



♥ Welcome in the Altes Zollhaus

Fine dining Berlin cuisine in July with the following products:

Herring - Sweet Bread - Wild Herbs - Chanterelles - Young Peas
Farm Duck - Broccoli - Rosefish - Potatoes

Starters & Soup

Air dried Tyrolean ham with gherkins and horseradish	12
Young fillet of herring on bean-pear-bacon vegetables	14
Baked sweet bread on potato-cucumber salad and wild herbs	14
ZOLLHAUS HEALTHY Our seasonal salad with sauteed chanterelles, vineyard peach and fresh basil	12
Cream soup of young peas with roasted Tyrolean ham	9

In between

Veal Meat balls with beetroot and cassis	14
Main	23
Roasted pulpo and calf's head on cauliflower mash and port wine sauce	14
Main	25

Main Course

Brandenburg farm duck with creamy bacon-savoy cabbage and fried potatoe pancake	23
Grilled steak from the back of calf with creamy chanterelles and herbal swabian noodles	26
On the skin roasted rosefish, lemon butter sauce and wild broccoli	24
Potatoes once differently and linseed oil	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

Fresh marinated berries

gratinated with mascarpone

10

Small cheese selection from „Ander'l Bauern“

with nuts and grapes

10

OUR ZOLLHAUS MENU

Our seasonal salad with sautéed chanterelles,
vineyard peach and fresh basil



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**