

APERITIFS

285. Aperol Spritz^{2, 7} 7,90
with prosecco and slices from orange

289. Lillet Wild Berry^S 7,90
with white lillet blanc and raspberries

286. Limoncello Spritz 7,90
with prosecco, slices from lemon and lime

RECOMMENDATIONS OF THE HOUSE

354 - Hamburg-Style Pork^{11, A, I} 21,50
Schnitzel crispy-breaded pork cutlet, pan-seared until beautifully golden,
served with rustic sautéed potatoes and a classic sunny-side-up egg

166 - Berlin-Style Calf's Liver^A 21,90
Tender pan-seared calf's liver with lightly caramelized apple rings,
slow-stewed onions full of flavor & creamy mashed potatoes

Cooked medium or well done

381 – Oven-Roasted Pork Knuckle “Haxe” (1,2kg)^{1, 5, A, E} 21,80
Fresh from the oven, tender inside with irresistibly crisp crackling, served on a rich dark beer gravy
accompanied by tangy sauerkraut & golden panfried potatoes

203 - Pork Steak with Würzfleisch^{10, A, F} 22,90
Juicy pan-seared pork steak topped with hearty Würzfleisch & gratinated with flavourful mountain cheese,
served with mushrooms in a velvety cream sauce & crispy French fries

162 - Homemade Beef Roulade with Bacon^{A, K} 21,90
Tender, slow-braised beef roulade with a traditional Berlin-style filling,
accompanied by fruity apple red cabbage & parsley potatoes

335 – 2 Berlin Currywurst^{1, 3} 17,70
with our homemade, mildly spicy aromatic curry sauce & crispy French fries

STARTER

156 - Berlin Starter Platter^{11, A, I, F, K} 14,50
A hearty Berlin trio of Spandau Knacker, ½ juicy homemade Bulette & flavourful Bockwurst,
served with a crisp salad garnish & fresh baguette

159 - 2 Baked Camemberts^{10, 11, A, F, I, 3} 11,90
Crispy on the outside with a soft, creamy centre, served with fruity cranberries,
a crisp salad garnish & fresh baguette

201 - Berlin-Style Pork Würzfleisch^{10, A, F} 13,90
Rich and creamy Würzfleisch gratinated with flavourful mountain cheese,
served with fresh baguette & a refreshing lemon wedge

HOMEMADE SOUPS

138 - Berlin-Style Potato Soup ^{1, 3, 16, E} 5,90

Smooth potato soup with tender potato pieces & finely prepared vegetables, served with Bockwurst or 

136 - Berlin-Style Pea Soup ^{1, 3, 16, E} 5,90

Traditional pea soup with tender peas & flavourful vegetables, served with smoked Sausage or 

134 - Solyanka ^{1, 18, 17, F} 6,90

Traditional Soljanka with a rich, savoury flavour with a delicate smoky note & a fresh lemon wedge

HOUSE SPECIALTIES

182 - Brandenburg-Style Sauerbraten ^{4, A} 22,40

Tender slow-braised beef in a rich sauce,
served with fruity apple red cabbage & traditional potato dumplings

384 - Breumaster's Schnitzel ^{1, 11, A, F, I} 21,70

crispy breaded pork schnitzel filled with cooked ham & mountain cheese,
accompanied by mushrooms in silky cream sauce & crispy pan-fried potatoes

161 - Old Berlin "Kutscherplatte" ^{1, 3, 11, A, F, K, I} 20,90

a selection of traditional Knacker sausage (smoked sausage), ½ meat patty & Bockwurst,
on a rich dark beer gravy with savoury sauerkraut, bacon kale & boiled potatoes

176 – Berlin-Style Pork Knuckle "Eisbein" (1,2kg)" ^{E, K} 19,90

traditionally prepared until tender, served on seasoned sauerkraut
with creamy yellow pea purée & boiled potatoes

168 – Berlin-Style Meat Patty ^{11, A, F, I, K} 16,30

freshly pan-fried and topped with a fried egg,
served with seasonal vegetables & rustic pan-fried potatoes

