

Alcoholic

LONGDRINKS

Moscow Mule	12
Vodka, ginger beer, fresh ginger juice	
Gin Tonic	12
Tanqueray gin, tonic	
Campari Orange	12
Bitters, freshly squeezed orange juice	

COCKTAILS

Bloody Mary	13
Vodka, tomato juice, pepper, lemon & orange juice, spices	
Amaretto Sour	13
Amaretto liqueur, lemon juice	
Negroni	13
Gin, vermouth, campari	
Manhattan	13
Rye whiskey, vermouth, bitters	
Espresso Martini	13
Vodka, coffee liqueur, espresso	
Pornstar Martini	13
Vodka, passionsfruit, lime, vanilla	

SPRITZ TIME

	0,2l	1l
Aperol Spritz	8,5	42
Aperol, prosecco, soda		
Saint Germain Spritz	8,5	42
Elderflower liqueur, prosecco, soda		
Galliano Spritz	8,5	42
Vanilla liqueur, prosecco, soda		
Italicus Spritz	8,5	42
Bergamot & rose Petal liqueur, Prosecco		
Wermut Spritz	8,5	42
Belsazar rosé, tonic, rosemary		

NON ALCOHOLIC SPRITZ

	0,2l	1l
Bitter Orange Spritz	5,9	28,5
VAUX Träublein af, soda, homemade orange gentian cordial		
Hugo Spritz	5,9	28,5
Elderflower syrup, VAUX Träublein af, soda, fresh mint		

BEER

Light on tap	5
König Ludwig	
Wheat beer on tap	5
König Ludwig	
Crystal wheat beer	5
König Ludwig	
Wheat non alcoholic	5
König Ludwig	
Non alcoholic	4
Warsteiner	

SPIRITS

Whiskey	
Maker's Mark	4,5
Glenfiddich Single Malt 12 j.	5
Vodka	
Grey Goose	5,5
Belvedere	6,5
Herbs	
Averna	4,5
Ramazotti	4,5
Jägermeister	4,5
Liquors	2cl
Ziegler apricot	4
Ziegler wild raspberry	4
Ziegler williams	4
Ziegler old plum	4

WE LOVE *homemade food*.
WE'VE BEEN BAKING OUR OWN NATURAL
SOURDOUGH BREAD SINCE *1999*. JUST LIKE
OUR CAKES. WE ONLY USE THE BEST
NATURAL AND REGIONAL INGREDIENTS.

Our lemonades ARE FRESHLY MADE EVERY
MORNING. *Our ice cream* IS ALSO *homemade*.

Freshly baked FROM OUR FARM SHOP
TO YOUR HOME
our homemade breads.

Non- alcoholic

COLDPRESSED JUICES

We do not pre-press we only press cold

Orange	4,5
Green Apple „Granny Smith“	4,5
Golden Balance <i>Apple, carrot, ginger</i>	6,5
The Glow <i>Orange, carrot, beetroot</i>	6,5

HOMEMADE LEMONADE

Our sodas are homemade, using only natural ingredients with minimal added sugar.

	0,4l	1,5l
Homemade orange <i>Orange juice, orange zest, *sugar</i>	4,5	12,5
Homemade lemon <i>Lemon juice, orange zest, *sugar</i>	4,5	12,5
Raspberry rhubarb <i>Homemade</i>	4,5	12,5
Mango mint <i>Homemade</i>	4,5	12,5
	0,2l	
Coca Cola	3,5	
Coca Cola Zero	3,5	

MINERAL WATER

	0,25	0,75
Still or sparkling <i>Preußenquelle</i>	3	7,5

TEA

Fresh mint	5,2
Ginger lemon	5,2
Sencha ecolada royal	4,3
English breakfast organic	4,3
Camomile	4,3

COFFEE

Espresso	3
Espresso macchiato	3,2
Cappuccino	4
Café crema	4
Coffee with milk	4,5
Flat white	4,9
Latte macchiato	4,9

