



solar

APPETIZER

- | | |
|---|----------|
| small loaf of sourdough bread [vegan]
olive juice, herbs and spreadable fat | 7 |
| slow cooked leek [vegan]
small radish, potato and crunch | 15 |
| chickpea croquette [vegan]
vadouvan, black cumin and dried tomato | 6/piece |
| „entendöner 2024“
doner kebab with local duck, miso, yogurt, red cabbage, lettuce and pickled onion | 9/piece |
| hash brown
3g oscietra caviar, smoked eel and cream of white cabbage and truffle | 11/piece |
| carrot „hot dog style“ [vegan]
mustard, roasted onion, cucumber and smoke flavor | 6/piece |
| salad of local white asparagus
macadamia nut, yolk, herbal salsa and char caviar | 18 |
| tempura of local white asparagus [vegan]
various dips | 18 |
| sashimi of label rouge salmon
char caviar, cucumber, radish, mustard seed and lemon | 18 |

tartare of german black angus beef	19
lettuce, yolk, caesar dressing and local bread	
“Imperial Caviar Berlin“ oscietra caviar [30g]	69
alga chips, cucumber and sour cream	
cherry gazpacho [vegan]	12
dried cherry, pine nuts and celery	
+ burrata	18
+ marinated red shrimp	19
best of fish in a can by FANGST	14/can
optional:	
1 # smoked trout	
2 # fried herring	
3 # sardine no.4	
butter by BUTTERBOYZ and roasted local bread	
breast and ragu of corn chicken by KIKOK	29
morrel, koji beurre blanc and togarashi crumble	
braised shoulder of aberdeen angus beef by GOP	33
café de paris crust, tarragon and cream	
fillet of black angus beef from uruguay	47
ca. 190g roasted medium rare – veal-jus, pickled winter truffle	
+ half lobster tail from canada	80
fish of the day	30
smoked eel, sauerkraut beurre blanc, pea and bread croutons	
fried belly of local apple pig	27
mustard, honey and dill	
BBQ-mushrooms “pulled pork style” [vegan]	24
black garlic, pastry, herbal salsa and herbs	
filet of japanese kagoshima wagyu beef [BMS A5]	199
veal jus with pickled winter truffle + 4 side dishes of your choice for 2 persons	
+ 2 half lobster tails from canada	264
glazed local white asparagus [ca. 200g]	26
lpotatoes and parsley, sauce hollandaise, nut butter or lemon	
+ schnitzel of local calf:	39
+ fish of the day:	38

SIDE DISHES

lukewarm tomato	8
fermented pepper, foam of mountain cheese, crunchy buckwheat and red pesto	
salad of triplet potato [vegan]	8
cucumber, little radish, garden cress and pumpkin seed oil	
marinated baby spinach [vegan]	8
truffle ponzu vinaigrette, macadamia nuts and yuzu	
pommes frites [vegan]	8
kimchi mayonnaise, lime and sesame	
braised eggplant [vegan]	7
salt lemon, caper, coffee and herb salad	
green beans no.75b	7
coconut milk, lemongrass, peanut, ginger and spring onion	
glazed local white asparagus	11
fried corn and sauce hollandaise	

DESSERT

hazelnut crème brûlée	13
red fruits, crumble and cocoa	
taste of summer 2024 [vegan]	12
whipped cream of mango, passion fruit, ginger, coconut, banana and pineapple	
ice lolly „solar style“	6/piece
cocoa butter, raspberry crisp and white chocolate	
selection of finest swiss raw milk cheese by “JUMI”	18
fruit bread and truffle honey	

You can't decide what you want to choose?

Then just leave the choice to us, lean back and enjoy 3 surprising courses. At the end, you have the choice between sweet dessert or cheese:

Menu # Solar 75 / person

Menu # Chef's Choice 122 / person

Menu # Asparagus 81 / person