163 - Berlin-Style Stuffed Cabbage Roll ^{A, 10, F, 11, 17, D, I, K} 16,90

generously filled in the traditional style, served with flavorful pork neck & parsley potatoes

178 - "Königsberger Klopse" ^{11, A, F, I} 16,90

Tender meatballs in a rich, creamy caper sauce, served with homemade mashed potatoes

DISHES FOR CHILDREN

206 - Fish fingers ^{1, 11, A, B, I} 6,70

with mixed vegetables and mashed potatoes

209 - Small escalope of pork "Schnitzel" ^{11, A, I} 8,20

escalope with french fries

205 - Chicken Nuggets ^{1, 11, 16, 17, A, I} 6,70

with french fries

210 – Homemade meatball ^{11, A, F, I, K} 7,30

with mixed vegetables and mashed potatoes

THE VEGETARIAN PLEASURE

307 - Julchen's Pan-Fried Egg Spätzle ^{11, A, I,} 16,70
tossed in the pan with a colourful selection of fresh vegetables & parsley

189 – Homemade Spinach Dumplings ^{11, A, I, P} 17,80
soft with fragrant sage butter & shavings of Grana Padano, served with a fresh tomato salad

165 Bauernfrühstück – German-Style Potato Omelette ^{1,3,11,I,K} 14,50
A hearty pan-fried potato omelette served with a crisp salad garnish & a juicy pickled gherkin

265 - optionally with bacon 16,10

329 - Homemade cheese spaetzle ^{10,11,A,F,I} 19,80
creamy Spätzle with flavourful mountain cheese, topped with aromatic braised onions.

FRESH SALADS

155 - Side salad ³ 6,20

153 - Homemade Cucumber Salad with Fresh Dill 6,90

154 – Fresh Tomato Salad ^{1, 3, K, P} 6,90

juicy tomatoes & red onions

157 - Julchen's House Salad ^{3, A, F} 19,90

Your choice of:

- tender pan-fried chicken breast strips
- walnuts & crisp bacon strips ^{H, D}
- crispy breaded strips of pike-perch fillet & creamy remoulade ^{B, F}

You can choose between fruity raspberry dressing ^{1, 3, K}, **Italian dressing** ^{1, 3, K, P}
and Balsamic vinegar & olive oil

PERFECT WITH YOUR SALAD

1,90 / PORTION OF BAGUETTE ^A

4,40 / BAGUETTE BASKET ^A

POULTRY

179 - Half Roast Duck ^{4, A, D} 21,90
Crispy oven-roasted half duck served with fruity red apple cabbage, savoury kale with bacon, delicate orange sauce & traditional potato dumplings

129 – Crispy “Wilma” Chicken Schnitzel ^{1,11, A, F, I} 21,80
pan-seared with creamy mushroom Sauce & crunchy fries

181 – Oven-Roasted Duck Leg ^{4, A, D} 16,90
fresh from the oven, with beautifully crisp skin, accompanied by apple red cabbage or bacon kale, a delicate orange sauce & potato dumpling.

183 – optionally with 2 crispy duck legs ^{4, A, D} 24,50

177 – Tender Chicken Breast Strips ^{1,11, A, F, I} 20,60
in a creamy mushroom sauce, served with homemade egg Spätzle

FISH

167 - Havel Pike-Perch Fillet ^{10, A, B, F, P} 22,80

Pan-fried until crisp on the skin, served on a delicate white wine & dill sauce with tender leaf spinach & creamy mashed potatoes.

352 - Stuffed Trout (without central rib) ^{10, A, B, F, P} 21,20

Stuffed with tender leaf spinach & pan-fried until golden, served with a delicate white wine & dill sauce and freshly boiled parsley potatoes

355 – Mild Matjes Fillets ^{10, B, D, F} 15,50

Delicate Matjes fillets with creamy remoulade, accompanied by crispy pan-fried potatoes with bacon

356 – Julchen's Fish Plate ^{10, A, B, D, F} 22,50

Pan-fried pike-perch fillet & two trout fillets served on a delicate white wine & dill sauce, with seasonal vegetables & rustic pan-fried potatoes with bacon

