



Welcome in the Altes Zollhaus

Dear guests, take your time to join our craft kitchen. Everything is freshly prepared for you, from ordinary mostly regional products. Our menu is kept small. So we can live up to our standards of freshness, quality and creativity. We simply use sustainably produced food because the taste is better and it's good for us and our environment.

Fine dining Berlin cuisine in May with the following stars:

Tyrolean Ham – Sweetbreads - Smoked eel
Venison – Elderberry - Beelitz Asparagus
Farm Duck - Wild Herbs - Woodruff

Main Course

Brandenburg duck

Our bestseller since 30 years... / Crispy cooked in the oven with creamy white cabbage, fried potato pancake & glazed Boskoop-apple

Fresh Beelitz asparagus

served with small Viennese Schnitzel, tsar salmon and air dried Tyrolean ham +5 €

Leg of pink roasted venison

hazelnut-potatoes-mash and elderberry sauce

Crispy fish

with potato salad and herbed sour cream

Pointed paprika filled

on sesame sauce and fried cauliflower

I do it my way...

2-Courses Zollhaus - Menu	32 Euro
3-Courses Zollhaus - Menu	42 Euro
4-Courses Zollhaus - Menu	52 Euro

Starter, Soup & In Between

Air dried Tyrolean ham

thin slices from our der Volano-machine with Spreewald cucumber & spicy horseradish

Fried sweetbreads with tartare sauce and lukewarm potato-radish salad

Pickled spring vegetables and smoked eel

Our Zollhaus salad on goat cheese, cashew nuts, ras el hanout and planed asparagus

Riesling mustard soup with fried black pudding

„I went on a diet, swore off drinking and heavy eating. In fourteen days I lost exactly - two weeks!“

Joe. E. Lewis
Amerikan Comedy Star



Sweets & Cheese

The Catalonian Cream

caramelized at the table vanilla cream with blueberries in Cassis sauce

Woodruff essence

with strawberries and lemon sorbet

Selection of cheese from Farmer Ander`l

served with fig mustard and fruit bread