

## APERITIF

Bitterorange Wine Homemade Aperitif of Bitter Oranges and Rosé on Ice	6,0
Aperol Spritz Aperol, Prosecco, Soda	6,5
Vermuth Tonic Belsazar & Dr. Loosen Riesling Vermuth, Elderflower Tonic	8,0
Koriander Mule Turmeric Vodka, Lime, Ginger, Coriander	7,5
Rum Thyme Cuate Rum, Ginger Beer, Thyme	7,5
Summer Tanqueray Flor de Sevilla Gin, Ginger, exotic Basile	8,0
Midsummer Bombay Gin, Tonic Mate, Grapefruit, Red Berry Pepper	8,5
Green June Dolin Vermuth, Cucumber, Thyme, Lemon, Lime	8,0
Rosé All Day Rosé, Cocchi Americano, Rhubarb Shrub, Prosecco	8,0
Negroni Antica Formula, Campari, Gin	9,0



## BEER

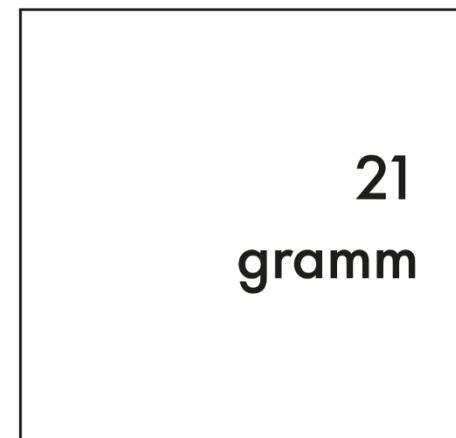
Berliner Pilsner from the tap	0,4l	3,5
Allgäuer Büble Hell from the tap	0,5l	4,0
Radler	0,4l	3,5
Jever Fun Non-Alcoholic	0,33l	3,2
Allgäuer Büble Hefeweizen	0,5l	4,0
Allgäuer Büble Hefe Non-Alcoholic	0,5l	4,0

WIFI PASS: 21grammneukoelln

## EVENING MENU

[Tu – Fr 3:30 – 9pm / Sa +So 4:30 – 10pm]

Bread Bowl + Whipped Salted Butter (1, 7)	3,0
Home-Marinated Olives with Citrus and Fennel Seeds (gf,vv)	5,0
Broad Beans Blanched Broad Beans with Sesame Oil and Smoked Salt (vv,gf)	5,0
Pumpkin Salad Roasted Hokkaido Pumpkin, Sunflower Seed Puree, Pearl Barley, Pumpkin Seed, Red Onion, Maple, Puffed Amaranth (vv,gf)*Barley(1,10,11)	8,0
Potatoes & Raclette Grenaille, Potatoes, Balsamic-pickled Pearl Onions, Salted Cucumber, Yellow Mustard Seed, Roasted Garlic Butter, Raclette Cheese, Tarragon, Green Pepper (v,gf) (7,10)	9,0
Mussels Nordsee Mussels steamed with White Wine, Cream, Lemon, Parsley and Toasted Chili, served with Crusty Sourdough Bread (1,7,14) *subject to availability	10,0
Lamb Shank Lamb Shank braised in Red Wine and Sofrito, served on Yellow Lentil Purée with Crispy Kale and Harissa (gf)	14,0
Crème Brulée Cereal Milk Crème Brulée, Dark Chocolate Crunch, Hazelnuts, Apricot (vv, gf) *Barley (8)	7,0
OPEN WINE 0,15l We will gladly serve you our bottled wine menu separately	
Rieslingschorle	4,0
2018 Riesling dry, Winery Regnery, Mosel (12)	4,5
2019 Weißburgunder dry, Winery Jülg, Pfalz (12)	4,8
2019 Caringole Rosé, Domaine La Croix Belle, Languedoc(12)	4,5
2017 Côtes du Rhône Rouge, Château Marjolait (12)	4,0
2018 Crémant d'Alsace Chardonnay brut, Maison Jülg, Elsass, BIO (12)	7,0



## BREAKFAST DRINKS

Mimosa Crémant d'Alsace, Freshly Squeezed Orange Juice	8,0
Bellini Crémant d'Alsace, White Peach Puree	8,0
Bloody Mary Vodka, Tomato Juice, Tabasco	8,0
Limoncello Tonic Limoncello, Tonic, Basil	8,0
2018 Crémant d'Alsace Chardonnay brut, Maison Jülg, Elsass, BIO 0,15l / 7,0 0,75l / 34,0 1,5l / 68,0	



