



Starters

11am-10pm

- 650 **Berlin Potato Soup** ^{G,L} 7.9
served with wiener sausage
- 651 **Soup Of The Day** 7.9
- 681 **Small Salad** ^M 7.9
baby leaf salad, cherry tomatoes, cucumber, bell pepper,
sprouts, served with a honey and mustard dressing
- 686 **Mozzarella** ^G 10.9
buffalo mozzarella with iced tomatoes, olive oil, capers,
basil and aged balsamic vinegar
- 667 **Beef Tartar** ^{A,C,D,F,M} 16.9
hand-chopped beef, served with chives, mustard, shallots, sardines,
capers, gherkins, tabasco, worcester sauce, organic egg yolk
and a bread basket
- 688 **Salmon** ^{C,D,G} 12.9
marinated salmon served with grated potato pan cake
and dill flavoured sour cream

Salads

11am-10pm

- 683 **Salad 'Luise Style' With Goat Cheese** ^{G,M} 17.9
flamed aged goat cheese with honey, wild herbs salad, caramelized figs,
cherry tomatoes, cucumber, bell pepper, caramelized walnuts, sprouts
beetroot, served with a raspberry dressing
- 682 **Caesar Salad With Chicken** ^{A,C,D,G,M} 18.9
caesar salad, pan seared chicken breast, cherry tomatoes, croutons,
served with the traditional caesar dressing

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P=Lupine

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H=Pulse

N=Sesame Seeds

R=Molluscs

C=Eggs

F=Soy

L=Celery

O=Sulphur Dioxide & Sulphites

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Burgers

11am-10pm

800	Vegan Burger ^{A,F}	18.9
	vegan patty made from vegetables and tofu, butterhead lettuce, tomatoes, truffle flavoured mayonnaise, onion jam, fries	
806	Steak House Burger ^{A,G,F}	20.9
	sour dough bun, beef patty, butterhead lettuce, tomatoes, pickled cucumber bacon, cheddar, bbq sauce, fries	
805	With Sweet Potato Fries Instead	+2.5
807	Jalapeños	+1.9
812	Truffle Flavoured Mayonnaise, vegan	+3.9

Schnitzel

11am-10pm

743	Schnitzel Master Brewer ^{A,C,L,O}	24.9
	breaded pork schnitzel, sautéed potatoes with bacon and onions, jus, fried onions, organic egg sunny side up	
744	Wiener Schnitzel ^{A,C,D,M}	29.9
	breaded veal escalope, potato and cucumber salad, served with lemon, sardine and capers	
745	Cranberry Jam	+2.9

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Meat

11am-10 pm

765	Berliner Veal Liver A,G,L,O	21.9
	floured and sautéed veal liver served with fried onions, apple chutney, jus and potato	
764	Original Königsberger Veal Meatballs A,C,G,L,O	18.9
	with beetroot and mashed potatoes	
779	Rump Steak With Onions A,F,G,L,O	25.9
	served with an onion gravy, fried onions and swabian noodles	
781	Rib Eye (approx. 250g) L,M,O	28.9
	with port wine jus, side salad and fries	
1001	Herb Butter G,F	+3.5
812	Truffle Flavoured Mayonnaise, vegan	+3.9

Fish

11am-10 pm

725	Trout Meunière (without backbone) A,D	21.9
	served with cucumber salad, lemon and boiled potatoes with parsley	
881	Mussels A,G,L,O,R	17.9
	mussels steamed in a white wine and onion broth, served with fresh herbs and garlic bread on the side	
882	Mussels A,G,L,O,R	17.9
	mussels steamed in a tomato and garlic broth, served with fresh herbs and garlic bread on the side	
1002	If you prefer your mussels the belgian way as 'Moules Frites' , just let us know	+5.9

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Vegetarian / Vegan

11am-10pm

- 701 **Vegetable Rösti** ^{C,G} 15.9
fried grated vegetables, sour cream with herbs and a side salad
- 705 **Dumplings In Three Ways** ^{A,C,G,L,O} 17.9
beetroot-, spinach- and a bread dumpling,
served with gorgonzola sauce, apple and raddish sauce, mushroom sauce
- 703 **Cheese Spaetzle** ^{A,C,G,M,L} 18.9
swabian noodles with fried onions and a side salad
- 800 **Vegan Burger** ^{A,F} 18.9
vegan patty made from vegetables and tofu, butterhead lettuce,
tomatoes, truffle flavoured mayonnaise, onion jam, fries

