



enjoy.
in the beautiful.
Spreewald

In our PanoramaRestaurant with terrace large panoramic windows offer a view in the beautiful nature of the Spreewald. Here you can enjoy tasteful dishes, drinks, coffee and cake.

In fine weather our sun terrace entices you. Our bar and lounge with fireplace offer an excellent selection of wines, cocktails and high-quality spirits from all over the world.

Opening hours PanoramaRestaurant:

7 am to 11 am
12.30 pm to 3 pm

April to September:

5.30 pm to 10 pm (9.30 pm deadline for à la carte selection)

October to March:

5.30 pm to 9.30 pm (9 pm deadline for à la carte selection)

Opening hours bar:

11 am to 12 pm

Our restaurant and kitchen team welcomes you:

Cooking means to us love, passion, devotion and awareness.

Lots of dishes are special in their unique composition. Often simplicity making them ingenious. With delicious and healthy dishes, we want to enable even more well-being and joy. Regional and fresh products are particularly important to us.

We look forward to spoiling you with our culinary delights.

Your team of Spreewald Thermenhotel

Appetizers

Buffalo mozzarella ^{M, W}

tomato | cucumber | olive oil | arugula | sea salt
baguette
13,90

Spreewald cucumber selection ^{1, 4, 7 | R, SE, W}

gherkins pickled with mustard seed | onions
bread | lard
9,90

Spreewald Bruschetta ^{M, SES, W}

tomato | lemon-herb-pesto | cucumber | organic herbal quark
8,90

Spreewald tapas ^{1, 4, 7 | M, R, SE, W}

sole peeled potato | organic herbal quark | Lusatian linseed oil
cucumber salad | Spreewald gherkins
10,90

with

Liver sausage | red sausage

baguette
13,90

Tarte flambée

Vegetarian ^{M, W}

seasonal vegetables
10,90

Spreewald-style ^{1, 4, 7 | M, SE, W}

bacon | onion | Spreewald gherkin | horseradish
12,90

Sweet ^{M, W, WAL}

goat cheese | walnut | honey
11,90

Soups

Soljanka ^{M, SE, SEL, W}

sour cream | baguette
7,90

Soup of the day

7,90

Salads

Spreewald-style cucumber salad | homemade³ | M, R, W

- The spiciest in town -
horseradish | Lusatian linseed oil | dill
bread
9,90

Caesar Salad^{E, W}

romaine lettuce | Grana Padano | croutons | dressing
14,90

optionally with

Kikok chicken breast | fried

- German quality chicken | fed only with wheat & corn | free of antibiotics -
vegetables | honey | sesame
24,90

Fillet of salmon trout | fried^F

25,90

Goat cheese | marinated with honey | au gratin^M

18,90

Zucchini salad^{M, R, W}

cherry tomato | lemon-herb-pesto | olive oil | sea salt
baguette
17,50

optionally with

Fillet of salmon trout | fried^F

27,50

Black tiger prawn | fried^{KR}

25,50

Vegetarian | Vegan

Quinoa-peas-patty^{SES}

seasonal vegetables | herb-garlic-hummus
19,50

Potato and vegetable sandwich^{3, 4, 5} | M, SE

slices of potato | vegetables | dried tomatoes | lemon-herb-pesto
salad | Spreewald gherkins
21,90

Boiled potatoes | organic herbal quark | Lusatian linseed oil^{1, 4, 7} | M, SE

lettuce | Spreewald gherkins
16,90

Meat | Fish | Pot & Pan

Horseradish Schnitzel ^{1, 3, 4, 7} | E, M, SE, W

salad | Spreewald gherkins
fried potatoes
22,90

Rump steak | 250 g | fried ^M

seasonal vegetables | herb butter | fried potatoes
33,90 €

Fillet of lamb | fried ^{M, SEL}

bean bundles | garlic jus
mashed sweet potatoes
33,50

Potato and vegetable sandwich ^{3, 4, 5} | M, SE

slices of potato | dried tomatoes | lemon-herb-pesto
salad | Spreewald gherkins

optionally with

Rump steak | 125 g | fried

28,90

Rump steak | 250 g | fried

33,90 €

Kikok chicken breast | fried ^{SES}

- German quality chicken | fed only with wheat & corn | free of antibiotics -
vegetables | honey | sesame
fragrant rice
25,90

Black tagliatelle ^{E, M, W, WEI}

mushrooms | cream | Grana Padano | pine nuts
18,90

optionally with

Kikok chicken breast | fried

- German quality chicken | fed only with wheat & corn | free of antibiotics -
27,90

