

christmas eve 24.12.2017

baltic sea cod, roasted pumpkin & marinated fennel

pike, black pudding & homemade chorizo

belly & tatar of deer, wild apples & linseed

oven-duck from schorfheide, black salsify & red cabbage jus

pear from bestensee & rose-hip-seed icecream

5 course including Aperitif & wine matching 99,00 €

further drinks payed by side.

Aperitif 18.30 Uhr, Dinner 19.00 Uhr end of evening until 22.30 Uhr

new years eve 31.12.2017

belly of pork from Potsdam, spelt & stout icecream

carp, marinated pear & fermented cabbage

beet-root from our field, malt & pickled green blackberry

pink fried pigeon & riesling grapes

wild boar, braised & pink fried, red cabbage salad & barberry

peach from kreuzberg & goat-yoghurt

6 course including Champagne-Aperitif & wine matching 165,00 €

further drinks payed by side.

Aperitif 18.30 Uhr, Dinner 19.00 Uhr end of evening until 23.30 Uhr

menu chaning can be possible through market situation.

fix booking request on michael@herzundniere.berlin.

Prepayment only. After Payment the table is reserved.