

Restaurant „Zur Gerichtslaube“

Poststraße 28 • D 10178 Berlin (Nikolaiviertel)

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Menus

2018

Classic Berlin-style 2- and 3-course-menus which can be choose from the following starters, main courses and desserts, according to your own personal preferences.

Two-course-menu (starter/main course or main course/dessert)	19,00 €
Two-course-menu with drink*	21,50 €
Three-course-menu (starter/main course/dessert)	24,00 €
Three-course-menu with drink*	26,50 €

* **Choice of drinks** (one drink included)

Cup of coffee, 0,2 l Apple juice or Orange juice,
0,3 l Pepsi-Cola, Mirinda Orange, Seven-Up or Table water,
0,3 l Berliner Pils beer, Schöffebier or Dark beer,
0,2 l Red wine or White wine

Starters

- **Potato cream soup** with sausage and leek
- **Pearl barley soup** with prunes (**vegetarian**)
- **Small mixed salad** with raspberry-mustard vinaigrette

Main Courses

- **Spicy roast pork**, red cabbage and leek-bacon-dumpling
- **Homemade Berlin Style meatball**, fried onion, mangetout (sugar peas) and mashed potatoes
- **Hearty grilled Berlin Style sausage** on sauerkraut and herb-seasoned potatoes
- **Giant mushrooms**, stuffed with spinach au gratin, with herb-seasoned potatoes (**vegetarian**)
- **Bell peppers – without meat**, (**vegan**)
filled with lentils, barley and vegetables, sweet potato wedges and a root vegetable sauce
- **Large mixed salad** with roasted stripes of turkey breast and almond slivers
- **Fillet of plaice** with dill potatoes and small salad

Desserts

- **Berlin style berry porridge**, brittle and vanilla sauce
- **Fresh slice of cake** with whipped cream
- **Berliner Luft zum Löffeln** (Vanilla cream with raspberries)
Found in Berlin's cookbooks since 1875.

**A further selection of Three-Course-Menus
for 10 person or more**

Three-course fish-menu	30,50 €
Fried whitefish fillet served with potato leek gratin	
Three-course loin-menu	33,50 €
Pork fillet stuffed with spinach in cream sauce with mashed carrots and homemade potato croquettes	
Three-course lamb-menu	36,50 €
Tender roast leg of lamb in rosemary sauce with green beans and homemade potato croquettes	
Three-course fillet-menu	39,50 €
Bacon larded fillet of beef in a burgundy sauce with "Teltower" baby turnips and rosemary potatoes	

We kindly request to order the same starter and dessert for all guests:

Starters

- Wild herb salad with homemade raspberry-mustard vinaigrette
- Cream of tomato soup with basil
- A hearty broth of forest mushrooms and semolina dumplings

Desserts

- Hot raspberries with vanilla ice cream
- A slice of Black Forest cake from the pastry chef
- Wild berries with chocolate mousse

Five-course menu 59,00 €

Tender lamb fillet on steamed spinach leaves

*

Cream soup of "Teltower" turnips

*

Fresh caught fillet of char with green baby salads and light herb vinaigrette

*

Roast veal on port wine sauce served with truffle potato leek gratin

*

Wild berries reduction with bourbon vanilla sauce and whipped cream

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Bufetts

as of 01.01.2018

Buffet „Heinrich Zille“

Cold Dishes

Pork medallions, cold meats platter, small homemade meatballs,
a choice of fine cheese from serving board,
smoked fish platter with salmon, trout, mackerel and pickled herring fillet, minced meat,
homemade cucumber and tomato salad, wild herb salads,
fruits, bread, bread rolls, baguette and butter

Soup

Homemade potato soup with sliced sausage

Warm Dishes

Roasted pork, Berlin style roasted and braised meats,
wine-flavored sauerkraut, green beans with bacon,
together with potatoes

Dessert

A choice of freshly baked tarts

29,00 € per person

Buffet "The Captain from Köpenick"

Cold Dishes

The Captain's turkey medallions, roast beef platter, cold meats platter,
a choice of fine cheese from Italy, France and Switzerland,
smoked fish platter with salmon, trout, mackerel and gunnel fish,
homemade cucumber and tomato salad, wild herb salads,
exotic fruits, bread, bread rolls, baguette and butter

Soup

Cream of "Teltower" turnip soup

Warm Dishes

Roast lamb on green beans,
roasted suckling pig on wine-flavored sauerkraut,
potato leek gratin, vegetable mix of pepper and zucchini

Desserts

"Berlin style berry porridge", Mousse au Chocolat,
vanilla cream with raspberries

38,00 € per person

Vegan and vegetarian alternatives are available for you.