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" [1,5, 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 - Brewmaster'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 cooked Pork Knuckle "Eisbein" [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	7 contains quinine	13 ice cream with vegetable fat
2 contain caffeine	8 with aspartame (source of phenylanaline)	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	M Molluscs
B Fish	F Milk and Lactose	J Lupins	N Peanuts
C Crustaceans	G Sesame seeds	K Mustard	S Sulphites
D Bacon pork	H Nuts	L Soy	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.

ALT-BERLINER GASTHAUS
Julchen Hoppe
— deftige deutsche Küche —

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 Büble Edelweißbier	0,3 l	4,10
8. Allgäuer Büble 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 Büble 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. Caffe lungo [2]	Cup	3,00
475. Caffe 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 Drink mixed	Glass	7,00
497. Mulledwein (winter season) Drink mixed with wine	Cup	5,50
498. with 2 cl of rum or amaretto [5]		*7,20*
499. Punsch for Kids (winter season) Without alcohol	Cup	4,90
502. Hot Aperol Spritz (winter season) with cinnamon and orange slices	Cup	8,90

HOT TEA

491. Black tea [2]	Glass	3,50
492. Mint tea [2]	Glass	3,50
493. Rosehip tea [2]	Glass	3,50
494. Fruit tea [2]	Glass	3,50
490. Green tea [2]	Glass	3,50

APERITIFS

285. Aperol Spritz [2, 7] with prosecco & slices from 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
49. Campari Spritz [5, 7] with Campari, prosecco and slices from orange	4 cl	7,90
48. Sarti Spritz with Sarti rosa, prosecco and slices from lime	4 cl	7,90
45. Crodino Spritz (non-alcoholic) with Crodino, sparkling water and slices from orange	4 cl	6,90

FRUIT SPIRITS

78. Williams Christbirne	2 cl	4,00
79. Himbeergeist	2 cl	4,00
81. Grappa Gagliano Chardonnay	2 cl	4,00

CLEAR SHOTS

74. Nordhäuser Doppelkorn	2 cl	4,00
83. Aalborg Jubiläums Aquavit	2 cl	3,50
84. Malteserkreuz Aquavit	2 cl	3,50
86. Linie Aquavit	2 cl	4,00
73. Julchen´s Wodka	2 cl	4,00

LONGDRINKS

295. Gin Tonic	4 cl	8,90
288. Julchen´s Wodka Choice with Coke, orange juice or bitter lemon	4 cl	8,90
237. Havana Rum Cola [1, 2, 3, 5]	4 cl	8,90

292. Whisky Cola[1, 2, 3, 5]	4 cl	8,90
choice with Ballantines or Jim Beam		

BRANDY, WHISKY AND COGNAC

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

DIGESTIVE HERBS AND BITTERS

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

LIQUEURS

113. Berliner Kümmel	2 cl	3,80
115. Eierlikör	2 cl	3,10
224. Baileys Irish Cream[2, 5, 10, F]	2 cl	3,30
126. Sambuca	2 cl	3,30
116. Beliner Luft	2 cl	3,70
77. Fischergeist	2 cl	4,00

ALT-BERLINER GASTHAUS

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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

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 DOCG [S] Italian sparkling wine	Bott.	0,20 l	6,90

BOTTLED WINES

WHITE WINE

634. Weißburgunder Lergenmüller [S] Bott. 0,75 l 25,00
Pfalz, Weingut Lergenmüller, QbA, dry

633. Riesling Reserve [S] Bott. 0,75 l 26,00
Rheingau, Weingut Schumann-Nägler,
QbA, dry

635. Bischoffinger Weißer Burgunder [S] Bott. 0,75 l 24,50
Baden, Winzergenossenschaft
Bischoffingen Kaiserstuhl e.G., QbA, sweet

RED WINE

641. Spätburgunder Bischoffinger [S] Bott. 0,75 l 24,50
Baden, Winzergenossenschaft
Bischoffingen Kaiserstuhl e.G., QbA, dry

642. Dornfelder [S] Bott. 0,75 l 25,00
Pfalz, Weingut Julius Kimmle,
QbA, dry

640. Merlot [S] Bott. 0,75 l 27,50
Pfalz, Weingut Lergenmüller, QbA, dry

ROSÉ WINE

637. Spätburgunder Saigner Rosé [S] Bott. 0,75 l 27,50
Pfalz, Weingut Lergenmüller, QbA, dry

638. Spätburgunder Schumann-Nägler Rosé [S] Bott. 0,75 l 27,00
Rheingau, Weingut Schumann-Nägler,
QbA, dry

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