

BRUNCH Sa & So 10-16

Brot & Butter | 3,5
Sauerteigbrot von „le Brot“

FRÜHSTÜCK

Croissant <i>natur</i>	2,5
Croissant Confiture <i>zimtbutter, Himbeermarmelade</i>	4,5
French Toast <i>Croissant Pain Perdu, Blaubeer Kompott Blaubeeren, Thymian-Chantilly-Crème</i>	9,5
Porridge (<i>vegan</i>) <i>karamalisierte Hafermilch, Haferflocken Chia, Banane, Granatapfel, Kokos, Vanille</i>	12,5
Buttermilch Pancakes <i>pochierte Pflaume, Ahornsirup Apfelkompott, Quark, Crumble</i>	12,5
Granola <i>pochierte Pflaume, Trauben, Joghurt Honig, Fruchtsorbet</i>	14

O E U F S

Florentine <i>2 pochierte Eier, getoastetes Pain-de-Mie Baby Spinat, Sauce Hollandaise, Drillinge</i>	14
Roseline <i>2 pochierte Eier, getoastetes Pain-de-Mie Baby Spinat, Avocado, Sauce Hollandaise Drillinge</i>	16
Benedict <i>2 pochierte Eier, getoastetes Pain-de-Mie Baby Spinat, Bacon, Sauce Hollandaise, Drillinge</i>	16
Royale <i>2 pochierte Eier, getoastetes „Pain-de-Mie“ Baby Spinat, Räucherlachs, Sauce Hollandaise Drillinge</i>	17
Trüffelei & Brioche <i>getrüffelttes Rührei, Brioche, Babyspinat</i>	12
Pancake, Egg & Bacon <i>Buttermilch Pancake, Spiegelei, Bacon Bourbon Butter, Ahornsirup</i>	14,5
Something „English“ <i>2 Spiegeleier, Bacon, White Pudding Jalapeño-Cheddar Würstchen, Baked Beans Portobello</i>	18,5
Glutenfrei <i>Maniok-Kokos Brot (hausgemacht)</i>	+2

KUCHEN

Tarte au Citron	je 5,9
Gâteau Basque	
Flan au Chocolat	

Schoko Cookie <i>mit viel Valrhona Schokolade</i>	3,9
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DESSERT

Azélie Crèmeux <i>Hazelnuss-Schoko-Crème, pochiertem Rhabarber Zitronenkuchen, Grüner-Apfel-Sorbet</i>	12
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LUNCH

Soupe de Petit Pois <i>Erbsen-Sauerampfer-Suppe, Spinat schwarzer Knoblauch, Petersilie, Crème Fraîche + Bacon</i>	12 4,5
Frühlingssalat <i>Baby Romana, Castelfranco, Ziegenkäse Beelitzer Spargel, Minz Radischen, breite Bohnen Französische Vinaigrette, geräucherte Mandeln</i>	14
Burrata <i>Kompott aus roter Zwiebel, Radicchio Himbeere, Crème de Mûre, Pain de Mie</i>	16
Croque Monsieur <i>Pain-de-Mie getoastet mit Gruyère & Schinken, Pickles, Kopfsalat</i>	12,5
Croque Madame <i>Pain-de-mie getoastet mit Gruyère & Schinken, Spiegelei, Pickles, Kopfsalat</i>	13,8

F R I T E S

Moules Frites <i>1/2 Kilo Nordsee Muscheln in Weißweinsud Marinière Style, French Fries</i>	19
Tartare & Frites <i>Rindertatar, handgeschnitten, 120 gr. geriebenes Eiweiß, frittierte Kapern, French Fries</i>	21

S I D E S

French Fries	5,5
Käse-Jalapeño-Parmesan Fries	7,5
¼ Kopfsalat, Parmesan, Röst-Hefe Pulver	5
Jalapeño Mayonnaise	2
Ketchup	1

P L A T S

Blumenkohl (<i>vegan</i>) <i>Rote Bete & BBQ Béchamel Blumenkohl Nuggets, Rotkohl, Sesam Koriander, Macadamia</i>	21
Lamm Klopse <i>Kartoffelpüree, grüne Bohnen wilder Knoblauch, Köfte-Velouté</i>	21
Beelitzer Spargel <i>Drilling Kartoffeln, braune Butter Sauce Hollandaise</i>	25
+ Kochschinken 150 gr.	6
+ Forellenkaviar 20 gr.	7
+ Räucherlachs 100 gr.	9
+ gegrillter Bacon, 3 Scheiben	9

