

Oxymoron

Rosenthaler Straße 40-41, 10178 berlin
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KOMPLETTE SPEISEKARTE

| BREAD

Sourdough bread / maldon sea salt flakes / organic butter VEGETARISCH 4,70 €
MALDON SEA SALT FLAKES / ORGANIC BUTTER

Baguette 1,90 €
PER PERSON

| STARTERS

Homemade organic hummus / olives / tomato / parsley 9,70 €
OLIVES / TOMATO / PARSLEY

Mixed salad / roasted chanterelles / green asparagus 17,00 €
ROASTED CHANTERELLES / GREEN ASPARAGUS

Caesar salad / herb croûtons / grana padano cheese 16,00 €
HERB CROÛTONS / GRANA PADANO CHEESE

+ optionally with stripes from regional corn-fed chicken 4,50 €

Organic buffalo burrata / organic tomato / basil VEGETARISCH 17,60 €
ORGANIC TOMATO / BASIL

Smoked salmon trout / japan style pickles / apple horseradish 17,00 €
JAPAN STYLE PICKLES / APPLE HORSERADISH

Vitello tonnato from veal loin / tuna cream / capers 17,80 €
FROM VEAL LOIN / TUNA CREAM / CAPERS

| SOUPS

Mango coconut cream soup / sesame / chili / coriander 9,50 €
SESAME / CHILI / CORIANDER

Truffled potato-leek cream soup / croûtons VEGETARISCH 9,50 €
CROÛTONS

| OMELETTE

Chanterelle omelette / chives / lamb's lettuce VEGETARISCH **17,00 €**
CHIVES / LAMB'S LETTUCE

| PASTA

Spaghettini & pesto rosso / salted almonds **18,50 €**
PESTO ROSSO / SALTED ALMONDS

Linguine / smoked salmon trout / chard / lemon butter **21,50 €**
SMOKED SALMON TROUT / CHARD / LEMON BUTTER

Lasagne with ragù alla bolognese – veal **19,30 €**
RAGÙ ALLA BOLOGNESE – VEAL

Tagliatelle / chanterelles / pancetta speck / hazelnut butter **22,50 €**
CHANTERELLES / PANCETTA SPECK / HAZELNUT BUTTER

| RISOTTO

Parsley risotto / organic brown mushrooms/ goat's cheese cream VEGETARISCH **22,00 €**
ORGANIC BROWN MUSHROOMS/ GOAT'S CHEESE CREAM

| MAINS

Roasted spinach bread dumpling & organic mushrooms **23,00 €**
PARSLEY ROOT / PUMPKIN SEED OIL JUS / SWEET PICKLED ONIONS

Fish fillet – catch of the day - / maple foam **27,00 €**
MAPLE FOAM / GREMOLATA / RED CHARD / GREEN PEAS MASH

Roasted corn-fed chicken / lemon butter **25,00 €**
LEMON BUTTER / DRIED TOMATO/ SPINACH / FREGOLA SARDA NOODLES

Wild game bratwurst & blood sausage from the region **22,00 €**
SAUERKRAUT / ORGANIC POTATO MASH

Saltimbocca from veal loin with sage & serrano ham **27,00 €**
GOAT'S CHEESE / PARSLEY RISOTTO / ORGANIC BROWN MUSHROOMS

| DESSERTS

Crème brûlée from valrhona chocolate / blueberry	VEGETARISCH	8,00 €
VALRHONA CHOCOLATE / BLUEBERRY		
Matcha brownie with white chocolate & hazelnut / lychee sorbet		9,20 €
WHITE CHOCOLATE & HAZELNUT / LYCHEE SORBET		
Scoops of homemade sorbet with prosecco		7,90 €
WITH PROSECCO		
French raw milk cheese selected by maître philippe 3 types	VEGETARISCH	14,00 €
3 TYPES		

