



♥ Welcome in the Altes Zollhaus

Fine dining Berlin cuisine in October with the following products:

Simmental Beef - Pomegranate - Pumpkin - Duck Liver - Cod
Farm Duck - Venison - Pike Perch - Apple

Starters & Soup

Air dried Tyrolean ham with gherkins and horseradish	12
Tartare from Simmental beef on roasted farmer`s bread and fried quail egg	15
Black Red Gold Fried grated potato pancake with smoked Fillet of Salmon and Mullet Caviar	15
ZOLLHAUS HEALTHY Our seasonal salad on goat`s cream cheese, pomegranate seeds and caramelized nuts	12
Cream soup of pumpkin with farmer`s ham and Styrian pumpkin seed oil	10

In between

Duck liver Berlin Style with roasted onions, apple and potato mash	16
Main	24
Fillet of cod crusted with pumpernickel on sauerkraut	16
Main	26

Main Course

Brandenburg farm duck with creamy bacon-savoy cabbage and fried potatoe pancake	24
Pink roasted back of venison from Schorfheide on cep polenta and wild lingonberries	27
Crispy roasted fillet of pike perch, on potato-kohlrabi salad and sour cream	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

10

Baked apple crumble

with vanilla 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 42 Euro
& paring wines for 18 Euro