



## Menus


2025

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>25,00 €</b>
<b>Three-course-menu</b>	<b>starter/main course/dessert</b>	<b>31,00 €</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>4,00 €</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

- **Spiced 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
- **Celariac cutlet with Dijon mustard panade** with sweet potato wedges, 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 Schöffenbier 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