F R O M A G E

3 Sorten von Walpmann <i>Palet Périgourdin, Saint-Paulin Fermier 70 Wochen Gouda, Senfsaat, Korn-Cracker Buchenpilz, hausgemachtes Feigen-Walnussbrot</i>	16
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BRUNCH Sat & Sun 10-16

Bread & Butter | 3,5
sourdough from „le Brot“

BREAKFAST

Croissant <i>nature</i>	2,5
Croissant Confiture <i>cinnamon butter, raspberry jam</i>	4,5
French Toast <i>croissant pain perdu, blueberry compote thyme-chantilly-crème, blueberries</i>	9,5
Porridge (<i>vegan</i>) <i>caramelised oat milk, oats, chia, banana pomegranate, toasted coconut flakes, vanilla</i>	12,5
Buttermilch Pancakes <i>poached plums, maple syrup apple compote, crumble</i>	12,5
Granola <i>poached plums, grapes, honey yogurt, fruit sorbet</i>	14

O E U F S

Florentine <i>2 poached eggs, toasted pain-de-mie baby spinach, sauce hollandaise drilling potatoes</i>	14
Roseline <i>2 poached eggs, toasted pain-de-mie baby spinach, avocado, sauce hollandaise drilling potatoes</i>	16
Benedict <i>2 poached eggs, toasted pain-de-mie baby spinach, bacon, sauce hollandaise drilling potatoes</i>	16
Royale <i>2 poached eggs, toasted pain-de-mie baby spinach, smoked salmon, hollandaise drilling potatoes</i>	17
Truffle Egg & Brioche <i>truffled scrambled eggs, brioche, baby spinach</i>	12
Pancake, Egg & Bacon <i>buttermilk pancakes, fried egg, bacon bourbon butter, maple syrup</i>	14,5
Something „English“ <i>2 fried eggs, bacon, white pudding jalapeño-cheddar sausage, baked beans</i>	18,5
Gluten free <i>homemade manioc-coconut bread</i>	+2

CAKE

Tarte au Citron	je 5,9
Gâteau Basque	
Flan au Chocolat	
Choko Cookie	3,9

DESSERTS

Azélie Crèmeux <i>hazelnut-choco-cream, poached rhubarb lemon cake, green apple sorbet with lots of Valrhona chocolate</i>	12
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LUNCH

Soupe de Petit Pois <i>pea & sorrel soup, spinach black garlic, parsley, crème fraîche + bacon</i>	12
Spring Salad <i>baby romana, castelfranco, goat cheese Beelitzer asparagus, mint radishes, flat beans French vinaigrette, smoked almonds</i>	14
Burrata <i>red onion compote, radicchio raspberry, crème de mûre, pain de mie</i>	16
Croque Monsieur <i>toasted pain-de-mie with gruyère & ham pickles, butterhead lettuce</i>	12,5
Croque Madame <i>toasted pain-de-mie with gruyère & ham fried egg, pickles, butterhead lettuce</i>	13,8

F R I T E S

Moules Frites <i>1/2 kilo North Sea mussels in white wine stock cooked marinière, french fries</i>	19
Tartare & Frites <i>beef tartare, hand-cut, 120 gr. grated egg yolk, fried capers, french fries</i>	21

S I D E S

french fries	5,5
cheese-jalapeño-parmesan fries	7,5
¼ lettuce, parmesan, roasted yeast powder	5
Jalapeño-Mayonnaise	2
Ketchup	1

P L A T

Cauliflower (<i>vegan</i>) <i>beetroot & BBQ béchamel, cauliflower nuggets red cabbage, sesame, coriander, macadamia</i>	21
Lamb Meatballs <i>mashed potatoes, flat beans wild garlic, kofte velouté</i>	21
Beelitz Asparagus <i>drilling potatoes, brown butter hollandaise sauce</i>	25
+ cooked ham 150 gr.	6
+ trout caviar 20 gr.	7
+ grilled bacon 3 slices	9
+ smoked salmon 100 gr.	9

F R O M A G E

3 Types from Waltrmann <i>Palet Périgourdin, Saint-Paulin Fermier 70weeks Gouda, mustard seed, beech mushroom seed cracker, homemade fig & walnut bread</i>	16
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