



♥ Welcome in the Altes Zollhaus

Fine dining Berlin cuisine in January with the following products:

Salmon - Suckling Pork - Turbot
Pike Perch - Beef - Farm Duck

Starters & Soup

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| Air dried Tyrolean ham with gherkins and horseradish | 12 |
| Black-Red-Gold Golden grated potatoe pancake with salmon and mullet caviar | 13 |
| Marinated back of suckling pork with dried plums and lukewarm smoked eel | 14 |
| <i>ZOLLHAUS HEALTHY</i> <i>Our seasonal salad with roasted salsify, blood orange and caramelized cashew seeds</i> | 12 |
| “Flu protection soup” Chicken consommé in a terrine with homemade noodles and herbal sour cream | 9 |

In between

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| Turbot with crayfish sauce on parsley root mash | 16 |
| Tartlet of knuckle of pork with mashed peas and sauerkraut sauce | 14 |

Main Course

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|--|----|
| Brandenburg farm duck with creamy bacon-savoy cabbage and fried potatoe pancake | 23 |
| Duel of Simmental beef Braised and pink roasted with mushrooms and potatoe soufflé | 26 |
| On the skin roasted fillet of pike perch with truffled vegetables | 24 |
| Cep pasta squares with roasted artichoke and basil pesto | 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

Poppy seed strudel
with rum pot fruits and ice cream of roasted almonds 10

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

OUR ZOLLHAUS MENU

*Our seasonal salad
with roasted salsify, blood orange and caramelized cashew seeds*



*Brandenburg farm duck
with creamy bacon-savoy cabbage
and fried potatoe pancake*



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

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