



Menus


2020

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 €
Three-course-menu	starter/main course/dessert	24,00 €
One drink *	as choice to the menu	2,80 €
Homemade lard	per person	2,50 €

- **Homemade lard with bread and gherkin** (per person)

Starters

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

Main Courses

- **Spicy roast pork**, red cabbage and herb-seasoned potatoes
- **Hearty grilled Berlin Style sausage** on sauerkraut and herb-seasoned potatoes
- **Homemade Berlin Style meatball**, vegetables, mashed potatoes
- **Vegetable patties** with sweet potato fries, fresh salad and a root vegetable sauce 
- **Large mixed salad**, with sunflower seed and pumpkin seed
- **Fillet of Codfish** with dill potatoes and 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.

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

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

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

Fish-menu **32,50 €**

- Wild herb salad with homemade raspberry-mustard vinaigrette
- **Fried whitefish fillet**
served with potato leek gratin and dill sauce
- Fresh fruits in wine batter

Loin-menu **35,50 €**

- Soup of the season
- **Pork fillet stuffed with spinach**
creamed savoy cabbage and homemade potato croquettes
- Hot raspberries with vanilla ice cream

Lamb-menu **38,50 €**

- Cream soup of white baby turnips
- **Tender roast leg of lamb in rosemary sauce,**
with green beans and homemade potato croquettes
- A slice of Black Forest cake from the pastry chef

Fillet-menu **39,50 €**

- Spinach soup with salmon
- **Bacon larded fillet of beef in a burgundy sauce,**
white baby turnips and rosemary potatoes
- Chocolate tart with a liquid core on wild berries

Five-course menu **59,00 €**

- **Tender lamb fillet** on steamed spinach leaves
- **Cream soup** of white baby turnips
- **Fresh caught fillet of char** with green baby salads
- **Roast veal on port wine sauce** served with truffle potato leek gratin
- **Poppy seed mousse** of white chocolate with warm wild berries

Buffet „Heinrich Zille“

29,00 € per person

Cold Dishes

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

Dessert

a choice of freshly baked tarts

Buffet "The Captain from Köpenick"

38,00 € per person

Cold Dishes

pork fillet stuffed with spinach, 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, lard and butter

Soup

cream of 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", chocolate pudding, vanilla cream with raspberries

Vegan and vegetarian alternatives are available for you.