



STARTERS

Autumn lettuce
with pear, gorgonzola
and air-dried ham^{B,C,E,H,N} 9

Berliner Stulle with avocado,
tomato salsa and feta^{B,C,H,I,J,N} 8 

Cauliflower coconut
cream soup^{B,H,N} 6 

Lobster cream soup with fried
Bulgogi beef^{B,D,E,F,H,J,N} 10


CLASSICS

Caesar salad with croûtons
and parmesan^{A,B,C,D,E,H,I} 11,5


- with fried breast
of corn-fed poulard 15,5
- with fried beef filet strips 16,5
- with fried prawns^K 18,5

Beef filet with sauce béarnaise,
a small mixed salad and home-
made French fries^{A,B,H,I,N} 32

Cheeseburger with Angus beef,
cheddar cheese, caramelized
onions and home-made French
fries^{A,B,C,D,E,H,I,N} 15,5

Veggie burger with beyond meat,
cheddar cheese, tomatoes,
cucumbers, coleslaw
and home-made
French fries^{A,B,C,D,E,H,I} 15,5 

MAIN DISHES


Tarte flambée, beetroot, torched
corn and baked pumpkin^{B,C,H} 12 

Fried monkfish
with baby spinach,
potato mushroom cream and
truffle foam^{A,B,C,H,I,J,N} 14


Linguine with salmon,
spring onion, zucchini
and bell pepper^{B,C,H,J,N} 14


Brasied ox cheek with swede,
king oyster mushrooms
and potatoes with thyme^{B,H,N} 15


Poké bowl with
smoked cod, wakame and
mango^{A,B,C,DE,F,G,H,I,J,N} 18

Poké bowl with plain rice,
miso mayonnaise,
pakchoi, chili cucumber
and pomelo^{A,B,C,D,E,F,G,H,I} 14 

DESSERTS

Cheesecake
with marinated lemon
and a raspberry sorbet^{A,B,C,D,E,N} 6 

Espresso crème brûlée
with orange ice cream^{A,B,C} 6 

Chocolate cream with mango,
and cashew sour cream
ice cream^{A,B,C,D,E} 6 

ALL TIME FAVORITES

Club sandwich with home-made
French fries^{A,B,C,H,I,N} 19,5

Berlin currywurst with home-
made French fries^{B,C,D,E,F,G,H,N} 12,5

SPECIALS

Burger & Beer (0,33 l)

Cheese burger
or veggie burger 17,5

Tarte flambée & Wine (0,1 l)

Tarte flambée „classic“
with bacon and onion^{B,C,H}
14,5

The first bread basket is available free of charge.
For each additional bread basket we charge 3.5.

Sharing is caring!
All our dishes also to share.
Dinner: 6:00pm – 11:00pm
All prices in Euro incl. VAT.



Let us meet your needs.
Please inform our staff if
you have special nutritional
needs, food allergies or
food incompatibilities.

A Eggs
B Milk (incl. lactose)
C Grains containing gluten
D Peanuts
E Nuts
F Sesame seeds
G Soya

H Celery
I Mustard
J Fish
K Crustaceans
L Molluscs, mollusc products
M Lupin
N Sulphur dioxide, sulphite