LATTE

Matcha latte	5,2
Chai latte <i>Homemade tea cordial</i>	5,2

*We serve all hot beverages also iced

Full & Round 0,75l

2022 Lugana Le Quaiare <i>Veneto, Bertani</i>	46
2022 Chablis <i>Burgundy, Jean Durup</i>	48
2022 Langhe Arneis <i>Piedmont, Cordero di Montezemolo</i>	52
2022 Oberbergener Bassgeige <i>Pinot Gris, 1. Lage, Baden, Franz Keller</i>	54
2022 Vermentino Bolgheri <i>Tuscany, Tenuta Guado al Tasso</i>	59
2020 Malterdinger Weiss <i>dry, Baden, B. Huber</i>	82
2018 Riesling Wachenheimer Böhlig P.C. <i>Dr. Bürklin-Wolf, vegan, Bio</i>	94
2019 Chardonnay „R“ <i>Pfalz, Ökonomierat Rebholz, Bio</i>	120
2019 Meursault AOC <i>Burgundy, Bouchard Père & Fils</i>	156

ROSÉ

2022 Miraval <i>Provence, Jolie Pitt & Perrin</i>	52
2022 Miraval Rosé Magnum (1,5 ltr.) <i>Provence, Jolie Pitt & Perrin</i>	98

RED

Light & Fruity

2021 Cabernet Merlot Pfandturm <i>Rheinhessen, Winery Dr. Köhler</i>	28
2021 Monte Velho Tinto <i>Alentejo, Esporão</i>	29
2018 Pinot Noir <i>„Naturbursche“ QbA, Rheinhessen, Landgraf, Bio</i>	29
2019 Pinot Noir from Kalkstein <i>Pfalz, Winery Neiss</i>	34
2018 Merlot <i>Pfalz, Bender</i>	36

2020 Languedoc Rouge <i>Languedoc, Domaine D'Aupilhac</i>	40
2020 Fossolupaio <i>Tuscany, Rosso di Montepulciano, Vallocaia</i>	42
2021 Pinot Noir Les Cotilles <i>Burgundy, Fam. Roux</i>	43
2022 Barbera d'Alba <i>Piedmont, Cordero di Montezemolo</i>	64
2021 Le Volte <i>Tuscany, Tenuta dell'Ornellaia</i>	72
2019 Pinot Noir Reserve <i>Rheinhessen, Lisa Bunn</i>	90

Rich & Voluminous

2019 Raiza Crianza <i>Vicente Gandía, Rioja, Spain</i>	29
2019 Chianti Classico Riserva Ducale <i>Tuscany, Ruffino</i>	52
2020 Château Le Loup <i>St. Émilion, Grand Cru</i>	52
2015 Château Leboscq <i>Cru Bourgeois, Médoc, Bordeaux</i>	58
2020 Vino Nobile di Montepulciano <i>Tuscany, Tenuta Vallocaia Bindella</i>	65
2019 Das kleine Kreuz <i>Pfalz, Rings, Bio</i>	79
2019 Châteauneuf-du-Pape <i>La Bernardine, Rhône, M. Chapoutier</i>	95
2015 La Sirène de Giscours <i>Margaux, Bordeaux</i>	108
2020 Le Serre Nuove <i>Tuscany, Tenuta dell'Ornellaia</i>	125
2017 Caiarossa IGT <i>Tuscany, Caiarossa, Bio</i>	146

Vintage changes are sometimes unavoidable. All wines may contain sulphites and products derived therefrom.

