Our Menu from january 16th , 2026

Appetizers

Goat cheese balls *
Thyme honey * lamb's lettuce * walnuts * pomegranate seeds 7, 8, 10, 11, 16 11.80

Homemade small potato pancakes * specially marinated salmon *
Honey mustard sauce or cream horseradish * Salad 4, 7, 10, 11, 15, 16 12.50

3 Homemade small potato pancakes * fresh apple sauce 1, 3, 12, 18 9.90

5 Fried prawns * homemade aioli * side salad 2, 10, 11 13.50

Parsnip and celery soup * Parsley oil **– vegan –** 9, 17 7.90

Salads

Panther salad
Colorful leaf salads * date tomatoes * sheep cheese * olives * grilled vegetables 7, 10, 11 16.50

Raffi's Low Carb
Colorful leaf salads * Date tomatoes * Sheep cheese *
Olives * Bacon * Fried chicken breast 7, 10, 11, 12 17.50

Small mixed side salad 10, 11 6.00

Breadbasket with Dip (reorder) 2.50

Tarte

Klassiker Creme Fraîche * Bacon * Onions 1, 7, 12, 16, 17, 18 11.90

Herzhafter Crème fraîche * bacon * onions * fresh mushrooms
Emmentaler 1, 7, 12, 16, 17, 18 13.50

Veganer Oat-based vegan Crème Fraîche * marinated mediterranean vegetables * pumpkin seeds * rosemary **- vegan -** 1, 12, 17 13.50

Italiener Creme Fraîche * Tomatoes * Basil Pesto * Mozzarella *
fresh basil 1, 7, 8, 16, 17 13.90

Dessert:

Homemade Kaiserschmarrn (shredded pancake) * Plum compote or applesauce 1, 3, 7, 16 12.90

Small chocolate cake with a liquid center * whipped cream 1, 3, 7, 18 7.50

Creme Brulée 7, 17 6.90

Espresso Martini 16, 19 11.50

If there is something wrong with the food or drink, please contact us.
We will definitely find a solution to make you happy. That is our wish!

Main Courses

Braised ox cheeks * Mashed potatoes * Buttered carrots 7, 9, 10, 12, 17 26.50

Spicy venison goulash * Homemade egg spaetzle 1, 6, 7, 9, 10, 12 21.50

Original Viennese veal schnitzel * potato and cucumber salad or
Fried potatoes or French fries * cubumbersalad 1, 3, 7, 9, 10, 11 29.50
with cranberries + 1.20

Schnitzel "Viennese style" * fried potatoes or French fries * small salad 1, 3, 9, 10, 11 19.50

Kinderschnitzel „Viennese style * French Fries 1, 3 11.90

Breaded eggplant schnitzel * mushroom relish * fried potatoes 1, 3 18.90

PANTHER's Real Beef Burger * 180 g beef * caramelized onions *
Tomato * Cucumber * Lamb's lettuce * Best English Cheddar * homemade
Burger sauce * buttered burger brioche * French fries 1, 6, 7, 10, 12 21.00

Beyond vegetarian ground beef burger 113 g * caramelized onions *
Tomato * Cucumber * Lamb's lettuce * Best English Cheddar * Homemade
made burger sauce * buttered burger brioche * French fries 1, 6, 7, 10, 12, 13, 17, 18 19.90

Chard and mushroom pan * grilled thyme polenta 6, 9, 10, 12 **- vegan –** 16.90

Bio-Ravioli from the Märkische Nudelmanufaktur with olive-sheepcheese-filling * melted
butter * cherrytomatoes * freshly grated Grana Padano 1, 7 16,90

Tyrolean Cheese Spaetzle * homemade spaetzle * three types of cheese *
glazed onions * fried onions * small salad 1, 3, 7, 9, 10, 11, 12, 17, 18 15,90

Panther-Spaetzle * homemade spaetzle * three kinds of cheese * glazed onions *
freshly fried mushrooms * bacon cubes * small salad 1, 3, 7, 9, 10, 11, 12, 17, 18 16.90

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Legend:
Allergens
1 Cereals containing gluten (e.g. wheat, rye, barley, oats, spelt, etc.) and products made from them, 2 Crustaceans and cancer products, 3 Eggs and egg products, 4 Fish and fish products, 5 Peanuts and peanut products, 6 Soy and soy products, 7 Milk and milk products (including lactose), 8 nuts (almond, hazelnut, walnut, cashew, pecan, pistachio, macadamia, Queensland) and manufactured products thereof, 9 celery and celery products, 10 mustard and mustard products, 11 sesame seeds and sesame products, 12 Sulfur dioxide and sulphites, 13 lupine and products thereof, 14 molluscs and products there of 19 coffeine
Additives
15 Antioxidants, 16 Preservatives, 17 Modified Starch, 18 Stabilizers