

# English Menu



## FOOD & DRINKS

## ABOUT US

We serve small but delicate dishes – made traditional  
or with a modern twist and combined with international flavors.

For us food is much more than just a plate on the table and allaying your hunger.

Food is in fact a “feel-good” and comforting thing.

Our dishes are made with love and are as seasonal, regional und organic as possible.

And the best of all: most of them are **glutenfree** –  
by nature or because we pay attention to that (marked with „GF“).

We try to work as sustainable as possible and try also not to waste any food.

We turn the spotlight on vegetarian and vegan food. Meat plays just an ancillary role,  
but what doesn't mean that the menu is less interesting und mouth-watering.

One part of the veggies and fruits we use are grown in our garden -  
therefore comes the name „Das Jaartn“.

The rest comes from regional producers for example directly from the neighbourhood like  
**Klaus Messinger Gemüseanbau** (Großziethen)  
or we visit one of the surrounding farmer's markets.

Most of the used animal products are from species-appropriate animal husbandry and/or organic.

Our partners are currently for example

**Bio Käserei in Blankenfelde,**

**Fleischerei Glaser** in Baruth,

**Mecklenburger Landpute** in Domsühl,

**Laib und Käse Bioladen** in Berlin.

And now: enjoy your food and have a good time!

all prices in € including tax, excluding tip

subject to change without notice

## SMALL BITES

<b>FRENCH FRIES A LA JAARTN</b> (GF, V)	<b>4.5</b>
topped with paprika-salt	
Ketchup <u>OR</u> Mayo <sup>4</sup>	<b>+0.5</b>
<b>NACHO CHIPS</b> (GF)	<b>6.5</b>
with homemade onion – cheese Dip <sup>1</sup> , Jalapenos	
<b>BUÑUELOS<sup>1,2</sup> JAARTN STYLE</b> (GF)	<b>6.5</b>
“cheesy creamcheese Balls” according to a southamerican recipe served with aioli <sup>4</sup>	
<b>QUESADILLAS</b> (GF, V POSSIBLE)	<b>9.0</b>
made with Tortillas from Tlaxcalli filled with mangold, corn, caramelized onions, cheese <sup>1</sup>	
add fried minced meat	<b>+2.5</b>

## SANDWICH&Co.

<b>PULLED PORK SANDWICH</b> (GF POSSIBLE)	<b>12.0</b>
slow cooked pork shoulder, cole slaw, caramelized onions, fresh tomato, cooked egg, pickled garden cucumber, tartar sauce <sup>4</sup> and honey mustard sauce <sup>4</sup> on homebaked brioche <sup>3</sup>	
<b>VEGGIE WAFFLE</b> (GF, V)	<b>11.0</b>
potato waffle with fried gardenvegetables, cole slaw, spicy fried oyster mushrooms, pickled beet root, courgette white bean cream, tartar sauce <sup>4</sup> , sweet chili sauce	
<b>EXTRAS</b>	
vegan scrambled egg	+1.5
scalopped with cheese <sup>1</sup>	+2.0
Egg (poached or scrambled or fried or cooked)	+2.0
roasted bacon	+2.5
crispy cornflakes coated grilled cheese <sup>1</sup>	+3.5

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(1) milk/lactose (2) egg (3) wheat/spelt (4) mustard

GF = glutenfrei V = vegan

# SOULFOOD

Small dishes for sharing or just for you

## MIXED SALAD JAARTN STYLE (GF, V)

4.9 | 9.9

lettuce, garden tomatoes, cole slaw, radish, spicy chickpeas, veggies, olive oil lemon dressing

### ADD ONS:

Feta <sup>3</sup>	+1.5
egg (poached or scrambled or fried or cooked)	+2.0
roasted bacon	+2.5
homemade bread <sup>2</sup> (GF possible)	+3.0
with herby butter <sup>3</sup> (GF, V)	each +1.0
<u>OR</u> olive oil (V, GF)	
<u>OR</u> courgette white bean cream (V,GF)	

## SESAME COURGETTE<sup>4A</sup> (GF, V)

14.0 | 18.5

served on mashed celery-potato, spicy chickpeas, spicy oyster mushrooms, redwine sauce<sup>4A</sup>

## RICOTTA DUMPLING<sup>3,5</sup> (GF)

14.0 | 18.5

with tomato sauce, bread dumpling crumble, fried sage, lovage oil, parmesan<sup>3</sup>

## POLENTA&STEAK (GF)

17.5 | 27.5

Mecklenburger organic Angus steak on creamy polenta, buttery beans<sup>3</sup> and carrots, caramelized onions, redwine sauce<sup>4A</sup>

# SWEET

## AUSTRIAN SWEET CREAM CHEESE DUMPLINGS<sup>3,5</sup>

7.5

with hazelnutnougat filling, hazelnut-cornflakes-Crumble, homemade plum- and vanillasauce

add a scoop of vanilla ice cream

+1.5

## HOMEMADE ICECREAM (GF)

7.5

Vanilla and Peanutbutter Icecream, homemade blackberry- and chocolate sauce<sup>4B</sup>, peanutbutter Cookie crumble, brownie chunks<sup>4B</sup>, whipped cream