


STARTER

SOUPS & SALADS

Creamy Pumpkin soup with chili, ginger, pumpkin oil and pumpkin seeds	10
Clear Tomato soup with mozzarella- rocket filled fagottini and basil	12
Garden vegetables with kale salad, pumpernickel, cream cheese and cress	14
Ceasar Salad with croutons and parmesan Optionally with chicken strips or prawns	16
Bulgur salad  with tomato, olive, coriander, mint and pomegranate seeds	12

our suggestion
by Chef Sven Metzner

Potato box
With truffle, egg, truffle jus and spinach
18


Classic tatar of beef with wild herb salad	18
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MAINCOURSE

Roasted Salmon steak with rosemary potatoes, spinach, tomatoes and basil	24
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our Duke-favourite dish


Poached fillet of cod
in saffron mussel stock, fennel and chervil root puree
26

Medium fried Jack Stone roast beef with sweet potato, sweet- sour pumpkin and madeira jus	38
Coq au vin of poulard breast with pearl onions, carrots and Parisien potatoes	27
Tagliatelle in parmesan-truffle jus and shiso cress	24
red- yellow bell pepper puree  with Piment d'Espelette, asparagus tips, wild broccoli and grilled vegetable	23

DESSERTS

Cream of Bienenstich with honey from the roof

Caramelized almonds, wild berries and lemon balm-sorbet
12

Nougat with orange Eierschecke-ice cream and honey cress	14
Sorbet variation  with marinated raspberries, raspberry sauce and mint	9

On request, the service will be happy to provide you with information about our separate allergy card, about the allergenic ingredients contained in the dishes. All prices are in Euro including the legally valid value added tax.

OUR CHEF SVEN METZNER RECOMMENDS:

Garden vegetables with kale salad, pumpnickel, cream cheese and cress *



Potato box with truffle, egg, truffle jus and spinach



Poached cod fillet in saffron mussel stock, fennel and chervil root purée



Coq au vin of poulard breast with pearl onions, carrots and Parisian potatoes *



Cream of bienenstich with honey from the roof, caramelized almonds, wild berries and lemon balm sorbet *

three-course menu* + wine accompaniment	49+ 20
four-course menu without cod + wine accompaniment	69+ 26
five-course menu + wine accompaniment	79+ 32

VEGAN THREE-COURSE MENU

bulgur salad 
with tomato, olive, coriander, mint, pomegranate seeds

served with vegan sourdough bread



Red- yellow bell pepper puree 
mit Piment d'Espelette, gegrillte Spargelspitzen,
wilder Brokkoli und Grillgemüsejus



Sorbet Variation 
with marinated raspberries, raspberry sauce and mint

three-course menu + non-alcoholic beverage accompaniment	39+ 18
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Our wine list to scan.

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LOUNGEKARTE

DUKE
— RESTAURANT —


Juniper nut ham from the "Berkel machine" with pickled olives, grilled vegetables and Märkisches Landbrot	16
Ceasar Salad with croutons and parmesan Optionally with chicken strips or prawns	16
Bulgur Salad  with tomato, olive, coriander, mint, pomegranate seeds	12
Chili con Carne with herb sour cream and Märkisches Landbrot	10
Berliner Currywurst with spicy curry sauce and a glass of champagne	8 15
Fried Chicken Fingers Ellington Ketchup and Sour Cream	8

**DUKES CONTINUOUS BURNER
PULLED PORK BRIOCHE BURGER**

BBQ SAUCE, COPPER DOG WHISKEY ONIONS, ROMAINE SALAD AND TOMATOES

18

Tagliatelle with grilled vegetables, rocket and parmesan	16
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German cheese selection with fig mustard, grapes and walnuts	12
Sorbet Variation  with marinated raspberries, raspberry sauce and mint	9