



♥ Welcome in the Altes Zollhaus

Fine dining Berlin cuisine in Winter with the following products:

Brandenburg Willow Ox - Tsar Salmon - Celery - Turnip - Marjoram
Goose - Farm Duck - Venison - Pike Perch - Chestnut

Starters & Soup

Air dried Tyrolean ham with gherkins and horseradish	12
Carpaccio of Brandenburg willow ox on lime-basil pesto and tomato bread	14
Black Red Gold Fried grated potato pancake with smoked fillet of salmon and mullet caviar	15
ZOLLHAUS HEALTHY Lamb`s lettuce on creamy goat`s cheese, celery, turnip and nuts	14
Goose giblets soup and fresh marjoram	9

In between

Fresh glazed goose liver with apricot crêpe	18
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Main Course

Oven fresh roast goose or Brandenburg farm duckling	29 26
on red cabbage and curly kale, baked apple and Thuringian potato dumpling	
Pink roasted back of venison „Baden Baden“ Style with lingonberry-pear, cep-savoy and hazelnut swabian noodles	29
Crispy roasted fillet of pike perch, on potato-kohlrabi salad and sour cream	26
Potato waffle with mushrooms in herb cream and glazed chestnuts	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
and blueberries in Cassis sauce

10

Warm Christmas pear crumble

with macadamia ice cream and whipped cream

10

Small cheese selection from „Ander'l Bauern“

with nuts and grapes

12

OUR ZOLLHAUS MENU

Lamb`s lettuce on creamy goat`s cheese,
celery, turnip and nuts



Brandenburg farm duckling
on red cabbage and curly kale, baked apple
and Thuringian potato dumpling



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

**3 Course for 42 Euro
& paring wines for 18 Euro**