

# restaurant **lemon**

## *Unsere Empfehlung*

*Our suggestion  
for the 200th Birthday  
of Theodor Fontane*

*Amuse gueule*

*Onion tart*



*Consommé in the style of Marie Louise*



*Tender loin of veal with marjoram sauce,  
carrots of the Mark Brandenburg, siliques  
and potato beignets*

*or*

*Pike green with potato purée  
and a salad of garden cress*

*or*

*Bake of potatoes and spinach  
served with butterhead lettuce and tartish apple sauce*



*Lukewarm chocolate cake  
meets a sweet compote of apples*

*36,00 EUR per capita*



*Kongresshotel Potsdam*

+ AM TEMPLINER SEE +