DESSERTS

191 - Berlin-Style Apple Fritters ^{10, 11, 12, A, F, I} 7,90

baked until golden, dusted with cinnamon & sugar, served on a bed of mixed berries with freshly whipped cream

192 – Warm Chocolate Cake ^{10, 11, 12, A, F, H, I, L} 8,50

served warm with a rich, melting chocolate center, creamy vanilla ice cream & freshly whipped cream

195 – Red fruit jelly ^{1, 14, A, F} 7,90

Fruity forest berries served with delicate vanilla sauce & smooth whipped cream

194 – Kaiserschmarrn (without raisins) ^{10, 11, 12, A, F, I} 8,70

fluffy, lightly gently browned and served with creamy vanilla ice cream & finished with a delicate dusting of powdered sugar

197 – Warm Apple strudel ^{10, 11, 14, A, F, I} 7,50

Generously filled with juicy apples, served with delicate vanilla sauce & light whipped cream

ADDITIVES & ALLERGENS

1 preservative
2 contain caffeine
3 with antioxidants
4 sulphurized
5 with colorant
6 blackened

7 contains quinine
8 with aspartame (source of phenylalanine)
9 genetically modified
10 with milk protein
11 with egg white
12 ice cream

13 ice cream with vegetable fat
14 with sweeteners
15 with phosphate
16 with flavor enhancer
17 finely comminuted meat
18 molded shoulder ham

A gluten/coeliac disease
B Fish
C Crustaceans
D Bacon pork

E Celery
F Milk and Lactose
G Sesame seeds
H Nuts

I Eggs
J Lupins
K Mustard
L Soy

M Molluscs
N Peanuts
S Sulphites
P Garlic

*All dishes and drinks including the statutory VAT and in euros €.
If you have any questions about allergens and ingredients, ask our team.*



DRAFT BEER

1. Radeberger Pilsener	0,3 l	3,80
2. Radeberger Pilsener	0,5 l	5,60
3. Berliner Kindl Jubiläums Pilsener	0,3 l	3,80
4. Berliner Kindl Jubiläums Pilsener	0,5 l	5,60
5. Märkischer Landmann Black Beer	0,3 l	3,80
6. Märkischer Landmann Black Beer	0,4 l	4,80
19. Berliner Kindl Zwickel „naturtrüb“	0,3 l	3,80
20. Berliner Kindl Zwickel „naturtrüb“	0,5 l	5,60
7. Allgäuer Buble Edelweißbier	0,3 l	4,10
8. Allgäuer Buble Edelweißbier	0,5 l	6,20
30. Oktoberfestbier Allgäuer Buble	0,3 l	4,50
32. Oktoberfestbier Allgäuer Buble	0,5 l	6,50
34. Oktoberfestbier Allgäuer Buble	1,0 l	12,00

BEER MIX

9. Radler	0,3 l	3,80
10. Radler	0,5 l	5,60

...AND BEER FROM THE BOTTLE

13. Schöfferhofer Weißbier Kristall	0,5 l	5,60
17. Berliner Kindl Jubiläums Pilsener	0,3 l	4,10
Without alkohol		
14. Schöfferhofer Hefeweißbier Dunkel	0,5 l	5,60
15. Berliner Weisse	0,33 l	4,50
with the addition of herbal ⁵ syrup		
16. or raspberries		
28. Allgäuer Buble Edelweißbier	0,5 l	5,80
Without alkohol		

SOFT DRINKS

732. Homemade ice tea	0,40 l	5,50
with orange & lemon		
748. Ipanema	0,40 l	5,50
with ginger ale, brown sugar, lemon juice and fresh lime		
26. Pepsi ^{1, 2, 3, 5}	0,20 l	2,90
24. Pepsi zero ^{1, 2, 3, 5}	0,20 l	2,90
31. Spezi (Cola and Orange) ^{1, 2, 3, 5}	0,20 l	2,90
27. Miranda Orange ^{1, 3, 5}	0,20 l	2,90

