



We take the good old traditional recipes and the best  
local ingredients to create fun and tasty food.  
Let tradition surprise you!

## WELCOME & TAPAS

5,00

**EDAMAME**  
Sojabohnen, Maldon-Meersalz & Sesam/ *Soybeans, Maldon sea salt & sesame*

5,00

**KIMCHI**  
Fermentierter koreanischer Kohl/ *Fermented Korean cabbage*

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 GERÖSTETE KÜRBISSUPPE**  
Ingwer, Kürbiskerne & -öl/ *Roasted pumpkin soup, ginger, pumpkin seeds & oil*

## PARKER BOWLES STARTER

13,00

### FRIED CHICKEN WAN TAN'S

Hähnchen, Thai Basilikum, Chili & Pflaumen-Ketchup  
*Chicken, Thai basil, chili & plum ketchup*

S 7,00 / L 13,00

### MIZUNA GREEN SALAD

Tomaten-Salsa, Passionsfrucht Balsam, Avocado & Sesam  
*Tomato salsa, passion fruit balm, avocado & sesame*

12,00

### GERÖSTETER BLUMENKOHLKOPF

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

13,00

### PARKER'S PEKING DUCK

2 gedämpfte homemade Bao-Buns, pulled Duck, Hoisin-Sauce, Erdnuss  
Rettich, Gurke, Koriander, Limette & Mayonnaise  
*2 steamed homemade bao buns, pulled duck, hoisin sauce, peanuts  
radish, cucumber, cilantro, lime & mayo*

15,00

### BEEF CARPACCIO

Parmesan, Kräuterseitlinge, Trüffel-Vinaigrette & Röstbrot  
*Parmesan, king oyster mushrooms, truffle vinaigrette & toast*

## 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)  
Zuckermais Kolben, Süßkartoffelpüree, Röstzwiebeln-Tempura & BBQ Jus  
*12H/80° sous vide U.S. beef short rib (500g), Merguez (300g)  
sweet corn on the cob, mashed sweet potatoes, fried onions tempura & BBQ gravy*

54,00

### FROM THE SEA

Cajun Spice Tuna Tataki (300g), 48° Butter Panko Salmon (300g)  
Garnelen 4 Stk, Gurken-Kimchi, Spinatsalat, Sesam-Ingwer Duftreis & Miso Hollandaise  
*Cajun Spice Tuna Tataki (300g), 48° butter panko salmon (300g)  
crispy prawns 4 pcs, cucumber kimchi, spinach salad, sesame & ginger  
fragrant rice & miso hollandaise*

39,00

### FROM THE GARDEN

Falafel, gegrillte Aubergine, Türkischer Joghurt, Taboulé  
Ofentomate, Hummus & Tahina Sauce  
*Falafel, grilled eggplant, Turkish yogurt, tabbouleh  
oven tomato, hummus & tahini sauce*

# EVERYBODY'S DARLING

S 12,00 / L 22,00

## WIENER SCHNITZEL VOM WIESENKALB

Kartoffel-Gurken-Salat

*Viennese schnitzel, potato & cucumber salad*

15,00

## PULLED BEEF BURGER

U.S. Querrippe, Brioche, Avocado, Cheddar, Curry-Coleslaw & BBQ Sauce

*U.S. beef short rib, brioche, avocado, cheddar, curry-coleslaw & BBQ sauce*

4,00

## Hausfritten & Chipotle-Mayonnaise

*House fries & chipotle mayo*

S 12,00 / L 20,00

## PB FISH'N' CHIPS

Island Kabeljau in Ginger-Beer-Tempura, Sauce Tartare & Hausfritten

*Iceland cod in Ginger-Beer tempura, tartare sauce & house fries*

S 11,00 / L 18,00

## KICHERERBSEN-TOFU-CURRY

Silken Tofu, Kokosmilch, geröstete Aubergine, Koriander, Mandel

Joghurt, Granatapfel & Olivenöl

*Silken tofu, chickpeas, coconut milk, roasted eggplant, cilantro*

*almond, yogurt, pomegranate & olive oil*

## SWEETS & CHEESE

8,00

**PARKER'S SORBET**  
Zitronensorbet & Crémant  
*Lemon sorbet & Crémant*

8,00

**CRÈME BRÛLÉE VON DER TAHITI-VANILLE**  
Birnen-Zimt-Sorbet  
*Pear & cinnamon sorbet*

9,00

**PARKER'S HALBFLÜSSIGER SCHOKOLADENKUCHEN**  
Bananen-Sorbet, Dulce de Leche & gesalzene Erdnuss  
*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 Blomeyer, fruitcake & chutney*