## COFFEE

Filter Coffee Cup / Mug	1,8 / 3,2
Espresso Single / Double	1,8 / 2,6
Espresso Macchiato Single / Double	2,0 / 2,8
Cortado	2,8
Americano with Double Shot	2,6
Cappuccino	3,0
Café Latte	3,4
Flat White	3,5
Iced Latte	4,0
Hot Chocolate	3,5
Extras:	
Iced	+0,4
Extra shot	+0,8
Oat milk	+0,0



## TEE

Fresh Mint / Ginger / Hot Lemon	3,0 / 3,5
India Assam - Second Flush	3,0
Earl Grey – Bergamot	3,0
Sencha - Mango, Cherimoya, Bergamot	3,0
Mountain Herbs - Lemongrass, Peppermint	3,0
Fruity Rooibos - Vanilla, Melon, Peach	3,0
Red Fruits - Strawberry, Raspberry	3,0
Chai Latte	3,8

## WATER, JUICES, SPRITZER

Selters Classic / Natural	0,25l / 2,0	0,75l / 4,8
Fresh Pressed Orange Juice	0,2l / 3,5	0,4l / 5,5
Homemade Lemonade		0,4l / 4,5
Apple/Rhubarb/Cherry/ Pear Juice or Spritzer	0,2l / 2,5	0,4l / 4,0
Orangina	0,25l / 3,0	
Thomas Henry Tonic Water / Ginger Ale	0,2l / 2,5	
Coca-Cola	0,2l / 2,5	

## BREAKFAST

[Tu – Fr 10 – 3pm / Sa + So 10 – 4pm]

Butter Croissant	3,5
Butter and Homemade Jam (v) (1,7)	
Turmeric Granola	8,0
Nuts and Seeds, Coconut Yoghurt, Hibiscus and Peach Compote (vv) (1,8,11)	
Mushroom Toast	10,5
Braised Mushrooms with Caraway, Pickled Kräuterseitlinge & Mustard Seeds, Garlic Confit, White Miso, Frisée (vv) (1,6,10,)	
Add: +2 Poached Eggs (v) (3)	+3,0
Add: Smoked Trout (4)	+4,0
Buttermilk Pancakes	10,5
Apple & Rose Compote, Crème Fraîche, Salted Pumpkin Seeds, Basil, Cardamom Syrup (v) (1,3,7)	
Breakfast Burger	12,0
Brioche Bun, Smoked Pork Neck, Potato Rösti, Poached Egg, Green Sauce, Pickled Cucumber (1,3,7,10)	
Pumpkin Salad	
Roasted Hokkaido Pumpkin, Sunflower Seed Puree, Pearl Barley, Pumpkin Seed, Red Onion, Maple, Puffed Amaranth (vv, gf) *Barley(1,10,11)	8,0
Add: +1 Poached Egg (v) (3)	+1,5
Add: + smoked Trout (4)	+4,0
Vitello Tonnato Sandwich	13,0
with Grass-Fed, Free-range Linumer Veal, Tuna Crème, Baby Capers & Green Peppercorn, Red Onion, Chicorée, Lemon (1,3,4,8,9,10)	
Add one of the following extras if you like:	
Potatoes in Remoulade (vv, gf) (6, 10)	+3,5
Tomato Salad (vv)	+3,0



## BREAKFAST

[Tu – Fr 10 – 3pm / Sa + So 10 – 4pm]

Grazing Plate	12,0
Tomato Salad, Herbs, Green Tahini Mousse, Pickles, Purple Carrot Salad, Vegetables, Potatoes in Remoulade, Sourdough Bread (vv) (1,10,11)	

Add one of the following extras if you like:

2 Poached Eggs (3)	+3,0
Cheese (7)	+3,5
Smoked Trout (4)	+4,0
Homemade Jam, Butter (7)	+3,0
Bread Bowl + Butter (1, 7)	+3,0
Grazing Plate for Two	21,0
Grazing Plate and 3 Add-Ons of your choice	

## CAKES

You will find our changing selection of homemade cakes at the cake buffet or ask our service.

v. vegetarian /// vv. vegan /// gf. glutenfree

1. Cereals containing gluten
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts and peanut products
6. Soy
7. Milk
8. Nuts
9. Celery
10. Mustard
11. Sesame
12. Sulfur dioxide and Sulfites
13. Lupine
14. Molluscs