| FRÜHSTÜCK

Frisch gepresste Säfte Orange / Apfel / Karotte		5,50 €
Orange / Apfel / Karotte		
Croissant natur		3,30 €
Croissant / Butter / hausgemachte Marmelade, Honig oder Nutella	VEGETARISCH	6,30 €
butter / homemade jam, honey or nougat cream		
Croissant mit Comté – Bergkäse / Salat	VEGETARISCH	8,20 €
Comté – Bergkäse Franche-Comté / Salat		
Croissant mit Bacon / Salat / Tomate		8,20 €
Bacon / Salat / Tomate		
Geröstetes Sauerteigbrot mit Bio-Frischkäse / Schnittlauch / Radieschen	VEGETARISCH	8,60 €
Bio-Frischkäse / Schnittlauch / Radieschen		
Geröstetes Sauerteigbrot mit Bio-Büffelleberwurst		8,60 €
Bio-Büffelleberwurst aus der Region		
Geröstetes Sauerteigbrot mit hausgebeiztem Lachs		8,60 €
hausgebeiztem Lachs		
Continental		13,90 €
Mailänder Salami / Kochschinken / Bio-Brie / Frischkäse		
Bio & Regional		16,50 €
Salami, Leberwurst & Provolone / Ei / Honig		
Vegan	VEGAN	14,50 €
Bio-Hummus / Paste / getrocknete Tomaten / veganer Bio-Bresaola / Oliven / Salat / Früchte / Brot		
Käse	VEGETARISCH	15,30 €
Chaource / Bleu d'Auvergne / Comté / Frischkäse		
Lachs & Lachsforelle		15,50 €
Hausgebeizter Lachs & geräucherte Lachsforelle		
Geräuchert		14,50 €
Lachsforelle & Comté-Käse / Bacon		
Englisch		15,80 €
Spiegeleier / Bacon / Bio-Rostbratwurst / Iberico-Blutwurst		
Hausgemachter Bio-Hummus mit Tomate, Oliven & Petersilie		9,30 €
tomato / olives / parsley		
Zwei Rühreier - natur	VEGETARISCH	7,00 €
mit Baguette & Bio-Butter		
Zwei Rühreier mit frischen Kräutern & Tomate	VEGETARISCH	8,10 €
fresh herbs & tomato		
Zwei Rühreier mit Bleu d'Auvergne & Blattspinat	VEGETARISCH	9,00 €
Bleu d'Auvergne & spinach		
Zwei Rühreier mit Serranoschinken & Frühlingslauch		8,50 €
serrano ham & spring onion		
Zwei Rühreier mit gebeiztem Lachs & Schnittlauch		9,40 €
gravlax & chives		
Zwei Spiegeleier oder Rühreier mit Speck		8,20 €
two fried or scrambled eggs with bacon		
Bio-Joghurt natur	VEGETARISCH	4,40 €
Joghurt mit Oderland-Honig	VEGETARISCH	4,90 €
yogurt with honey		
Joghurt mit Oderland-Honig und Früchten	VEGETARISCH	7,50 €
yogurt with honey and fruits		
Joghurt mit Bio-Müsli, Honig, Früchten und Nüssen	VEGETARISCH	8,60 €
yogurt with organic cereal, honey, fruits and nuts		
extras - vegane Miso-Mayonnaise	VEGAN	3,90 €

| DINNER

Sourdough bread / maldon sea salt flakes / organic butter	VEGETARISCH	4,90 €
MALDON SEA SALT FLAKES / ORGANIC BUTTER		
Baguette		1,90 €
PER PERSON		
Japan style pickled vegetables – tsukemono – miso mayonnaise		13,00 €
MISO MAYONNAISE		
Mixed salad / roasted chanterelles / green asparagus		17,50 €
ROASTED CHANTERELLES / GREEN ASPARAGUS		
Caesar salad / herb croûtons / grana padano cheese		16,50 €
HERB CROÛTONS / GRANA PADANO CHEESE		
+ optionally with stripes from regional corn-fed chicken		4,80 €
Organic buffalo burrata / amalfi lemon / spinach / cashew	VEGETARISCH	18,50 €
AMALFI LEMON / SPINACH / CASHEW		
Grilled octopus / sc. rouille / artichoke / chorizo		18,80 €
SC. ROUILLE / ARTICHOKE / CHORIZO		
Veal carpaccio with goat's cheese & avocado / apricot		20,00 €
WITH GOAT'S CHEESE & AVOCADO / APRICOT		
Mango coconut cream soup / sesame / chili / coriander		10,50 €
SESAME / CHILI / CORIANDER		
Potato leek cream soup / autumn truffle	VEGETARISCH	11,80 €
AUTUMN TRUFFLE		
Roasted blood sausage from the region		
Spaghettini & pesto rosso / salted almonds		19,80 €
PESTO ROSSO / SALTED ALMONDS		
Ravioli with avocado & organic buffalo ricotta	VEGETARISCH	24,00 €
GREEN ASPARAGUS / HAZELNUT BUTTER		
Linguine / smoked salmon trout / chard / lemon butter		23,50 €
CHARD / LEMON BUTTER		
Tagliatelle / autumn truffles / spinach / grana padano cheese	VEGETARISCH	24,50 €
SPINACH / GRANA PADANO CHEESE		
Parsley risotto / organic brown mushrooms/ goat's cheese cream	VEGETARISCH	23,50 €
ORGANIC BROWN MUSHROOMS/ GOAT'S CHEESE CREAM		
Pot-au-feu from corn-fed chicken		25,00 €
POACHED ORGANIC EGG / PAKCHOI / CORIANDER / LIME / SOBA NOODLES		
Roasted spinach bread dumpling & organic mushrooms		25,00 €
PARSLEY ROOT / PUMPKIN SEED OIL JUS / SWEET PICKLED ONIONS		
Fish fillet – catch of the day - / maple foam		33,00 €
MAPLE FOAM / GREMOLATA / RED CHARD / GREEN PEAS MASH		
Roasted breast & fricassée from regional corn-fed chicken		31,00 €
CRAY FISH TAILS / GREEN ASPARAGUS / CHANTERELLES / FREGOLA SARDA		
Saltimbocca from veal loin with sage & serrano ham		32,00 €
GOAT'S CHEESE / PARSLEY RISOTTO / ORGANIC BROWN MUSHROOMS		
Grilled entrecôtes – 250g - / bbq-jus		39,00 €
SNOW PEAS / SWEET CORN / SWEETPOTATO DOUGHNUTS		
Crème brûlée from valrhona chocolate	VEGETARISCH	8,50 €
Blueberry yogurt tartelet & blueberry sorbet	VEGETARISCH	11,50 €
Matcha brownie - white chocolate / hazelnut & lychee sorbet		10,80 €
WHITE CHOCOLATE / HAZELNUT & LYCHEE SORBET		
Scoops of homemade sorbet with prosecco		9,00 €
WITH PROSECCO		
Selected french raw milk cheese by maître philippe 3 types	VEGETARISCH	14,80 €