Tarte Flambée

11am-11pm

- 840 **Alsatian Tarte Flambée** ^{A,G} 14.9
sour cream, bacon, onions
- 841 **Tarte Flambée With Goat** ^{A,G} 15.9
sour cream, goat cheese, onions, walnuts, honey
- 842 **Tarte Flambée 'Luise Style'** ^{A,G} 15.9
sour cream, spicy salami, buffalo mozzarella,
cherry tomatoes, onions

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Pizza 11am-11pm

1201	Margherita ^{A,G} tomato sauce, mozzarella	11.9
1205	Funghi ^{A,G} tomato sauce, mozzarella, mushrooms	12.9
1217	Salami ^{A,G} tomato sauce, mozzarella, salami	13.9
1206	Tonno & Cipolla ^{A,G} tomato sauce, mozzarella, tuna, onions	13.9
1203	Romana ^{A,G} tomato sauce, mozzarella, anchovies, olives, capers	13.9
1204	Prosciutto & Funghi ^{A,G} tomato sauce, mozzarella, mushrooms, cooked ham	13.9
1226	Capricciosa ^{A,G} tomato sauce, mozzarella, cooked ham, mushrooms, artichokes, olives	14.9
1213	Rucola ^{A,G} tomato sauce, mozzarella, rocket, parmesan	13.9
1219	Vegetariana ^{A,G} tomato sauce, mozzarella, cherry tomatoes, spring onions, mushrooms, olives, artichokes	13.9
1227	Mista ^{A,G} tomato sauce, mozzarella, cooked ham, salami, mushrooms, pepperoni	15.9
1212	Formaggi ^{A,G} tomato sauce, mozzarella, parmesan, gorgonzola, mascarpone	14.9
1240	Napoletana ^{A,G} tomato sauce, buffalo mozzarella, parmesan, basil, olive oil	14.9
1210	Piccante ^{A,G} tomato sauce, mozzarella, spicy salami, jalapeños	14.9
1216	Scampi ^{A,B,G} tomato sauce, mozzarella, prawns, garlic	16.9
1214	Rucola & Parma ^{A,G} tomato sauce, mozzarella, rocket, parma ham, parmesan	16.9
1207	Livornese ^{A,G} tomato sauce, buffalo mozzarella, mushrooms, spicy salami	16.9

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Kids Up To 12

11am-10pm

816	6 Chicken Nuggets ^{A,C,G} with fries	9.9
814	Wiener Schnitzel ^{A,C} small breaded veal escalope with fries	14.9
817	Noodles ^{A,C,L} spirelli noodles with tomato sauce	8.9
1045	with parmesan	+1.5
	All Pizzas Can Be Prepared For Children	-2.0

Dessert

11am-10pm

822	Potato Pancakes ^{C,G} 4 potato pancakes, apple sauce, cinnamon & sugar, whipped cream	10.9
821	Chocolate Mousse ^{C,G} with a raspberry topping	8.9
598	Apple Strudel ^{A,C,G} served with custard	8.9
825	Vegan Coconut Panna Cotta served with wild berries mousse and a caramel crisp	8.9
868	Kaiserschmarrn ^{A,C,G} (freshly prepared in 20 minutes) shredded and caramelized fluffy pancake with raisins, served with apple compote	12.9
	Cakes & Pies	
	you can find our selection at the cake station	920 piece 6.2 1017 cream 1.0

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NEW

247	Espresso Martini ⁵	9.9
	Espresso, Vodka, Kahlua	
537	Aperol Spritz ALCOHOL-FREE ⁵	
	freikopf sunpéro, tonic	0,2l 7.9
323	Rosé Gin & Tonic	
	needle rosé gin, tonic	9.9
241	Negroni ^{1,5}	9.9
	tanqueray, campari, antica formula	
242	Negroni alcohol-free ^{1,2,5}	9.9
	tanqueray, monin bitter, martini vibrante	

Juices

124	Apple	0,3l 4.4
126	Orange ³ Vaihinger	0,3l 4.4
119	Fresh Orange	0,2l 4.6
	till 3pm	
137	Tomato ³ Vaihinger	0,2l 4.2

Vaihinger Nectars

optional as spritzer with soda

134	Rhubarb ³	0,3l 4.4
136	Banana ³	0,3l 4.4
130	Maracuja ³	0,3l 4.4
138	Sour Cherry ³	0,3l 4.4
132	Black. Currant ³	0,3l 4.4
122	KiBa ³ cherry and banana	0,3l 4.4
139	Cranberry ³	0,3l 4.4

