



♥ Welcome in the Altes Zollhaus

Fine dining Berlin cuisine in September with the following products:

Simmental Beef - Tomato - Pomegranate - Cep - Char
Farm Duck - Entrecôte - Pike Perch - Lavender

Starters & Soup

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| Air dried Tyrolean ham with gherkins and horseradish | 12 |
| Tartare from Simmental beef on roasted farmer`s bread and fried quail egg | 14 |
| Variation of tomato (Terrine, Salad & Pie) with quail breast | 14 |
| ZOLLHAUS HEALTHY Our seasonal salad on goat`s cream cheese, pomegranate seeds and caramelized nuts | 12 |
| Bouillabaisse from local fishes and garlic croutons | 10 |

In between

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| Kidney of veal with ceps and fresh basil Main | 14 24 |
| Fillet of char on sorrel sauce and stuffed puff pastry with sour cream Main | 14 24 |

Main Course

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| Brandenburg farm duck with creamy bacon-savoy cabbage and fried potatoe pancake | 23 |
| Entrecôte "Strindberg Style" with Sauce Béarnaise and large fried potatoes | 26 |
| Crispy roasted fillet of pike perch, on chanterelles fondue and potatoes | 26 |
| Spinach dumplings on chanterelles à la crème and fresh parmesan | 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

Baked plum crumble

with ice cream and whipped cream

10

Small cheese selection from „Ander'l Bauern“

with nuts and grapes

10

OUR ZOLLHAUS MENU

Our seasonal salad on creamy goat`s cheese,
pomegranate seeds 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**