

WELCOME & TAPAS

5,00

EDAMAME

Sojabohnen, Maldon-Meersalz & Sesam
Soybeans, Maldon sea salt & sesame

6,00

PIMIENTOS DE PADRÓN

Grüne Paprikaschoten & Maldon-Meersalz
Padrón peppers & Maldon sea salt

7,00

SWEET POTATOE FRIES

Süßkartoffel-Pommes, Trüffelmayo & Parmesan
Sweet potato fries, truffle mayo & parmesan

8,00

HALLOUMI FRIES

Halloumi & spicy Guacamole
Halloumi & spicy Guacamole

SOUP

8,00

PARKER'S TÜRKISCHE LINSENSUPPE

Nana-Minze, Paprika & Zitrone
Turkish lentil soup, nana mint, pepper & lemon

PARKER BOWLES STARTER

13,00

FRIED CHICKEN WAN TAN'S

Hähnchen, Thai Basilikum, Chili & Pflaumen Chutney
Chicken, Thai basil, chili & plum chutney

S 7,00 / L 13,00

WILDKRÄUTERSALAT AUS BERLIN & BRANDENBURG

Pico de Gallo, Passionsfrucht Balsam 3% & Avocado
Wild herbs salad, pico de gallo, passion fruit balm 3% & avocado

8,00

KOREAN BEEF

2 gedämpfte homemade Bao Buns, gezupftes U.S Short Rib Fleisch
BBQ Sauce, Hoisin & Rettich
2 steamed homemade bao buns, pulled U.S. short rib, BBQ sauce, hoisin & radish

2,50

+ Kimchi / *Kimchi*

15,00

BEEF CARPACCIO

Parmesan, Pilze, Trüffel-Vinaigrette & Röstbrot
Parmesan, mushrooms, truffle vinaigrette & toast

12,00

GERÖSTETER BLUMENKOHLKOPF

Tahina, Koriander, Sumak, Pinienkerne & Zhoug
Roasted cauliflower, tahini, cilantro, sumac, pine nuts & zhoug

SHARING IS CARING! FROM 2 PEOPLE UP!

52,00

FROM THE FOREST AND MEADOW

12H/80° Sous-vide gegarte Querrippe vom U.S Beef (500g), Merguez (300g)
Ofentomaten, Mais-Jalapeno-Püree & BBQ Jus
*12H/80° sous vide U.S. beef short rib (500g), Merguez (300g)
oven tomatoes, corn jalapeno puree & BBQ gravy*

54,00

FROM THE SEA

Cajun Spice Tuna Tataki Style (300g), Kabeljau Tempura (300g)
Garnelen 4 Stk, süss-sauerer Gurkensalat, Spinat, Kartoffelstampf & Miso Hollandaise
*Cajun Spice Tuna Tataki Style (300g), Cod Tempura (300g)
Prawns 4 pcs, sweet & sour cucumber salad, spinach, mashed potato & miso hollandaise*

42,00

URBAN FOOD

Ganzes Paderborner Brathähnchen (1100g), Curry-Coleslaw, grüner Salat
Hausfritten & Chipotle Mayonnaise
Roast chicken (1100g), curry coleslaw, green salad, homemade fries & chipotle mayo

39,00

FROM THE GARDEN

Falafel, Aubergine, Türkischer Joghurt, Taboulé, Ofentomate & Hummus
Falafel, eggplant, Turkish yogurt, tabbouleh, oven tomato & hummus

EVERYBODY'S DARLING

S 12,00 / L 22,00

WIENER SCHNITZEL VOM WIESENKALB

Kartoffel-Gurken-Salat

Viennese schnitzel, potato & cucumber salad

15,00

FLAT IRON STEAK SANDWICH

Brioche, Pico de Gallo, Koriander, Chimichurri, Chopped Salad & Avocado

Brioche, pico de gallo, cilantro, chimichurri, chopped salad & avocado

4,00

+ Süßkartoffel Kimchi Cheddar Fries

Sweet potato kimchi cheddar fries

S 12,00 / L 20,00

PB FISH 'N' CHIPS

Island Kabeljau in Ginger-Beer Tempura, Malzessig Reduktion,

Sauce Tartare & Kartoffelchips

Iceland cod in Ginger-Beer tempura, malt vinegar reduction, tartare sauce & potato chips

S 10,00 / L 18,00

KICHERERBSEN-TOFU-CURRY

Kokosmilch, Aubergine, Koriander, Mandel, Joghurt, Granatapfel & Olivenöl

Chickpea, Tofu, coconut milk, eggplant, cilantro, almond, yogurt, pomegranate & olive oil

SWEETS & CHEESE

7,50

TRIO OF SORBET'S

8,00

CRÈME BRÛLÉE VON DER TAHITI-VANILLE

Brombeer-Sorbet
Blackberry sorbet

9,00

PARKER'S HALBFLÜSSIGER SCHOKOLADENKUCHEN

Bananen-Sorbet, Dulce de Leche & gesalzene Erdnüsse
Chocolate lava cake, banana sorbet, dulce de leche & salted peanuts

S 9,00 / L 13,00

FRISCHE & GEREIFTE ROHMILCHKÄSE VON FRITZ BLOMEYER AUS BERLIN

Früchtebrot & Chutney
Fresh & mature raw milk cheese from Fritz Blomayer, fruitcake & chutney