Softs

32	Fassbrause	0,33l 4.4
	a berlin specialty made from fruit & malt extracts and spices	
93	Tirola Kola ^{1,2,9}	0,3l 4.4
	silberquelle	
101	Spezi ^{1,2,9} coke and fanta	0,3l 4.4
	silberquelle	
95	Coca Cola Zero ^{1,2,9,12}	0,33l 4.4
	bottle	
99	Lemonade ²	0,3l 4.4
	silberquelle	
97	Orange Lemonade ^{1,2,3}	0,3l 4.4
	silberquelle	
29	Raspberry Lemonade ^{1,2}	0,3l 4.4
	silberquelle	
28	Elderflower Spritzer ^{1,2}	0,3l 4.4
	silberquelle	
73	Almdudler vegan	0,35l 4.4
	an austrian carbonated herbs beverage	
80	Almdudler vegan	0,35l 4.4
	sugar-free	
75	Malztrunk ¹	0,33l 4.4
	a sweet malt beer without alcohol	
	Thomas Henry	0,3l 4.4
85	tonic water ¹⁰	
87	ginger ale ¹	
89	bitter lemon ¹	
107	wild berry tonic	

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Draft Beers

König Pilsner

50	small	0,25l	3.8
51	large	0,4l	5.4
52	pitcher	1,5l	18.9

Jever Pilsner

53	small	0,25l	3.8
54	large	0,4l	5.4
55	pitcher	1,5l	18.9

Veltins Pilsner

56	small	0,25l	3.8
57	large	0,4l	5.4
58	pitcher	1,5l	18.9

Bayreuther Lager

178	small	0,25l	3.5
177	large	0,5l	5.8
176	pitcher	1,5l	16.9

Maisel's Wheat Beer Pale

61	small	0,3l	4.1
62	large	0,5l	5.8

Maisel's Wheat Beer Crystal

63	small	0,3l	4.1
64	large	0,5l	5.8

79	Köstritzer Dark	0,3l	4.9
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Alcohol-Free

Bottled Beers

49	König Pilsner	0,33l	4.9
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108	Maisel's Wheat Beer Pale	0,5l	5.8
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Mixed Beers

66	Radler ²	0,4l	5.4
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pilsner & lemonade

81	Gespritztes ^{1,2,3}		5.8
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pilsner 0,25 & fassbrause 0,33l

68	Alster ^{1,2,3}	0,4l	5.4
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pilsner & orange lemonade

72	Diesel ^{1,2,9}	0,4l	5.4
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pilsner & coke

76	Berliner Weiße ^{1,2}	0,33l	4.9
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sour beer with low alcohol & raspberry syrup

77	Berliner Weiße ^{1,2}	0,33l	4.9
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sour beer with low alcohol & woodruff syrup

Bottled Beer

59	Maisel's Wheat Beer	0,5l	5.8
	dark		

Water

Table Water

111	glass	0,3l	2.9
189	carafe	1,0l	5.9

Selters Classic

90	small bottle	0,25l	3.7
91	large bottle	0,75l	7.9

Selters Naturell

105	small bottle	0,25l	3.7
106	large bottle	0,75l	7.9

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Aperitif

291	Pommery Brut Royal ⁵	0,1l	9.9
305	Pommery POP Rosé ⁵	0,2l	29.9
	the bottle for 2		
294	Kir Royal ^{1,5}	0,1l	9.9
	with champagne		
293	Kir Royal ^{1,5}	0,1l	6.9
	with prosecco spumante		
292	Kir ^{1,5}	0,2l	6.9
	with white wine		
394	Prosecco Spumante ⁵	0,1l	6.9
	»COSTAROSS«		
410	Wine Spritzer ⁵	0,2l	6.9
1617	Campari Soda ¹	5cl	5.2
1616	Campari Orange ¹	5cl	6.9
104	Lillet Wild Berry ^{5,10}	0,2l	8.9
535	Aperol Spritz ^{1,10}	0,2l	8.5
536	Hugo	0,2l	8.5
537	Aperol Spritz ALCOHOL-FREE ⁵		
	freikopf sunpéro, tonic	0,2l	7.9

