- 3 FRUIT BRANDY: DISTILLERY GUT SCHWECHOW
- 4 VENISON: MECKLENBURGER FLEISCHWAREN, WISMAR
- 5 TURKEY AND TURKEY MEAT PRODUCTS: MECKLENBURGER LANDPUTE, SEVERIN
- 6 HONEY: BEE-KEEPER FREIHEIT, REDERANK
- 7 GOAT & GOAT MEAT PRODUCTS: NORBERT MICHAELS, WARNKENHAGEN
- 8 HANDCRAFTED DARK BEER: BREWERY TROTZENBURG, ROSTOCK
- 9 BREAD, ROLLS, CAKES, TORTES: CONFECTIONER NOWAK, ROSTOCK
- 10 FISH DELICACIES: FISCH & FEINKOST, ROSTOCKER FISCHMARKT MARIENEHE, ROSTOCK
- 11 VENISON: LOCAL DEER HUNTERS IN SCHWAAN AND ROSTOCK
- 12 ORGANIC LAMB AND LAMB MEAT PRODUCTS: VICTOR'S MÜRITZLAMM, STUER
- 13 SMOKED FISCH AND FRESHWATER FISH: DIE MÜRITZFISCHER, RÖBEL
- 14 VENISON: WILDMEISTER JENSS, RIBNITZ-DAMGARTEN
- 15 ORGANIC EGGS UND POTATOES: FARMERS' COOPERATIVE FÜRSTENHOF
- 16 ORGANIC BEEF, CHICKEN, LAMB AND PORK: FARMERS' COOPERATIVE BIOPARK, MALCHIN
- 17 ORGANIC CHEESE: EWE'S MILK FARM MELCHIOR, DEMMIN, PEENETAL
- 18 HERRING SPECIALITIES AND SMOKED FISH: HENRY RASMUS, STRALSUND
- 19 ORGANIC BEER UND SOFT DRINKS: BREWERY STRALSUNDER
- 20 ORGANIC PORK, BEEF, SAUSAGES AND HAMS: LANDWERT HOF, STAHLBRODE
- 21 WILD HERBS: MARKET GARDEN ESSBARE LANDSCHAFTEN, SÜDERHOLZ
- 22 ORGANIC VEGETABLES, CHEESE, ANYTHING ORGANIC: BIOFRISCH NORDOST, TESCHENDORF
- 23 FRUIT AND VEGETABLES: FRUIT WHOLESALE COMPANY MÖNCHGUTER
- 24 EXTRAORDINARY QUALITY FRUIT BRANDY: DISTILLERY ZINZOW, FRIEDLAND
- 25 ORGANIC CHEESE: HOFGUT BISDAMITZ, RÜGEN
- 26 ORGANIC HERB TEAS: KRÄUTERGARTEN POMMERLAND, PULOW
- 27 ORGANIC TOMATOES, WHEAT GRASS AND ORGANIC CUCUMBERS: MARKET GARDEN ANITA ROHDE, ROSTOCK

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APPETIZERS



ROASTED FRESH LOCAL GOAT CHEESE WITH BACON
LAVENDER HONEY AND MIZUNA

11,50 €



CHUNKY TARTARE OF BROOK TROUT FROM AQUACULTURE
SERVED WITH MARINATED ALGAE SALAD AND APPLE CORIANDER
SORBET

12 €



OUR RUSTIC POTATO SALAD WITH LOCALLY GROWN ORGANIC
POTATOES, EXTRA VIRGIN RAPESEED OIL , MILD WINE VINEGAR
AND FRESH MEAT STOCK WHICH IS PREPARED DAILY FRESH FROM
SCRATCH SERVED WITH FRIED, BREADED AND DEBONED CHICKEN
PLUS TARRAGON-LEMON BUTTER SAUCE

12€

SERVED WITH PAN-FRIED KING PRAWNS IN HERB BUTTER

14,50 €



ORGANIC BEEF CARPACCIO WITH CELERY AND CRÈME FRAÎCHE

18 €

SALAD „BRASSERIE“,
CRISPY SEASONAL LETTUCES WITH PAN-FRIED KING-PRAWN,
SAUTEED KING SCALLOP AND STRIPS OF BARBARY DUCK BREAST
ACCOMPANIED BY YOUR CHOICE OF JOGHURT DRESSING, BALSAMIC
VINAIGRETTE OR HERB SAUCE

