



APERITIFS

285. Aperol Spritz^{2, 7} with prosecco & orange	6 cl	7,90
289. Lillet Wild Berry^S with white lillet blanc and raspberries	5 cl	7,90
286. Limoncello Spritz with prosecco, slices from lemon and lime	4 cl	7,90

RECOMMENDATIONS OF THE HOUSE

354 - "Schnitzel" escalope of pork ("Hamburg Style")^{11,A,I} breaded escalope fried in the pan with fried potatoes and a fried egg	21,50
166 - Roasted veal liver "Berlin style"^A with fried apple rings, braised onions and mashed potatoes	21,90
381 - Braised pork knuckle "Haxe"^{1,5,A,E,K} crispy braised leg of pork on a black beer sauce with sauerkraut and fried potatoes	21,80
203 - Fried pork steak with pork ragout fin and mountain cheese au gratin^{10, A, F} served with cream mushrooms and french fries	22,90
162 - Homemade beef roulade (with bacon)^{A,K} filled "Berlin style" with red apple cabbage and parsley potatoes	21,90
335 - 2 Berliner Currywurst^{1,3} 2 sausages from pork with homemade curry sauce and french fries	17,70

STARTER

156 - Berlin appetiser plate^{11, A, I, F, K} Spandauer Knacker (smoked sausage), ½ homemade meatball, bockwurst (boiled sausage) with salad bouquet and baguette	14,50
159 - 2 Fried Camembert^{10,11,A,F,I,3} with cranberries marmalade, mixed salad & baguette	11,90
201 - Pork ragout fin^{10, A, F} with gratinated mountain cheese, served with baguette and lemon wedge	13,90

HOMEMADE SOUPS

138 - Potato Soup^{1, 3, 16, E} with sausage slices or vegetarian	5,90
136 - Peas Soup^{1, 3, 16, E} with smoked sausage slices or vegetarian	5,90

134 – Solyanka^{1, 18, 17, F} 6,90
with sausage, meat and lemon

HOUSE SPECIALTIES

182 - “Märkischer Sauerbraten”^{4,A} 22,40
pickled roast beef with apple red cabbage and potato dumplings

384 - Breumaster “Schnitzel”^{1, 11, A, F, I} 21,70
breaded pork loin steak filled with cheese and boiled ham,
with cream mushrooms and fried potatoes

161 - Old Berlin coach plate^{1,3,11, A, F, K, I} 20,90
Spandauer Knacker (smoked sausage), ½ homemade meatball,
bockwurst (boiled sausage), black beer sauce, sauerkraut, green cabbage
and boiled potatoes

176 – Boiled pork knuckle “Eisbein”^{E,K} 19,90
pickled knuckle of pork, on sauerkraut and pea puree with boiled potatoes

168 – Berlin homemade meatball^{11,A,F,I,K} 16,30
with a fried egg, served with market vegetables and fried potatoes

163 - Giant cabbage roll Berlin-style^{A,10,F,11,17,D,I,K} 16,90
stuffed with minced meat, bacon and parsley potatoes

178 - “Königsberger Klopse”^{11,A,F,I} 16,90
meat balls with caper sauce, 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

NEITHER FISH NOR MEAT

307 - Spaetzle and vegetable pan^{11, A, I} 16,70
roasted vegetables with fried egg noddles & fresh parsley

189 – Homemade spinach dumplings^{11, A, I, P} 17,80
2 fried spinach dumplings with sagebutter and shaved grana Padano,
served with a small tomato salad

165 - Farmer's breakfast^{1,3,11,I,K} 14,50

265 - optionally with bacon **16,10**

329 - Homemade cheese spaetzle ^{10,11,A,F,I} 19,80
homemade cheese spaetzle with mountain cheese and braised onions

FRESH SALADS

155 - Side salad ³ 6,20

153 - Cucumber salad with fresh dill 6,90

154 – Tomato Salad with red onions ^{1, 3, K, P} 6,90

157 - Farmer's salad ^{3, A, F} 19,90

optionally with chicken breast slices

optionally with walnuts and bacon strips ^{H, D}

optionally with breaded pike-perch fillet strips and remoulade sauce ^{B, F}

optionally with shepherd's cheese and olives ^{3, A, F}

***You can choose between raspberry dressing**^{1, 3, K}, **Julchen's house dressing**^{1, 3, K, P} and
Balsamic vinegar and olive oil*