White By The Glass

	Grüner Veltliner ⁵	Gruber, Austria
	dry, fruity, light-bodied	
413	glass	0,2l 6.9
441	carafe	0,5l 16.9
	Pinot Grigio ⁵	Germany
	dry, nuts and almonds, medium-bodied, very little acidity	
414	glass	0,2l 6.9
442	carafe	0,5l 16.9
	Pinot Blanc ⁵	Ebringen, Baden
	dry, stone fruits, medium-bodied	
514	glass	0,2l 6.9
515	carafe	0,5l 16.9
	Riesling ⁵ »medium-dry«	Ludwig, Mosel
	green apple and lime, light-bodied	
407	glass	0,2l 6.9
408	carafe	0,5l 16.9
	Pinot Grigio	Germany
	ALCOHOL-FREE , light and fresh	
405	bottle	0,25l 7.9

Rosé By The Glass

	Rosé ⁵	Langenwalter, Palatinate
	mild juicy rosé with hints of raspberry & strawberry	
420	glass	0,2l 6.9
448	carafe	0,5l 16.9
	Summertime ⁵	Gordonne, Provence
	notes of ripe strawberries, grapefruit and juicy pear, typical floral notes	
422	glass	0,2l 7.9
424	carafe	0,5l 18.9

Red By The Glass

	Montepulciano ⁵	La Reggia, Abruzzen
	dry, dark cherries and plums, med-bodied	
423	glass	0,2l 6.9
446	carafe	0,5l 16.9
	Merlot ⁵	La Reggia, Veneto
	dry, cassis, bell pepper, medium-bodied	
509	glass	0,2l 6.9
447	carafe	0,5l 16.9
	Cab. Sauvignon ⁵	B&G, Languedoc
	dry, soft, vanilla, tobacco, full-bodied	
417	glass	0,2l 7.9
421	carafe	0,5l 18.9

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White Wines

472	2024 Bianco di Toscana IGT ⁵	25
	Renzo Masi, Tuscany, Italy	
	dry, crisp with notes of apple and pear, citrus and spices	
460	2024 Bordeaux Blanc AOC ⁵	27
	Barton & Guestier, Bordeaux, France	
	dry, peach, apricot and white floral bouquet, long finish with hints of citrus	
473	2024 Riesling Hochheim	37
	Königin Viktoriaberg Erste Lage ⁵	
	Flick, Rheingau, Germany	
	dry, bouquet of citrus, apricot and pear	
	decent acidity due to 50% barrique usage	
521	2024 Lugana DOC ⁵	45
	Bulgarini, Lombardy, Italy	
	dry, bouquet of pears and apricots, fruity and fresh on the palate	

Sparkling Wines

393	Costaross	0,75l	39.9
	Prosecco Spumante ⁵		
290	Pommery	0,75l	75
	Brut Royal		
96	Pommery	0,75l	85
	Brut Royal Rosé		
295	Pommery	0,75l	99
	Blue Sky		
450	Fresh Strawberries seasonal		6.9
	served on the rocks		
	only in conjunction with prosecco or champagne		

Red Wines

471	2024 Cab Sauvignon ⁵ »Réserve«	27
	B & G, Languedoc, France	
	dry, bouquet of cassis, blackberry and plum, Notes of spices and vanilla, soft and velvety due to barrique usage	
478	2022 Chianti DOCG ⁵	29
	Barone Ricasoli, Tuscany, Italy	
	dry, soft & fruity, juicy notes of wild cherries and chocolate on the palate, pleasant finish with spices	
479	2021 Rioja Crianza DOCa ⁵	33
	Ortega Ezquerro, Rioja, Spain	
	dry, aged for 16 months in french and american oak, scent of red fruits and subtle spice notes, long, soft finish with ripe tannins	
524	2021 Montepulciano ⁵	50
	d'Abbruzzo Amaranta	
	Ulisse, Abbruzzo, Italy	
	dry, rich and fruity, present but soft tannins, subtle notes of wood and vanilla from french oak	

Rosé Wine

475	2024 Summertime AOC ⁵	29
	»Vegan«	
	La Gironde, Provence, France	
	dry, complex notes of strawberries and peach, crisp and balanced with grapefruit and peach on the palate	

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Coffee

10	Ristretto ⁹	2.9
04	Espresso ⁹	2.9
05	Double Espresso ⁹	4.1
06	Espresso Macchiato ^{8,9}	2.9
12	Double Macchiato ^{8,9}	4.1
07	Café Crème ⁹	3.9
08	Cappuccino ^{8,9}	4.2
09	Café Au Lait ^{8,9}	4.5
24	Latte Macchiato ^{8,9}	4.2

