

2021
Nightlight Karte Spagos

Vorspeisen

Kalifornischer Salat | California salad

Zuckererbsen | Erdnüsse | Orange | Balsamico
Sweet peas | peanuts | orange | balsamic

12,80€

16,80€ mit Hähnchenstreifen | *with chicken strips*



Bitte hier registrieren:



<https://gastident.de/check-in/park-inn-by-radisson-berlin-alexanderplatz>

Tardivo-Feldsalat | Tardivo green salad

Gorgonzola | Birne | gebrannte Mandeln

Gorgonzola | pear | roasted almonds

10,80€



Dreierlei vom Lachs | Salmon triple

Avocadocreme | Wasabi-Limetten-Creme | Orangenöl-Schnee | Saibling Kaviar

Avocado cream | Wasabi-lime-cream | Orange-oil-snow | Saibling caviar

14,80€

Beete | beetroot

karamellisierte Ziegenkäse | Feige | Hanfsamen | Gemüsechips
caramelized goat cheese | fig | hemp seeds | vegetable chips

14,80€



Tatar

Black-Angus-Beef | Bio-Ei | Kapern | Sardelle | Schalotte | Gurke

Black Angus beef | organic egg | capers | anchovy | shallot | cucumber

13,50€ | 140g

18,50€ | 200g

Kürbis-Kokos-Cremesuppe | Pumpkin coconut soup

geräucherte Entenbrust | Kürbis süß & sauer

smoked duck breast | pumpkin sweet & sour

13,50€

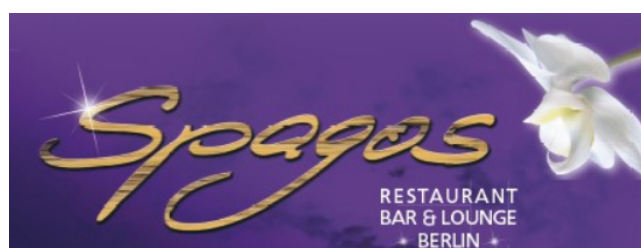


Parmaschinken | Prosciutto di Parma

Oliven | Ciabatta

Olives | Ciabatta

10,80€



Fischeintopf | Fish stew

Meeresfrüchte | Kabeljau | Miesmuscheln | Gemüse
Seafood | Cod | Mussels | Vegetables

22,50€

Feigen Ravioli | Fig ravioli

Birnen Chutney | gebrannte Mandeln | Ziegenkäse
Pear chutney | roasted almonds | goat cheese

18,80€



Burger

Black-Angus-Beef 200g | Zwiebelschmelze | Chesterkäse | Home Styl Bun |
knusprige Ofenkartoffel

Black-Angus beef 200g | onion melt | chester cheese | home style bun | crispy baked potato

19,50€

Vegi-Burger

Süßkartoffel-Amaranth-Patty | Zwiebelschmelze | Chesterkäse | Home Styl Bun |
knusprige Ofenkartoffel

Sweet Potato Amaranth Patty | onion melt | chester cheese | home style bun | crispy baked potato

19,50€



Wiener Schnitzel | Viennese escalope

Kartoffel-Gurkensalat | Meerrettich | Preiselbeeren

Potato and cucumber salad | horseradish | cranberries

22,80€

gebratener Kabeljau | fried codfish

Blumenkohl | Graupenrisotto | Dijonsenf Sauce

Cauliflower | Pearl barley risotto | Dijon mustard sauce

23,50€

gebratenes Entrecote | roasted Rib Eye

Beta Sweet Karotte | Petersilienwurzel | Spinat | Kartoffelgratin

Beta Sweet carrot | parsley root | spinach | potato gratin

29,50€ | 300g Entrecote vom Charolais-Rind

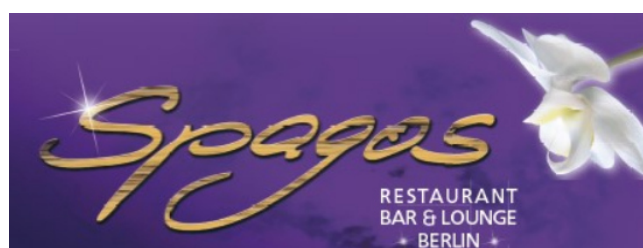
38,50€ | 300g Dry Age Entrecote vom Färsen-Rind

geschmorter Schaufelbug | braised Tip Blade Roast

Wurzelpüree | Herbstgemüse | Pfefferschaum

Root puree | Autumn vegetables | Pepper foam

24,80€



Pizza Caprese

Tomate | Büffel Mozzarella | Basilikum

Tomato | Buffalo Mozzarella | Basil

14,50€



Pizza Diavolo

Salami | Peperoni | Zwiebeln | Chesterkäse | Knoblauch

Salami | pepperoni | onions | chester cheese | garlic

16,50€

Pizza Parma

Parmaschinken | Oliven | Rucola | Parmesan

Parma ham | olives | arugula | parmesan cheese

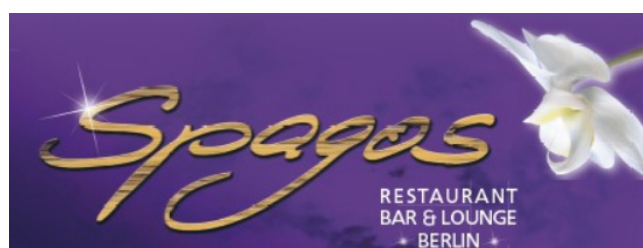
16,50€

Pizza Gorgonzola

Gorgonzola | Birne | Zwiebeln | Mandeln | Feldsalat | Honig

Gorgonzola | Pear | Onions | Almonds | Lettuce | Honey

16,50€



Kinderkarte

Kalbsschnitzel | Veal cutlet
6,00€

Fischstäbchen | Fish sticks
5,00€

Hähnchenbrust im Knuspermantel |
Chicken breast in crispy coating
5,50€

Erbsen und Möhren |
Peas and carrots
3,50€

Ofenkartoffeln mit Schale |
Baked potato with skin
3,50€

Nudeln in Tomatensauce |
Pasta in tomato sauce
4,50€

Kugel Vanilleeis | scoop of vanilla ice cream
2,50€

3,80€ mit Schokoladen-Knusperperlen | with chocolate crispy pearls

4,50€ mit Waldbeeren | with wild berries

Desserts

Crème Brûlée | *Crème Brûlée*
Sauerrahm-Eis | Waldbeeren-Ragout
Sour cream ice cream | wild berry ragout
12,50€

Kaiserschmarrn
Zwetschgenröster | Vanilleeis
Plum roaster | vanilla ice cream
11,50€

Schokoladen-Mousse | Chocolate mousse
Mango-Passionsfrucht-Sorbet | Joghurt Biskuit | zweierlei Erde | Sauerkirschfruchtgel
Mango passion fruit sorbet | yogurt bisque | two kinds of earth | sour cherry fruit gel
13,50€

