



♥ Welcome in the Altes Zollhaus

Fine dining Berlin Cuisine in August with the following products:

Suckling Pork - Smoked Eel - Chanterelles
Calf - Beef - Catfish - Berries

Starters & Soup

Air dried farmer`s ham with gherkins, fresh horseradish, butter and sour dough bread	12
Black-Red-Gold Thinly diced gold fried potatoes with tsar salmon and mullet caviar	13
Back of suckling pork with smoked eel and dried plums	14
<i>ZOLLHAUS HEALTHY</i> Our seasonal salad with sautéed chanterelles, peach, basil and goat`s cheese	13
Bouillabaisse of local fishes with garlic croûtons	10

Entrée

Roasted veal liver "Berlin Style"	14
with roasted onions, apple and mashed potatoes	main course 21

Main Course

Brandenburger farm duck with creamy savoy cabbage & bacon and small grated potato dumpling	24
ROYAL PRUSSIAN MEAL Duel of calf -pink roasted and meat ball- with beet vegetables and mashed potatoes	25
Entrecôte of Simmental Beef with Cafè de Paris butter and grilled vegetables	26
Roasted catfish on chanterelles-fondue and butter-potatoes	25
Baked farmer egg with spinach sauce and selected vegetables	19



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

Joe. E. Lewis American Comedy Star in the 40's

Sweets

„The Catalonian Cream“ caramelized at the table vanilla cream with blueberries in Cassis sauce 9

Gratinated berries with mascarpone and sour cream ice cream 10

Small cheese selection from „Ander'l Bauern“ with nuts and grapes 10

OUR ZOLLHAUS MENU

Our seasonal salad with sautéed chanterelles, peach, basil and goat's cheese



Brandenburger farm duck with creamy savoy cabbage & bacon and small grated potato dumpling



„The Catalonian Cream“ caramelized at the table vanilla cream with blueberries in Cassis sauce

**3 Course for 39 Euro
&
paring wines for 18 Euro**