Rump steak in strips | 125 g | fried

29,90

Pikeperch | fried ^{F, M, W}
stewed cucumber | parsley potatoes
25,90

Herring Matjes style | classic ^{F, M}
bean bundles | fried potatoes | lettuce
organic herbal quark | Spreewald gherkins
19,90

Fillet of salmon trout | fried ^{F, SES, SO}
honey | sesame | vegetable
fragrant rice
26,90

Black tagliatelle ^{E, M, W, WEI}
lemon-herb-pesto | Grana Padano | pine nuts
18,90

optionally with

Fillet of salmon trout | fried ^F
28,90

Black tiger prawn | fried ^{KR}
26,90

Desserts

Ice cream tartlet | handmade

- Gelod ice cream manufactory from Cottbus -
fresh berries | marinated

„Leinöl Liebchen“^{M, W}

ice cream of quark and linseed oil | white chocolate
11,90

„Brombastico“^{E, M, W}

yoghurt-stracciatella-ice cream | core of blackberry and lemon balm
chocolate waffle | fruit glaze
11,90

„Basilisk“^{E, M, W}

raspberry-basil-ice cream | core of chocolate and cream cheese
crispy chocolate | basil mousse | chocolate cake base
11,90

Chocolate cake | liquid core^{2 | E, M, W}

seasonal sorbet
8,90

White coffee parfait^{2 | E, M}

marinated dried fruits | brittle
8,90

Ice cream

Milk ice cream | per scoop

vanilla^M | chocolate^M | strawberry^M | lemon^M
each one 2,00

Seasonal sorbets | per scoop

each one 2,00

optionally with

Portion of fruit salad | fresh berries

each one 2,50

Chocolate sauce | strawberry sauce | eggnog^{2 | E} | whipped cream^M

each one 1,20

Buffets

Enjoy our rich buffets with regional products.

Breakfast buffet | 7 am to 11 am
25,00 per person

Dinner buffet | 5.30 pm to 9.30 pm
hotel guests: 33,00 per person
non-hotel guests: 35,00 per person

Cheese buffet | 5.30 pm to 9.30 pm
Tessiner mustard varieties | fruit mustard
bread | butter
15,50 per person

The PanoramaRestaurant of the Spreewald Thermenhotel is certified with the "Spreewald" brand, a seal of approval. This quality label indicates that the majority of ingredients used come from the Spreewald. The Spreewald Thermenhotel commits to use these natural resources sparingly.



For our dishes we use selected ingredients of best quality.
Our regional suppliers are:

Gemüsehof Kuprat, Burg (Spreewald) - vegetable farm
Spreewald-Mosterei Jank, Burg (Spreewald) - cider/juice factory
Bäckerei Mieth, Byhleguhre (Spreewald) - bakery
Gut Ogrosen, Vetschau/Spreewald - cheese factory
Vetschauer Wurstwaren, Vetschau/Spreewald - butcher
Spreewaldbauer Ricken, Vetschau/Spreewald - vegetable farm
Holländerwindmühle Straupitz, Straupitz (Spreewald) - oil mill
RABE Spreewälder Konserven, Lübbenau/Spreewald - cannery
Spreewälder Senfmanufaktur, Lübbenau/Spreewald - mustard factory
Spreewälder Feinbrand & Spirituosenfabrik, Schlepzig - liquor factory
Cottbuser Eismanufaktur, Cottbus - ice cream factory
Confiserie Felicitas, Hornow - chocolate factory
Havelland Express Frischdienst, Berlin - supplier
Chefs Culinar, Zorbau - supplier

All price quotations are in Euro incl. service charge and the currently valid VAT.
The weight data corresponds to the gross weight.

- 1 with preservative
- 2 with food dye
- 3 with antioxidant agents
- 4 with sweetener saccharin
- 5 with sweetener cyclamate
- 6 with sweetener aspartame, source of phenylalanine
- 7 with sweetening agents acesulfame
- 8 with phosphate
- 9 sulfured
- 10 containing quinine
- 11 containing caffeine
- 12 with flavor enhancer
- 13 blackened
- 14 waxed
- 15 genetically modified
- 16 with acidifying agents
- 17 calcium chloride
- 18 stabilizer E 450

- D spelt
- E eggs
- ERD peanuts
- F fish
- G barley
- H oats
- HAS hazelnuts
- KAS cashew nuts
- KH Khorasan wheat (energy wheat)
- KR crustaceans
- L lupins
- M milk, milk products (lactose)
- MA almonds
- MAC macadamia nuts
- PA brazil nuts
- PE pecan
- PI pistachio
- R rye
- SCH sulfur dioxide, sulphites
- SE mustard
- SEL celery
- SES sesame
- SO soybeans
- W wheat
- WAL walnuts
- WEI mollusks