



## Menus


2022

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.


<b>Two-course-menu</b>	<b>starter/main course or main course/dessert</b>	<b>21,00 €</b>
<b>Three-course-menu</b>	<b>starter/main course/dessert</b>	<b>26,00 €</b>
<b>One drink *</b>	<b>as choice to the menu</b>	<b>3,00 €</b>
<b>Homemade lard</b>	<b>per person</b>	<b>3,00 €</b>

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

### Starters

- **Potato cream soup** with sausage and leek
- **Carrot soup** with ginger and coconut milk 
- **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
- **Prussian Sausage Platter** with blood sausage, liverwurst and boiled pork belly plus sauerkraut and herb-seasoned potatoes
- **Vegetable patties** with sweet potato fries, fresh salad and a root vegetable sauce 
- **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**

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***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**