Wine

OPEN

White

2022 Chardonnay 0,2l 6 0,75l 25
PAYS DOC, Cheval d'Or, South of France

2022 Grüner Veltliner Strawanzer 0,1l 4,5 0,75l 29
Heiderer-Meyer, Wagram, Austria

2022 Riesling 0,1l 5 0,75l 35
dry, QbA, Pfalz, Dr. Bürklin-Wolf, Bio, vegan

2022 Pinot Gris 0,2l 6 1,0l 28
dry, Salwey, Baden

Rosé

2023 Minuty M 0,1l 6,5 0,75l 45
Provence, Château Minuty

Red

2022 Montepulciano d'Abruzzo 0,1l 5 0,75l 35
Abruzzen, Fantini

2019 Château Martin 0,1l 6,5 0,75l 45
Haut-Médoc, Cru Bourgeois

SPARKLING WINE

Champagne

Ruinart 0,1l 0,75l
16 120
Brut

Ruinart 148
Rosé

Sekt

Riesling Sekt Brut Edition X 0,1l 0,75l
6 42
Stefan Breuer, Rheinhessen

NON ALCOHOLIC WINE

Eins-Zwei-Zero 0,1l 0,75l
4,5 32
Rosé, dry, Rheingau, Leitz

Eins-Zwei-Zero 38
sparkling Rosé, dry, Rheingau, Leitz

WHITE

Light & Fresh

0,75l

2022 Bianco di Custoza COC 28
Veneto, Bolla

2021 Vinho Verde Bico Amarelo 29
Vinho Verde, Esporão

2022 Grillo Branciforti 30
Sicily, Branciforti dei Bordonaro

2021 Chardonnay Sandstein 32
dry, Pfalz, Oliver Zeter

2022 Pinot Gris Edition 32
dry, Baden, Winery Zimmerlin

2022 Chardonnay Nussdorf 35
Local Wine, Pfalz, Emil Bauer

2022 Pinot Blanc 38
dry, QbA, Pfalz, Dr. Bürklin-Wolf, Bio

2021 Chardonnay Les Cottes 43
Burgundy, Fam. Roux

2022 Sancerre Blanc 55
Loire, Hubert Brochard

2022 Riesling Mineral 58
Nahe, Emrich-Schönleber

2022 Gavi di Gavi 86
Etichetta Nera, Piedmont, La Scolca

Fruity & Aromatic

2022 Terres Basses Blanc 29
Côtes de Gascogne, Domaine Laballe

2021 Blauschiefer Riesling 36
dry, QbA, Mosel, Markus Molitor

2022 Touraine Sauvignon 36
Le Petit Blanc, Loire, Domaine Ricard

2022 Chardonnay IGT 36
Apulia, Tomaresca Antinori

2022 Sauvignon Blanc 35
dry, QbA, Pfalz, Rings, Bio

2020 Urra di Mare DOC 42
Sicily, Mandrarossa, vegan

2022 Chardonnay & Pinot Blanc 46
QbA, Pfalz, Rings, Bio

Breakfast

mo - fr 9 am - 12 am // sa - su 9 am - 4 pm

BIO EGGS

Fried eggs from Gut Speck 4

Plain Scrambled eggs 4

* Scrambled eggs / plain omelett / salad 9,5

Scrambled eggs / feta / tomato / salad 10,5

Omelett salmon 13

Graved salmon, lime, sour cream

Eggs benedikt 16

Brioche, rosemary ham, spinach, hollandaise

* ON *saturdays* AND *sundays* IN OUR *farm store* YOU CAN DECIDE THE WAY YOU WANT YOUR *eggs* TO BE PREPARED AND COMBINE YOUR DISH WITH A *homemade sourdough bread* OF YOUR CHOOSING AS YOU LIKE. HAVE FUN & ENJOY YOUR MEAL.

BREAKFAST CLASSICS

CANS 2 p. 18 34

Organic egg, sausage and cheese variations, herb curd, jam, fruit, mixed bread basket from our farm shop also with a gluten free variation* (*without added flour)

Vegan 2 p. 14 25

Hummus, avocado cream, chickpea salad
Taggiasca olives, smoked aubergine sugo,
lemon tahina, served with gluten free variation

Tel Aviv 15

Hummus, salad, roasted mushrooms, poached egg,
ground beef, pearl onions, coriander, chili

PANCAKES

Classic 9,5
Maple syrup

White 12
Topped with white chocolate, banana, pistachios

Blueberry 13
Topped with greek yoghurt, blueberries, banana

SUPERFOOD

Homemade granola 14

Yoghurt, dried organic fruits, seasonal fruits

Açai bowl 16

Açai-skyr, blueberries, passion fruit, hempseed,
pistachios, pomegranate, coconut flakes

