



♥ Welcome in the Altes Zollhaus

Fine dining Berlin cuisine in October with the following products:

Quaille - Salmon - Pumpkin
Cerf - Pike Perch - Chestnuts - Apples

Starters & Soup

Air dried farmer`s ham with gherkins, fresh horseradish, butter and sour dough bread	12
Black-Red-Gold Golden grated potatoe dumpling with Rasputin-salmon & mullet caviar	13
Roasted breast of quaille on mountain-lentil salad and Balsamico sauce	13
ZOLLHAUS HEALTHY Lettuce with pomegranate seeds, caramelized nuts and goat`s cheese	12
Cream soup of pumpkin with roasted farmer`s ham	9

Main Course

Brandenburger farm duck with creamy savoy cabbage & bacon and small grated potato dumpling	24
ROYAL PRUSSIAN MEAL Pink roasted back of cerf with Cognac sauce, wild lingonberries, brussels sprouts and buttered swabian noodles	25
Fillet of regional pike perch on potatoe-kohlrabi- sour cream vegetables	24
Risotto of chestnuts with mushrooms and chard	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

Our baked apple crumble
with caramel-ice cream and whipped cream 9

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

OUR ZOLLHAUS MENU

*Lettuce with pomegranate seeds,
caramelized nuts and goat's cheese*



*Brandenburger farm duck with creamy savoy cabbage &
bacon and small grated potato dumpling*



*„The Catalonian Cream“ caramelized at the table
vanilla cream with blueberries in Cassis sauce*

**3 Course for 39 Euro
&
paring wines for 18 Euro**