

English Menu



FOOD & DRINKS

ABOUT US

We serve traditional dishes with a modern twist and combined with international flavors.

Always homemade and with a pinch of love -
plus as seasonal, regional und organic as possible.

We also try to work as sustainable as possible:
wasting food is a no go and the main part of the menu is vegetarian and vegan.

One part of the veggies and fruits we use are grown in our garden -
therefore our 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 Berlin

Bio am Bahnhof in Königs Wusterhausen.

Biomanufaktur Havelland (Biocompany)

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

∞ NEW ∞

One part of the menu is written on the blackboard (but only in german – so just ask).

**Inspired by the current offer, we'll change it too often to print it out every time
and waste the good old paper.**

all prices in € including 19% tax, excluding tip

subject to change without notice
only while stoacks last

JUNKy SOUL

FRENCH FRIES DELUXE (GF, V POSSIBLE) 9.5

handmade fries double fried, topped with slices of sausage, currysauce, cheesesauce²,
fried onions, pepperoni, spicy corn

VEGAN: with vegan meatballs and vegan cheesesauce

AUTUMN BURGER² (GF POSSIBLE, V POSSIBLE) 17.5

Pulled pork, cole slaw, caramelized onions and mushrooms, roasted pumpkin, burger sauce¹,
cheesesauce² between two burger buns^{3,6}

15.5

VEGGIE: with black bean pattie **OR** veggie meat

VEGAN: like veggie version but with vegan cheesesauce

GLUTENFREE: with glutenfree bread +1.00€

EXTRA: fried egg +1.80€ | Haloumi² +2.5€ | French Fries as a Side +4.0 | Ketchup +0.5 | Mayo¹ +0.5

Have a child with you? You can choose from the sides of all main dishes (see blackboard) or you From 4.0
just take a small portion of french fries with or without sauce/sausage.

SWEET

APPLE BEIGNETS (GF, V) 8.5

Baked battered apple slices, vanillacream, powdered sugar, chocolate sauce^{4A}, caramelized walnuts

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

current cake selection in the show case

(1) mustard (2) milk/lactose (3) Wheat/Spelt (4) A: soylecithin B: glutenfree soysauce (5) egg (6) sesam
GF = gluten free V= vegan