29. 7 Seven Up ^{1, 3, 5}	0,20 l	2,90
	0,40 l	5,40
33. Rixdorfer Fassbrause ⁵	0,33 l	4,20
Natural mineral water	37. Bott. 0,25 l	2,80
	22. Bott. 0,75 l	6,90
Sparkling mineral water	35. Bott. 0,25 l	2,80
	18. Bott. 0,75 l	6,90
41. Schweppes Tonic Water ⁷	0,20 l	3,30
40. Schweppes Ginger Ale ^{5, 7}	0,20 l	3,30
42. Schweppes Bitter Lemon ⁷	0,20 l	3,30
47. Schweppes Wildberry ⁷	0,20 l	3,30

JUICES FROM DIETZ

50. Apple juice	0,20 l	3,40
51. Orange juice	0,20 l	3,40
60. Rhubarb nectar	0,20 l	3,40
43. Nectar of blueberries	0,20 l	3,40
55. Banana nectar	0,20 l	3,40
56. Cherry nectar	0,20 l	3,40
61. Banana nectar & cherry	0,20 l	3,40
	0,40 l	5,90

ALL JUICES AND NECTARS ARE ALSO AVAILABLE WITH SPARKLING WATER

44. 0,20 l	3,00 €
744. 0,40 l	5,50 €

HOT DRINKS

474. Caffè lungo ²	Cup	3,00
475. Caffè lungo ²	Large cup	4,50
480. Espresso ²	Cup	2,50
190. Espresso double	Cup	4,10
478. Cappuccino ^{2, 10, F}	Cup	3,80
496. Cacao with cream ^F	Glass	5,20
481. Milk and coffee ^{2, 10, F}	Large cup	5,10
476. Latte Macchiato ^{2, 10, F}	Glass	5,50
487. Espresso Macchiato ^{2, 10, F}	Cup	3,90
488. Double Espresso Macchiato ^{2, 10, F}	Cup	5,40
482. Irland coffee with Whisky ⁵ and cream ^F	Glass	7,50
495. Grog with 4cl Rum	Glass	7,00
Drink mixed		
497. Mulledwein (winter season)	Cup	5,50
Drink mixed with wine		
498. with 2 cl of rum or amaretto ⁵		7,20
499. Punsch for Kids (winter season)	Cup	4,90
Without alcohol		
502. Hot Aperol Spritz (winter season)	Cup	8,90
with cinnamon and orange slices		

HOT TEA

491. <i>Black tea</i> ²	Glass	3,50
492. <i>Mint tea</i> ²	Glass	3,50
493. <i>Rosehip tea</i> ²	Glass	3,50
494. <i>Fruit tea</i> ²	Glass	3,50
490. <i>Green tea</i> ²	Glass	3,50

APERITIFS

285. <i>Aperol Spritz</i> ^{2, 7} with prosecco & slices from orange	6 cl	7,90
289. <i>Lillet Wild Berry</i> ^S with white lillet blanc and raspberries	5 cl	7,90
286. <i>Limoncello Spritz</i> with prosecco, slices from lemon and lime	4 cl	7,90
49. <i>Campari Spritz</i> ^{5, 7} with Campari, prosecco and slices from orange	4 cl	7,90
48. <i>Sarti Spritz</i> with Sarti rosa, prosecco and slices from lime	4 cl	7,90
45. <i>Crodino Spritz (non-alcoholic)</i> with Crodino, sparkling water and slices from orange	4 cl	6,90

FRUIT SPIRITS

78. <i>Williams Christbirne</i>	2 cl	4,00
79. <i>Himbeergeist</i>	2 cl	4,00
81. <i>Grappa Gagliano Chardonnay</i>	2 cl	4,00

CLEAR SHOTS

74. <i>Nordhäuser Doppelkorn</i>	2 cl	4,00
83. <i>Aalborg Jubiläums Aquavit</i>	2 cl	3,50
84. <i>Malteserkreuz Aquavit</i>	2 cl	3,50
86. <i>Linie Aquavit</i>	2 cl	4,00
73. <i>Julchen's Wodka</i>	2 cl	4,00

LONGDRINKS

295. <i>Gin Tonic</i>	4 cl	8,90
288. <i>Julchen's Wodka</i> Choice with Coke, orange juice or bitter lemon	4 cl	8,90
237. <i>Havana Rum Cola</i> ^{1, 2, 3, 5}	4 cl	8,90

