

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 as much as possible or we visit one of the sourrounding farmer`s markets.

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

Our partners are currently for example

Fleischerei Glaser in Baruth,

Mecklenburger Landpute in Domsühl,

Laib und Käse Bioladen in Berlinm

Bio am Bahnhof in Königs Wusterhausen.

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

all prices in € including 19% tax, excluding tip

subject to change without notice

SWEET

SWEET APPLE DUMPLING (GF, V) 8.5
Homemade vanilla sauce, vanilla icecream, whipped cream, wafflecrumble, blackberry

SCOOP OF HOMEMADE ICECREAM each 1.8
walnut – hazelnutnougat | vanilla | chocolate^{4A} | coconutyogurt-strawberry | caramel

optional with:
chocolatesauce^{4A} | caramelsauce | blackberrysauce each 0.5
whipped cream 1.0

CAKES

You'll find the current cake selection in the show case.

SMALL...

CHIPS A LA JAARTN (GF, V POSSIBLE) 4.5
fried potato slices, salt

Ketchup **OR** Mayo¹ each 0.5
Cocktail Dip^{1,5} (Dip made with, mayo, tomato, onion, garlic, pickled cucumber) 1.0

FILLED PITA² (GF POSSIBLE, V POSSIBLE) 7.5
Curry sausage, homemade tomato-curry sauce, cole slaw, mushrooms, onionring

VEGAN: with vegan meatballs

GLUTENFREE: with glutenfree bread +1.00€

(1) mustard (2) Wheat/Spelt (3) milk/lactose (4) A: soylecithin B: glutenfree soysauce (5) egg
GF = gluten free V= vegan

...AND SOUL

AUTUMN SALAD (GF, V) **12.5**

roasted pumpkin, beluga lentils, crispy buckwheat, beetroot, lettuce, quinoa-rice-veggie balls, walnuts, balsamico mustard dressing

EXTRA: fried egg +1.80€ | Haloumi¹ +2.5€

CROQUE MADAME JAARTN STYLE (GF POSSIBLE, V POSSIBLE) **16.5**

pulled pork from Havelländer Bio Apfelschwein, tomato salsa, caramelized onions between two slices of brioche bread³ baked with gouda cheese¹, mozzarella¹ and bechamelsauce, topped with fried egg and organic bacon*

VEGAN: with quinoa-rice-veggie balls, avocado Dip, roasted veggies **15.0**

GLUTENFREE: with glutenfree bread +1.00€

EXTRA: fried egg +1.80€ | Haloumi¹ +2.5€

DJUVEC RICE (GF POSSIBLE, V POSSIBLE) **16.5**

fried sweetpepper-bean-veggie-bulgur Rice³, tomato sauce made from late summer tomatos baked in the oven, crispy coated veggie schnitzel, roasted sweet pepper-corn, avocado dip

ORIENTAL SPICED BEEF ROGOUT (GF) **19.0**

made with plums and leek, pumpkin-carrot puree, duchess potatoes^{1,2}, spicy hazelnut dust

IF YOU'RE REALLY HUNGRY

more veggies and/or sides + 4.5

more meat + 7.5

(1) milk/lactose (2) egg (3) wheat/spelt (4) mustard (5) A: glutenfree soysauce B: soy

GF = glutenfree V = vegan

*contains nitrate salting mix