


Starters / Soups / Salads / Vegetarian

Starters

01. **Giant mushroom cap** 9,90 €
filled with spinach leaves, king oyster mushrooms and quinoa, served with wild herbs Salad. *With au gratin cheese if desired.* 
02. „Striegistaler“ **Camembert sections baked in beer batter,** 9,90 €
served with wild herbs salad and cranberry sauce
03. **Deep fried cheese-pear** *A speciality of the house.* 12,80 €
Baked pear stuffed with blue cheese, rolled in almond and breaded, then served with a cranberry sauce and salad.
04. **Small mixed salad** 6,90 €
with homemade raspberry-mustard vinaigrette





Soups

05. **Berlin-style Goulash Soup** 6,80 €
„Only Berlin-style goulash soup is simmered with Berliner Weisse beer“.
06. **Potato cream soup** 6,90 €
with sausage and leek

Salads

07. **Large mixed salad** with sunflower seed and pumpkin seed 10,90 €
combined with homemade raspberry-mustard vinaigrette
08. ... with roasted stripes of turkey breast and sprouts 13,80 €

Vegetarian-Vegan

10. **Pearl barley soup with prunes** 6,80 €
From the Berlin that Zille used to know, served nice and thick 
11. **Large portion of giant mushroom caps,** filled with spinach leaves, king 14,90 €
oyster mushrooms and quinoa, served potatoes 
With au gratin cheese if desired.
12. **Vegetable patties** 12,50 €
with sweet potato fries and fresh salad and a root vegetable sauce 
13. **Bell pepper – without meat,** 14,50 €
filled with lentils, barley and vegetables, 
sweet potato wedges and a root vegetable sauce

Main Courses

Specialities from the chef

We will gladly serve you additional helpings of the side dishes that come with our specialities.

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| 16. Lamb knuckles | 20,90 € |
| green beans with bacon, grilled tomato and potato croquettes | |
| 17. Beef roulade with traditional filling | 18,80 € |
| accompanied by red cabbage with apple plus leek-bacon-dumpling | |
| 18. Braised veal cheeks , savoy cabbage and potato croquettes | 22,50 € |
| 19. Half fried duck | 18,80 € |
| red cabbage and herb-seasoned potatoes | |

Berlin Specialities

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| 20. Traditional Berlin-style pork joint | 17,90 € |
| Spicy roast pork, red cabbage and leek-bacon-dumpling | |
| 21. “Grand Feast Berlin-style” . | 24,80 € |
| A meatball, large hearty grilled sausage, spicy roast pork, sauerkraut and herb-seasoned potatoes. | |
| 22. Schnitzel (Escalope) of pork | 15,90 € |
| with mixed vegetables and boiled potatoes | |
| 23. Large "Berlin style" pickled knuckle of pork (ca. 1000 g) | 17,50 € |
| with sauerkraut, pea puree, gherkin | |
| 24. "Old Berlin style" fried calf's liver | 16,90 € |
| with onion, fried ring of apple, red cabbage and mashed potatoes | |
| 25. Prussian Sausage Platter with blood sausage, liverwurst | 15,80 € |
| and boiled pork belly plus sauerkraut and herb-seasoned potatoes | |
| 26. Hearty grilled "Berlin style" sausage , | 12,90 € |
| with sauerkraut and herb-seasoned potatoes | |
| 27. Home-style farmer's brawn , from jellied knuckle of pork | 13,80 € |
| in remoulade with hearty fried potatoes, fresh salad | |

Seafood

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| 28. Two seasoned pickled herring filets in home-style sauce with dill potatoes | 13,90 € |
| 29. Fillet of Codfish | 19,50 € |
| dill potatoes and savoy cabbage | |

Cold Dishes / Menus

Cold Dishes

30. **Big supper platter,** 17,90 €
homemade meatball, lean jellied pork knuckle, remoulade, hard cheese,
salami, lard, gherkin, butter, bread and baguette
One strong Berlin-style herbal schnapps. 1,00 €
31. **Home-style farmer's brawn,** 6,50 €
from jellied knuckle of pork in remoulade, gherkin and bread
32. **Berlin meatball** with remoulade, gherkin, baguette and mustard 6,90 €
33. **German Cheese-plate** with honey mustard and baguette 12,50 €
*Heinrichsthaler Bierkäse, Elbländer Bockshornkleekäse,
Bavaria Blu Blauschimmelkäse, Striegistaler Camembert*

Menus

Berlin Menu

Potato cream soup with leek

34. **Berlin-style pork joint,** red cabbage and leek-bacon-dumpling 24,90 €
Berliner Luft zum Löffeln (Vanilla cream with raspberries)

Vegan Menu

Small mixed salad

35. **Vegetable patties** 22,90 €
with sweet potato fries and fresh salad and a root vegetable sauce

Freshly-sliced fruit salad

Gerichtslauben Special

0,5 l Schöffebier (brewed only for us)
natural beer brewed after an ancient recipe

36. **Hearty grilled "Berlin style" sausage,** 19,80 €
on sauerkraut and herb-seasoned potatoes

2 cl Berliner Kräuter(our house brand)
Tastes good, many say - Does good, everybody says!

Dessert - Ice cream

Dessert

37. **Small chocolate cake with a liquid core** 6,90 €
with wild berries
38. **Chocolate pudding** with custard and whipped cream 5,90 €
39. **Berliner Luft zum Löffeln** (Vanilla cream with raspberries) 5,90 €
Found in Berlin's cookbooks since 1875.
40. **Fried apple rings** with custard and whipped cream 7,50 €
41. **Deep fried cheese-pear** (A speciality of the house.) 12,80 €
Baked pear stuffed with blue cheese, rolled in almond and breaded,
served in a cranberry sauce, garnished with fruit.
42. **Fresh slice of cake** from the confectionery. 3,90 €
Please ask the waiter about our daily specials.

Ice cream



43. **Crazy about ice cream** 6,90 €
Two scoop of vanilla ice cream with hot raspberries and whipped cream
44. **Ice cream sundae "Cookies"** 6,50 €
Chocolate and Cookies ice cream with small cookies and whipped cream
45. **Iced Coffee** 6,00 €
Two scoop of vanilla ice cream in a coffee-filled glass goblet, cream
46. **Iced Chocolate** 6,00 €
Two scoop of chocolate ice cream in a chocolate-filled glass goblet, cream
47. **For children** 2,50 €
One scoop of ice cream topped with whipped cream

Select your own flavors of ice cream in a cup:

Our ice cream flavors: Cookies, Yogurt-Forest-Berry, Vanilla and Chocolate

48. **Two scoop of ice cream**, whipped cream and brittle 4,50 €
49. **Three scoop of ice cream**, whipped cream and brittle 6,50 €