



♥ Welcome in the Altes Zollhaus

Fine dining Berlin cuisine in June with the following products:

Calf - Brook Trout - Rhubarb - Kohlrabi
Farm Duck - Beelitz Asparagus - Rosefish - Cauliflower - Strawberries

Starters & Soup

Air dried Tyrolean ham with gherkins and horseradish	12
Pink fried prime boiled calf with truffled remoulade and roasted potato salad	14
Brook trout fillet with rhubarb chutney and green pepper	14
ZOLLHAUS HEALTHY Our seasonal salad with goat`s cheese and melted tomatoes	12
Cream soup of kohlrabi with sparkling wine and crayfish tails	9

In between

Leg of venison on mushroom ragout, lingonberries and juniper sauce	15
Main	24
Sea bass fillet on herbal risotto	16
Main	26

Main Course

Brandenburg farm duck with creamy bacon-savoy cabbage and fried potatoe pancake	23
Asparagus from the Region Beeltiz with new potatoes, Sauce Hollandaise and our Étagère with small Wiener Schnitzel, Salmon & Tyrolean ham	29
On the skin roasted rosefish with vegetables	23
Young cauliflower with poached egg and butter crumble	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

Strawberry Tiramisu

with strawberry 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
and melted tomatoes



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**