



♥ Welcome in the Altes Zollhaus

Fine dining Berlin cuisine in April with the following products:

Calf's - Rabbit - Turbot

Farm Duck - Regional Pork - Char

Starters & Soup

Air dried Tyrolean ham with gherkins and horseradish	12
Baked calf's head and melted black pudding dumpling on herbal salad	14
Tartlet of herbs with North Sea crab`s and spring salad	14
ZOLLHAUS HEALTHY Our seasonal salad with herbal goat`s cheese, radish and caramelized nuts	12
Bouillabaisse from regional fishes	10

In between

Roasted turbot on wild garlic risotto	14
Main	26
Back of rabbit on carrot-tarragon vegetables	12
Main	22

Main Course

Brandenburg farm duck with creamy bacon-savoy cabbage and fried potatoe pancake	23
Fried cutlet from regional pork with potato endive salad and egg	23
Lukewarm fillet of char with cauliflower, leek mash and butter crumble	23
Pocket of peas with creamy morel sauce and seasonal 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
- “Bee Sting” with honey ice cream
and marinated rhubarb 10
- Small cheese selection from „Ander‘l Bauern“
with nuts and grapes 10

OUR ZOLLHAUS MENU

Our seasonal salad
herbal goat`s cheese and radish



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**