



♥ Welcome in the Altes Zollhaus

Fine dining Berlin cuisine in March with the following products:

Sweet bread - Char - Duck Liver - Pike Perch
Regional Lamb - Winter Cod - Farm Duck

Starters & Soup

Air dried Tyrolean ham with gherkins and horseradish	12
Baked sweet bread of calf with potatoe-wild garlic salad	15
Pickled brook trout in filo pastry with creamy dill-cucumber salad	14
<i>ZOLLHAUS HEALTHY</i> Our seasonal salad with roasted salsify, blood orange and caramelized cashew seeds	12
Cream soup of watercress with hake dumpling	10

In between

Roasted duck liver with braised rhubarb and green pepper	12
Main	23
Roasted pike perch wrapped in ham with braised onions	14
Main	24

Main Course

Brandenburg farm duck with creamy bacon-savoy cabbage and fried potatoe pancake	23
Duel of Ruppín lamb Roasted back- and meatball of lamb with bean cassoulet and Macaire-potatoes	27
Roasted fillet of cod with celery mash and spinach ravioli	25
Gratinated goat's cheese with braised chicory and caramellized walnuts	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

Almond cream with chocolate-coffee crumble and sour cream-cashew ice cream 10

Small cheese selection from „Ander‘l Bauern“ with nuts and grapes 10

OUR ZOLLHAUS MENU

*Our seasonal salad
with roasted salsify, blood orange and caramelized cashew seeds*



*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**