



## ♥ Welcome in the Altes Zollhaus

Fine dining Berlin cuisine in November with the following products:

Rasputin - Salmon - Prime Boiled Veal - Tête de Moine  
Goose Liver - Goose Roast - Farm Duck - Brook Trout - Havel Pike Perch

### Starters & Soup

Black-Red-Gold Golden grated potatoe dumpling with Rasputin-salmon & mullet caviar	14
Pink roasted prime boiled veal with truffled salsify salad	14
<i>ZOLLHAUS HEALTHY</i> <i>Lettuce with caramelized walnuts, pomegranate seeds and Tête de Moine</i>	12
Soup of giblets with fresh marjoram	9

### In between

Fresh glazed <i>goose liver</i> with old Balsamico and black nuts	16
Main	25
<i>Char in root vegetable stock</i> with potatoe cubes and fresh horseradish	16
Main	24

### Main Course

Fresh oven roasted <i>goose or</i> Brandenburg farm duck with red cabbage and curly kale, baked apple and Thuringian potato dumpling	29
Pink fried and braised <i>fawn</i> with cognac cream, wild lingonberries, cep-savoy cabbage and mashed potatoes	25
Fillet of <i>pike perch</i> on almond-brussels sprouts and celery mash	29
Roasted <i>dumplings</i> on mushrooms with spinach-basil sauce	24
	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

Warm Christmas apple crumble with ice cream of roasted almonds and whipped cream 9

Parfait of pumpkin seeds with marinated mountain ash 10

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

### OUR ZOLLHAUS MENU

*Lettuce with caramelized walnuts, pomegranate seeds and Tête de Moine*



*Brandenburg farm duck with red cabbage and curly kale, baked apple and Thuringian potato dumpling*



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

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