



## ♥ Welcome in the Altes Zollhaus

Fine dining Berlin cuisine in May with the following products:

Calf - Sea Bass - Stinging Nettle - Medlar  
Farm Duck - Beelitz Asparagus - Rosefish - Rhubarb

### Starters & Soup

Air dried Tyrolean ham with gherkins and horseradish	12
Marinated calf's head with roasted black pudding dumpling and wild herbs sauce	14
Roasted sea bass fillet with grilled green asparagus	15
<b>ZOLLHAUS HEALTHY</b> Our seasonal salad with goat's cheese, medlar and caramelized nuts	12
Cream soup of stinging nettle and spinach with crunchy quail egg	9

### In between

Potpourri Leipzig Style -Crayfish, asparagus, morel & peas Main	14 23
Calves' liver "Berlin style" with onions, apple and mashed potatoes Main	12 23

### Main Course

Brandenburg farm duck with creamy bacon-savoy cabbage and fried potatoe pancake	23
Asparagus from the Region Beelitz with new potatoes, Sauce Hollandaise and our Étagère with small Wiener Schnitzel, Salmon & Tyrolean ham	29
Rosefish baked in wine dough with wild garlic-potato salad and remoulade	23
Stuffed bell pepper with cous cous and falafel with herbal yogurt	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

9

Semolina pudding

with rhubarb compote and woodruff ice cream

10

Small cheese selection from „Ander'l Bauern“

with nuts and grapes

10

### OUR ZOLLHAUS MENU

Our seasonal salad with goat`s cheese,  
medlar and caramelized nuts



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



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

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