QIU

Tapas	Euro
OLIVES, KALAMATA AND GREEN OLIVES FROM SICILY	4
HOMEMADE FLATBREAD WITH SPANISH OLIVE OIL AND ROSEMARY	4
EGGPLANTCREAM – SALTLEMON, PARSLEY AND HARISSA-AIOLI	6
BAO BUN WITH SHORT RIB, KIM-CHI-MAYO, SALSA AND PICO DE GALLO	12
ARGENTINIAN WILD PRAWNS, SMOKED PEPPER, GARLIC AND CHILI	8
DEEP FRIED CALAMARI, SEPIA-MAYO AND LIME	7
COUS-COUS-LABNEH, POMEGRANATE AND MINT	6
BEETROOT-TAHINI, ZA'ATAR -PESTO AND PECANS	6
ALL TAPAS SERVED IN FAMILY STYLE	48

QIU

MENU	Euro
SOUP OF THE DAY	10
MIXED SALAD Herbal Dressing and roasted Sunflower Seeds	8
Char from the Müritz, Pickled Salad of Cabbage and Turnips, walnuts and Tahitian Vanilla	18
CHEESE SELECTION FROM MAITRE PHILIPPE 3 Types, Fruit Bread and Rhubarb - Cherry - Chutney	18
Panzanella ''Bread Salad'' Basil Granité, Harissa Mayo and Tomato Jam	16/21
CELERIAC BBQ Tom Ka Ghai Cream, Buttermilk and Emulsion with smoked Paprika	16/21

IF YOU HAVE ANY QUESTIONS ABOUT THE ALLERGENS OR ADDITIVES CONTAINED WE ARE HAPPY TO HELP. ALL PRICES INCLUDE VAT. WE ACCEPT DEBIT-OR CREDITCARD, NO CASH

QIU

MENU	Euro
TAGLIATELLE, HOMEMADE Argentine wild Prawns, Lobster Sauce and Tarragon	27
TAGLIATELLE, HOMEMADE Beef Filet Tips, Parsley and Truffle Foam	27
Havelland Apple Pork Belly Green Asparagus, Rice Cake and Fermented Plum	29
Octopus Fregola Sarda, Fennel and Seaweed	27
BOUILLABAISSE Fish of the Day, Prawns and Fennel	29
ROAST BEEF Beelitz Asparagus, Chimichurri, Medlars and Bearnaise Sauce	33
Rhubarb Dessert Valrhona Chocolate and Tonka Bean	10

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