

FISCHERMANNNS'

AM RATHENAUPLATZ

Starter

> Kakisu < 6 fresh oysters with shredded radish and spicy herbs or natural	19,90 €
FISCHERMANNNS' Lobstersoup with crayfish, Croûton, Rouille, Cheese	12,90 €
Hokkaido pumpkin- Ginger- orange soup with Quinoa -Crumble	9,80 €
Japanese Carpaccio ` tataki` & tartar from wild salmon, cucumber-sesame salad	17,90 €
Lamb`s lettuce, fried poultry liver with old balsamico and honey, pomegranatedressing	16,80 €
Fresh Matjes (young herring) with beetroot-runner bean salad, black bread	14,80 €
Gratinated goat cheese with apple- pear- chutney, mixed salad	15,90 €
Beef carpaccio with pumpkin-pear- tatar, Grissini	15,90 €
Gratinated Gambas, angler fish, cauliflower, kohlrabi and saffronvelouté	16,90 €
FISCHERMANNNS' Anti Pasti Misti	16,90 €
The Classic: Mixed Salad with sensation marinated strips from the turkey	15,90 €

Main course

Ravioli filled with pumpkin,Peccorinocheese,pumpkin-mascarpone-crème,spinach, pinenuts	17,90 €
Pumpkin-pea Risotto with fried pike perch, in chervil sauce	20,80 €
Spaghetti with king prawns and anglerfish medallions, vegetables and sauce Piazziola (toma	19,90 €
Penne with strips from the beef filet, thyme-marsala-cream and fresh parmesan	18,90 €
Tagliatelle with fresh truffles in cream sauce	20,90 €
Yellow fin tuna steak wrapped in sesame, sweetpotatoe purree, Wok vegetables	28,90 €
Turbot filet, black seafood Risotto, crustacean sauce	27,90 €
Lamb knuckle from the oven cabbage-pototomash, italian white bean salad	21,80 €
Yellow thai curry made of chicken and scampies, minivegetables and basmatirice	23,80 €
Duck breast flavoured with orange mustard, wok vegetables, pumpkin-potato gratin	22,90 €
Steak of piglet, savoy-potato strudel, raspberry-goat cream cheese sauce23	23,90 €
Duett from argent. Beefilet and Boeuf Bourignon, potato-kohlrabi- chervil mash	29,90 €
FISCHERMANNNS` Teller: Argentine Rumpsteak, prawns, mixed salad and aioli	26,90 €

Desserts

FISCHERMANNNS` Strawberrytiramisu	9,80 €
Homemeade Macadamia Crème brûlée	7,90 €
Duett of white and dark choclote	8,90 €
Cheese plate with sweet-spicy mustard	12,90 €

Choose your own three-course menu for € 42,42
You have to order the menu in one order in the beginning please

Additives and allergen marking

Starter

> Kakis < 6 fresh oysters with shredded radish and spicy herbs or natural	I, M, N, 11, 12
FISCHERMANN'S Lobstersoup with crayfish, Croûton, Rouille, Cheese	A, B, C, D, E, G, I, L, 11, 12, 22
Hokkaido pumpkin- Ginger- orange soup with Quinoa -Crumble	E, 22, A, I, D, K
Japanese Carpaccio `tataki` & tartar from wild salmon, cucumber-sesame salad	B, F, M, I
Lamb`s lettuce, fried poultry liver with old balsamico and honey, pomegranatedressing	L, A, I
Fresh Matjes (young herring) with beetroot-runner bean salad, black bread	E, J, I
Gratinated goat cheese with apple- pear- chutney, mixed salad	I, D, A, L
Beef carpaccio with pumpkin-pear- tatar, Grissini	F, I
Gratinated Gambas, angler fish, cauliflower, kohlrabi and saffronvelouté	B, C, D, I
FISCHERMANN'S Anti Pasti Misti	A, B, C, D, E, F, G, H, I, K, L, M, N, 11, 12, 19, 22
The Classic: Mixed Salad with sensation marinated strips from the turkey	A, I, L, M, 22

Main course

Ravioli filled with pumpkin,Peccorinocheese,pumpkin-mascarpone-crème,spinach, pinenuts	D, A, E, I, K
Pumpkin-pea Risotto with fried pike perch, in chervil sauce	B, D, 22, I
Spaghetti with king prawns and anglerfish medallions, vegetables and sauce Piazzola (tomato sauce + Oreç	B, A, I, C, N
Penne with strips from the beef filet, thyme-marsala-cream and fresh parmesan	A, D, E, I, 11, 12, 22
Tagliatelle with fresh truffles in cream sauce	A, D, E, I, 22
Yellow fin tuna steak wrapped in sesame, sweetpotatoe purree, Wok vegetables	B, 22, M, I, E
Turbot filet, black seafood Risotto, crustacean sauce	B, C, E, I, 22
Lamb knuckle from the oven cabbage-pototomash, italian white bean salad	22, I, E, D
Yellow thai curry made of chicken and scampies, minivegetables and basmatirice	D, L
Duck breast flavoured with orange mustard, wok vegetables, pumpkin-potato gratin	E, D, I, 22
Steak of piglet, savoy-potato strudel, raspberry-goat cream cheese sauce23	A, D, 22, I
Duett from argent. Beeffilet and Boeuf Bourignon, potato-kohlrabi- chervil mash	D, I, E
FISCHERMANN'S ` Teller: Argentine Rumpsteak, prawns, mixed salad and aioli	A, C, D, E, L

Desserts

FISCHERMANN'S ` Strawberrytiramisu	A, D, H, I, 11, 12
Homemead Macadamia Crème brûlée	D, A, H, K
Duett of white and dark chocolate	A, I, D, H
Cheese plate with sweet-spicy mustard	D, F, G, I, K, L, M, 11

Additives	Allergens
11 with preservative	A contains eggs and products thereof
12 with colouring dye	B contains fish and products thereof
13 with antioxidants	C contains crustaceans and products thereof
14 with sweetener saccharin	D contains milk and products thereof
15 with sweetener cyclamat	E contains celery and products thereof
16 with sweetener aspartame	F contains sesame and products thereof
17 withsweetener acesulfame	G contains sulphur dioxide and sulphites and products thereof
18 with phosphate	H contains peanuts and products thereof
19 sulphured	I contains cereals containing gluten and products thereof
20 contains quinine	J contains lupin and products thereof
21 contains caffeine	K contains nuts and products thereof
22 flavour enhancer	L contains mustard and products thereof
23 blackened	M contains soybeans and products thereof
24 waxed	N contains molluscs and products thereof
25 genetically modified	

Please, note that even with careful preparation of our dishes beside the marked ingredients, other substances also can be contained. Additional information about the ingredients in our foods which can cause allergies or intolerances, is available on demand from our staff.