SUITABLE FOR SALAD

1,90 / PORTION OF BAGUETTE ^A

4,40 / BAGUETTE BASKET ^A

POULTRY

179 - Half duck ^{4, A, D} 21,90

fresh from the oven, with apple red cabbage and bacon green cabbage, served with potato dumplings

129 – Escalope of chicken “Wilma” ^{1,11, A, F, I} 21,80

with cream mushrooms & French fries

181 – Crispy duck leg ^{4, A, D} 16,90

with apple red cabbage **or** bacon green cabbage, served with potato dumplings

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

177 – chicken breast strips ^{1,11, A, F, I} 20,60

with cream mushrooms & homemade spaetzle

FISH

167 - Fried Havel pikeperch ^{10, A, B, F, P}	22,80
on a white wine dill sauce with leaf spinach and mashed potatoes	
352 - Whole trout "Ruppiner" ^{10, A, B, F, P}	21,20
boned, fried trout stuffed with leaf spinach, with herb white wine dill sauce and parsley potatoes	
355 - mild matjes fillets ^{10, B, D, F}	15,50
mild matjes fillets with remoulade sauce, salad bouquet and roast potatoes	
356 - Fisch plate ^{10, A, B, D, F}	22,50
with one fried pikeperch fillet & two trout fillet with herb white wine dill sauce, marked vegetables & fried potatoes (with bacon pork)	

DESSERTS

191 - Berliner Apfelkuchle ^{10, 11, 12, A, F, I}	7,90
baked apple rings with wild fruits and whipped cream	
192 - chocolate cake with liquid core ^{10, 11, 12, A, F, H, I, L}	8,50
with vanilla ice cream and whipped cream	
195 - red fruit jelly ^{1, 14, A, F}	7,90
with vanilla sauce and whipped cream	
194 - Kaiserschmarrn ^{10, 11, 12, A, F, I}	8,70
special kind of pancake with vanilla ice cream	
197 - Apple strudel ^{10, 11, 14, A, F, I}	7,50
with vanilla sauce and whipped cream	

ADDITIVES & ALLERGENS

1 preservative	7 contains quinine	13 ice cream with vegetable fat
2 contain caffeine	8 with aspartame (source of phenylalanine)	14 with sweeteners
3 with antioxidants	9 genetically modified	15 with phosphate
4 sulphurized	10 with milk protein	16 with flavor enhancer
5 with colorant	11 with egg white	17 finely comminuted meat
6 blackened	12 ice cream	18 molded shoulder ham
A gluten/coeliac disease	E Celery	I Eggs
B Fish	F Milk and Lactose	J Lupins
C Crustaceans	G Sesame seeds	K Mustard
D Bacon pork	H Nuts	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 Schwarzbier	0,3 l	3,80
6. Märkischer Landmann Schwarzbier	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 Bülle Edelweißbier	0,3 l	4,10
8. Allgäuer Bülle Edelweißbier	0,5 l	6,20
30. Berliner Bürgerbräu Rotkehlchen	0,3 l	4,10
32. Berliner Bürgerbräu Rotkehlchen	0,5 l	6,20

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 Bülle 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 BAUER BRANDENBURG

50. Apple juice	0,20 l	3,40
51. Orange nectar	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 & 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
38. <i>Campari Orange</i> ^{5, 7} with orange juice	4 cl	7,00
39. <i>Campari Soda</i> ^{5, 7} with sparkling water	4 cl	7,00

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} choice with Ballantines or Jim Beam	4 cl	8,90

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 Becherowka</i>	2 cl	3,30
105. <i>Ramazotti</i>	2 cl	3,30
106. <i>Fernet Branca</i>	2 cl	3,30

LIQUEURS

113. <i>Gilka Kümmel</i>	2 cl	4,20
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>Beliner Luft</i>	2 cl	3,70
77. <i>Fischergeist</i>	2 cl	4,00



OPEN WINES

WHITE WINE

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

RED WINE

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

ROSÉ WINE

625. Portugieser Weißherbst^S	0,20 l	6,90
Pfalz, Weingut Lergenmüller QbA, dry		

GERMAN SPARKLING WINE & PROSECCO

Rothkäppchen 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 DCCG^S	Bott.	0,20 l	6,90
Italian sparkling wine			

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

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