Turnip cabbage salad 14

Nuts, dyke cheese, dijon mustard dressing

SPECIALS

Avocado sandwich 14

Guacamole, avocado, poached egg, sesame, herbs

✓ **Shakshuka** 14

Pepper, tomatoes, coriander, garlic

Shakshuka classic 16,5

Pepper, tomatoes, coriander, garlic, fried eggs

BAGEL *homemade*

Bagel veggie 12

Green tomatoes, rocket, wild garlic cream cheese,
alfalfa sprouts, feta

NY bagel 14

smoked salmon, tomatoes, capers, red onions,
cream cheese

Reuben bagel 18

Pastrami, sauerkraut, Swiss cheese, Russian dressing,
pickled cucumber

FROM
OUR

Kitchen

Daily as of 12 pm

SALADS/ STARTERS/ SMALL DISHES

Gazpacho Peppers, tomato, croûtons	7,5
Salad CANS'oise Iceberg, capers, anchovies, croûtons, parmesan, bacon + cod fish in panko + organic chicken in panko	12 6 6
Wild herb salad Raspberries, goat's cheese	12
Greek salad Greek feta, olives, onions	14,5
Green summer salad Feta, pomegranate, lime herb dressing	16
Burrata from Puglia Baby spinach, rocket, tomato jam, balsamic dressing	16
Summer vegetables + organic fried egg + feta cheese + goat cheese	9,5 à 2 2,5 3,5

SPECIALS

Picking bread basic 4 Kinds of natural sourdough bread + homemade butter, fleur de CANS, extra virgin olive oil, paprika dip, hummus, tahini	9,5
Picking bread and ... 4 Kinds of natural sourdough bread + homemade butter, fleur de CANS, extra virgin olive oil, paprika dip, hummus, tahini, parmesan, salami, olives, capers, ham	21

FOR 2 - 3 PEOPLE

Whole Kikok chicken from the grill Salt-crusted triplets, herb baguette, salad	38
Whole sea bass in a salt crust 800 gr. sea bass, fennel salad, grilled pineapple, mint	68

FROM THE MEADOW

Organic chicken in panko Wasabi dip, Spreewald cucumber, celery	18
CANS burger steak smash with truffled fries 180 gr. marbled beef steak, cheddar cheese, bacon, tomato, black truffle, mayo	22
½ Grilled chicken Label Rouge Free range, celery carrot salad, cranberries	22
Steak frites 180 gr., frites à la CANS, truffle mayonnaise + small salad + coleslaw salad	29 4 4

FROM THE SEA

Fried calamaretti Chimichurri, lemon	18
Whole trout Potato and olive vegetables	24
Crispy skin-fried salmon Spinach leaves, chilli, capers	26

SIDES

✓ Small green salad	5,5
✓ Small wild herbs salad	6
✓ Sweet potato fries Wasabi mayonnaise	7
✓ Frites à la CANS Truffled mayonnaise	7

PIZZA

Salami Pepperoni, mushrooms	13,5
Spicy chorizo Jalapeños, onions, mushrooms, cheddar cheese	14
Tuna Red onions, lime, Taggiasca olives, coriander	14
Salmon / Bianca Dill, leave spinach, japanese ginger wasabi sauce	17
Burrata Cherry tomato, rocket	19
Parma ham Rocket, parmesan, cherry tomato	19
FLAMMKUCHEN	
Bacon Onions, crème fraîche	12
Truffle Truffled feta cheese	24

PASTA

✓ Linguine Tomato, basil, garlic, olives	14
Lasagne	18
Carbonara Organic egg, pancetta	21
Ossobuco with Cannelloni Tomato, garlic	24

VEGETARIAN

✓ Summer vegetables vegan	9,5
Asparagus risotto Asparagus, wild garlic, parmesan	17
✓ CANS burger vegan Truffled fries	22

WE LOVE
homemade. THAT'S
WHY WE BAKE OUR
bread and cakes
FRESH EVERY DAY.

ASPARAGUS MENU

Asparagus from Beelitz with hollandaise sauce or melted butter	21
with rosemary ham	+ 6
with turkey schnitzel	+ 10
with roasted salmon	+ 16
with veal fillet	+ 29

DESSERT

Marinated strawberries Vanilla ice cream, mint	9
Tarte tatin Vanilla ice cream	11
Gâteau au chocolat Vanilla ice cream	12
Cheese selection variety of cheese, fig jam	18