19 €

SOUPS



HEARTY CHICKEN SOUP SERVED WITH VEGETABLES AND A LOT OF
MEAT

7,50 €



PARSLEY - PEAS SOUP WITH A HOME-MADE BEEF KNUCKLE AND HEAVY
SOUR CREAM

8,50 €

TILLMANN HAHN'S LIMPID FISH STEW
WITH CRISPY ROOT VEGETABLES, HERB CROSTINI AND SAUCE ROUILLE

8,50 €

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WARM STARTERS



CREAMY WHITE WINE RISOTTO SERVED WITH A GRILLED AUBERGINE
SAUTÉED CHERRY TOMATOES AND MATURED HARD CHEESE

11 €

HOME-MADE DUMPLINGS FILLED WITH VEAL, HAM AND HARD CHEESE

15 €

SAUTÉED WITH FRESH MUSHROOMS AND SAGE BUTTER

SAUTEED KING SCALLOPS COVERED WITH A PISTACHIO CRUST ON A
PUREE OF WHITE CELERY AND RED WINE BUTTER

19 €

MAIN DISHES



POACHED BALTIC SEA CODFISH WITH SAUTÉED SPINACH
BUTTERMILK MASH AND LEMON VERMOUTH FOAM

18 €

CRISPY FILLET OF PIKEPERCH PRESENTED ON A PUREE OF POTATOES
AND HORSERADISH WITH FRESH STONEGROUND MUSTARD CRISPY
SUGAR SNAPS ACCOMPLISHED BY A FOAM OF WHITE TOMATOES

19 €



CUTLET FROM LOCAL ORGANIC PORK CRUSTED WITH HERBS AND
MUSTARD, ACCOMPANIED BY POINTED CABBAGE AND BACKED
POTATOES AND PEPPER JUS

19 €

„BUTCHER’S MASTERPIECE“

MEDIUM FLASH-FRIED MINUTE STEAK (FLANK, HANGER OR SKIRT)
ACCOMPANIED BY ROASTED FINGER-SHAPED POTATO DUMPLINGS
WITH MIXED BEANS AND PORT WINE GRAVY

24 €



TWO CUTS FROM LOCAL ORGANIC LAMB
PINK ROASTED LEG CUTS AND TENDER BRAISED KNUCKLE MEAT
SERVED WITH KOHLRABI, POTATO GRATIN AND THYME JUS

27 €

JUICY FILLET STEAK OF GRASS-FED BEEF WITH PEPPERED BUTTER
ON GRILLED VEGETABLES WITH BAKED POTATOES ROASTED IN OLIVE

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OIL ACCOMPANIED BY HERBED SOUR CREAM

29,50 €



WHOLE ROASTED ORGANIC CHICKEN FOR TWO PEOPLE SERVED IN TWO COURSES:

1. GOLDEN BROWN BREAST WITH MASHED POTATOES AND ORGANIC CARROTS
2. LEG MEAT WITH SALAD AND PAN-FRIED MUSHROOMS

PER PERSON 24 €

THE COOKING TAKES ABOUT 40 MINUTES.

CHEESE



ASSORTMENT OF REGIONAL ORGANIC CHEESES ACCORDING TO DAILY OFFER WITH HOME-MADE CHUTNEYS, PESTO AND THE BEST FRUIT LOAF

16 €

DESSERTS

“ESPRESSO TRIFLE”

SMALL DESSERT WITH INTENSIVE COFFEE MOUSSE, SPOON BISQUIT, AMARETTO CHERRIES AND CHOCOLATE SORBET

7 €



CURD DUMPLINGS WITH NOUGAT FILLED, PIEPLANT RAGOUT AND STRAWBERRY SORBET

7,50 €

ASSORTMENT OF HOME-MADE SHERBETS SERVED WITH FRESH FRUIT AND FRUIT SAUCES

9 €

MANGO-PASSION FRUIT PARFAIT SERVED WITH FRESH LYCHEE, COCONUT SABAYONE AND ALMOND BISQUIT

9 €

PINEAPPLE CRÈME BRÛLÉE

WITH PAPAYA CHILLI COMPOTE AND YOGHURT ICE CREAM

9 €

THESE ARE SAMPLES OF OUR LATEST OFFERS. SUBJECT TO CHANGE.