

Dear Guests,

Lovely to meet you!

Here at Fabisch we are proud to offer a modern interpretation of traditional German cuisine. In order to ensure the highest quality standards, we source all our produce with sustainability and ecological criteria in mind, and wherever possible we have selected local suppliers from the region. All our meat comes from suppliers who guarantee fair treatment for their animals.

As autumn is upon us, you will find on our menu seasonal specialities such as spinach, cauliflower and carrots...and they never taste as good as they do at this time of year.

It is important to us, as we are sure it is to you, that we base our approach on taste, quality, sustainability and with respect to the environment. If you have any questions about our supplies, or would like more information about our products, please feel free to ask and we will be happy to answer.

Guten Appetit!

Yours, Roman Bigalke and Team

Salads & Starters

Small mixed Salad **3,50**

with tomatoes, cucumber and pepper served with buttermilk dressing

Goat's Cheese au Gratin **7,50**

with forest fruit jelly served on rocket salad

Large mixed Salad **8,00**

with cucumber, tomato and peppers and wild salmon in a homemade orange marinade. Served with iced herbal yoghurt dressing.

“Abendbrot” **8,00**

organic bread, butter, organic cold meats, cheese, tomatoes and pickles

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Prices in EURO incl. service and taxes

Soups

Creamy Broccoli and Cauliflower Soup

with croutons and fresh herbs

cup **4,00**
plate **6,50**

Lamb Stew

with free-range meat. Stew cooked to an old recipe with green beans, root vegetables and potatoes.

plate **7,00**

with the Lamb Stew, why not try our red house wine "Aufwind"

Main Meals

without exception, all our meat comes from free range suppliers

Creamed Spinach **7,50**

with fried eggs and organic potatoes

Stuffed Peppers **8,50**

filled with ratatouille and served with buttered rice

Gnocchi with Peppers **11,00**

with almond slivers, tomatoes and spring onion

here we recommend the "Grauen Burgunder" white wine from Weingut Langenwalter

"Fabisch Schnitzel" **12,00**

free-range pork schnitzel in wholemeal breadcrumbs, served with gherkins and a warm potato and bacon salad

"Fabisch Schnitzel Special" **13,50**

served with tomato, rocket and cheese au gratin

...and is even better with a glass of our house wine Max White

"The Berliner" **13,50**

fried strips of veal liver with sliced apple, braised onions and served with buttered potatoes

red or white? We think both go well with the Berliner. Try our Riesling or the Spätburgunder from Hensel

Braised Cheek of Beef **14,50**

granny's recipe in a red wine sauce with root vegetables, and served with potatoes

here we suggest the Tours le Jours, a red wine from Castel-Peter

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For Kids

Mini-Schnitzel **6,00**

with French fries

Organic Fish Fingers **5,00**

with French fries

French Fries **2,50**

Desserts

“Berliner Beerengrütze” **6,50**

red berry dessert served with either
vanilla sauce or vanilla ice cream

Homemade Apple Strudel **6,50**

with almonds, other nuts and
caramelized sliced apples

Homemade Cake **2,80**

selection of different home-made
cakes. Please check at the counter or
ask us for the daily specials.

Please ask us for our current selection
of ice creams, each scoop **1,70**

Please check our daily specials, which can be
found on the chalkboard behind the counter, or
ask us...we are always happy to help!

You can always choose different side dishes
such as croquettes or pommes julienne.

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