All coffees can be prepared decaffeinated

Eilles Tea

980	Earl Grey	3.9
	flavoured with bergamot	
983	Assam	3.9
986	Green Tea Asia Superior	3.9
988	Frisian Blend	3.9
981	Darjeeling	3.9
989	Hot Spicy Black Chai	3.9
	with milk ⁸	
990	Rooibos Vanilla	3.9
982	Chamomile	3.9
984	Peppermint	3.9
985	Herbal Garden	3.9
987	Organic Verbena	3.9
991	Organic Fruits	3.9
993	Organic Green Tea	3.9
	With Jasmin	

TGI Winter Time

47	Hot Fruit Punch (no alcohol) ^{1,2,3}	4.9
	with rum	5.9
	with amaretto	5.9
41	Grog ¹	5.9
48	Hot Luise (no alcohol)	4.9
	fresh ginger, fresh lemon juice, mint	
	with rum	5.9
	with amaretto	5.9
13	Irish Coffee ^{8,9}	5.9
40	Mulled Wine	5.9
	with rum	6.9
	with amaretto	6.9

Fresh Tea

38	Fresh Ginger	4.3
37	Fresh Mint	4.3
36	Fresh Mint & Ginger	4.5

Chocolate

19	Hot Chocolate ⁸	4.5
15	Hot Chocolate with rum ⁸	5.9
16	Hot Chocolate with baileys ⁸	5.9
17	Hot Chocolate with amaretto ⁸	5.9
1079	Whipped Cream	1.0

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Gin & Tonic

All Gin & Tonic are prepared with 4 cl Gin,
Thomas Henry Tonic Water and lime

319	Tanqueray alcohol-free	8.9
320	Tanqueray london dry, scotland	9.9
325	Jinzu dry, scotland	11.9
321	London No. 1 dry, england	12.9
322	Oxley london dry, england	13.9
326	Plymouth dry, england	11.9
327	Plymouth navy strength, england	11.9
328	Hayman's old tom, england	11.9
323	Needle dry rosé, germany	9.9
329	Needle dry, germany	12.9
330	Schrödingers Katzen london dry, germany	14.9
331	Tonka Gin dry, germany	14.9
324	Nordés dry, spain	12.9

Brandy & Cognac

238	Asbach Uralt	4cl	5.9
239	Carlos Primeros gran reserva	4cl	8.9
240	Hennessy vsop	4cl	12.9

Shots

273	Vodka Absolut Blue	2cl	3.3
288	Nordhäuser Doppelkorn	2cl	3.3
284	Havana Club 3 Años	2cl	3.3
285	Havana Club 7 Años	2cl	4.2
261	Linie Aquavit	2cl	3.6
262	Jubiläums Aquavit	2cl	3.6
298	Tequila Patron El Cielo	2cl	9.9
274	Tequila Sierra Reposado	2cl	3.3

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Whiskey

208	Jameson Irish Whiskey ¹	4cl	6.3
198	Jack Daniels ¹	4cl	6.9
206	Chivas Regal 12 years ¹	4cl	8.9
207	Talisker 10 years	4cl	10.9
203	Glenmorangie 10 years ¹	4cl	10.9
217	Highland Park 12 years	4cl	10.9
219	Caol Ila Moch	4cl	12.9
237	Nikka Yoichi Single Malt	4cl	14.9

Fruit Brandy

277	Cherry schladerer	2cl	3.8
278	Mirabelle schladerer	2cl	3.8
279	Stone Fruits schladerer	2cl	3.8
280	Plum schladerer	2cl	3.8
281	Williams-Pear schladerer	2cl	3.8
283	Hazelnut vallendar	2cl	4.9

Bitters & Liqueurs

190	Berliner Luft mint shot	4cl	3.9
160	Ramazzotti ¹	4cl	4.5
161	Averna ¹	4cl	4.5
163	Fernet Branca ¹	4cl	4.8
168	Jägermeister ¹	4cl	4.9
235	Sambuca Molinari	4cl	4.9
223	Amaretto Di Saronno ¹	4cl	4.8
224	Baileys ⁹	4cl	4.8

Grappa

253	Chardonnay nonino ¹	2cl	4.9
254	Barbera "roccanivo" berta ¹	2cl	7.9

GESCHMACK AUS TRADITION

Änderungen werden mit 2.50€ berechnet

Alle Speisen können auch Spuren von anderen Allergenen enthalten. Akzeptierte Zahlarten: Cash, Girocard, Visa, Mastercard, Apple Pay