



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 February with the following stars:

Tyrolean Ham- Brandenburg Duck - Venison
Winter Cod- Chicory

Main Course

Brandenburg duck

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

Duel of venison

Pink roasted back and braised chop on pastinake cream and potato noodles

Winter cod

with creamed sauerkraut and baked black pudding dumplings

Glazed chicory

on blood orange and goats cheese au gratin

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

Air dried Tyrolean ham

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

Homemade parfait of duck liver

on jelly of Horcher ice wine

Our Zollhaus salad

Garden salad on cow cheese and port wine fig

Soljanka

Sour and spicy soup with sour cream and toast

„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

Crêpe Suzette

and vanilla ice cream

Selection of cheese from Farmer Ander`l

served with fig mustard and fruit bread