292. <i>Whisky Cola</i> ^{1, 2, 3, 5}	4 cl	8,90
choice with Ballantines or Jim Beam		

BRANDY, WHISKY AND COGNAC

64. <i>Asbach Uralt</i>	4 cl	5,90
70. <i>Remy Martin VSOP Cognac</i>	4 cl	7,50
94. <i>Ballantines Scotch</i> ⁵	4 cl	7,50
97. <i>Jim Beam Bourbon</i> ⁵	4 cl	6,10

DIGESTIVE HERBS AND BITTERS

501. <i>Radeberger Bitter (Kräuter)</i>	2 cl	3,30
101. <i>Jägermeister</i>	2 cl	3,00
103. <i>Mampe halb & halb</i>	2 cl	3,00
104. <i>Karlsbacher Becherovka</i>	2 cl	3,30
105. <i>Ramazzotti</i>	2 cl	3,30
106. <i>Fernet Branca</i>	2 cl	3,30

LIQUEURS

113. <i>Berliner Kümmel</i>	2 cl	3,80
115. <i>Eierlikör</i>	2 cl	3,10
224. <i>Baileys Irish Cream</i> ^{2, 5, 10, F}	2 cl	3,30
126. <i>Sambuca</i>	2 cl	3,30
116. <i>Berliner Luft</i>	2 cl	3,70
77. <i>Fischergeist</i>	2 cl	4,00

OPEN WINES

WHITE WINE

618. Grauer Burgunder^S Baden, Winzergenossenschaft Bischoffingen Kaiserstuhl e.G., QbA, dry	0,20 l	6,90
619. Riesling^S Rheingau, Weingut Schumann-Nägler QbA, dry	0,20 l	6,90
624. Weinschorle^S White wine with sparkling water	0,20 l	5,90

RED WINE

627. Wilder Roter, Cabernet Sauvignon & Dornfelder^S Pfalz, Weingut Lergenmüller QbA, dry	0,20 l	6,90
630. Spätburgunder Tesch^S Nahe, Weingut Tesch QbA, dry	0,20 l	6,90
629. Dornfelder^S Pfalz, Weingut Lergenmüller QbA, semi-dry	0,20 l	6,90

ROSÉ WINE

625. Portugieser Weißherbst^S Pfalz, Weingut Lergenmüller QbA, dry	0,20 l	6,90
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GERMAN SPARKLING WINE & PROSECCO

Rotkäppchen Sekt^S	596. Bott.	0,20 l	5,80
German sparkling wine, dry or semi-dry	595. Bott.	0,75 l	18,50
606. Prosecco D.O.C.G.^S Italian sparkling wine	Bott.	0,20 l	6,90

BOTTLED WINES

WHITE WINE

634. Weißburgunder Lergenmüller ^S Pfalz, Weingut Lergenmüller, QbA, dry	Bott. 0,75 l	25,00
633. Riesling Reserve ^S Rheingau, Weingut Schumann-Nägler, QbA, dry	Bott. 0,75 l	26,00
635. Bischoffinger Weißer Burgunder ^S Baden, Winzergenossenschaft Bischoffingen Kaiserstuhl e.G., QbA, sweet	Bott. 0,75 l	24,50

RED WINE

641. Spätburgunder Bischoffinger ^S Baden, Winzergenossenschaft Bischoffingen Kaiserstuhl e.G., QbA, dry	Bott. 0,75 l	24,50
642. Dornfelder ^S Pfalz, Weingut Julius Kimmle, QbA, dry	Bott. 0,75 l	25,00
640. Merlot ^S Pfalz, Weingut Lergenmüller, QbA, dry	Bott. 0,75 l	27,50

ROSÉ WINE

637. Spätburgunder Saigner Rosé ^S Pfalz, Weingut Lergenmüller, QbA, dry	Bott. 0,75 l	27,50
638. Spätburgunder Schumann-Nägler Rosé ^S Rheingau, Weingut Schumann-Nägler, QbA, dry	Bott. 0,75 l	27,00

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