



WELCOME TO THE ZOLLPACKHOF

The first restaurant in the 17th century

In November 1685, Elector Friedrich Wilhelm laid the foundation for our Zollpackhof. Just a few years later, in the "Moabiter Werder", the Huguenot Menard opened a garden inn. Soon it was a popular destination for the Huguenots living in Berlin and Berlin's high society.

In cooperation with the Augustiner Brewery, the Zollpackhof was comprehensively refurbished and rebuilt from 2014 to 2016 based on old blueprints at the turn of the century, so that a modern, cozy tavern with a beer garden could be created directly in the government quarter.

Culinarily, we would like to inspire you with traditional German specialties, which of course also offer regional influences. Enjoy also one of our fresh draft beers!

FAST LANE WITH BEER

Homemade Obazda (a Bavarian cheese speciality brie prepared with cream cheese) with freshly baked pretzel	8,60
Small „Brotzeit“ with Black Forest smoked ham, cold cut pork roast, radish and gherkin	9,50
Fresh radish served with buttered rye bread and chives	6,90

Our recommendation to drink

Augustiner Hell Schnitt	ca. 0,3 l	3,50
Augustiner Hell	0,5 l	4,70
Augustiner Hell Maß	1,0 l	8,70



SOUP

Vegetarian soup of the day	5,80
Beef broth with semolina dumplings, fresh vegetables and chives oil	6,50
Homemade potato soup with marjoram and Vienna sausages	6,50

STARTERS & SALADS

Stuffed pasta squares with melted onions and parsley salad in beef broth	9,90
Traditional Bavarian sausage salad with red onions and gherkin	8,00
Grilled Bavarian meat loaf on homemade potato salad with Händlmaier's sweet mustard and fried egg	10,90
Two poached eggs on mashed potatoes with mustard sauce	9,50
Meat from boiled pork with mashed peas and crispy sauerkraut	11,50
Large mixed salad with cherry tomatoes, cucumber, peppers, mushrooms and balsamic dressing	9,50
Delicately cooked veal with horseradish dressing and green salad	11,50
Marinated caramelized salmon with orange dressing and radicchio-arugula salad	13,90
Glazed chicken breast strips with melted cherry tomatoes, crispy lettuce and yoghurt dressing	12,50

HEARTY „BROTZEITEN“ & SAUSAGE DISHES

Oven-fresh pretzel	3,60
Fresh radish with rye bread and chives	6,90
Homemade Obazda (a Bavarian cheese speciality brie prepared with cream cheese) with freshly baked pretzel	8,60
Small „Brotzeit“ with black forest smoked ham, cold cut pork roast, radish and gherkin	9,50

Brotzeitbrettl (for 2 or more persons)

Black forest ham, cold cut roast pork, „Landjäger“ sausage, coarse butcher liver sausage, mountain cheese, obazda, pickled cucumber, radish, chive bread, fresh horseradish

Per person 13,50

Sausage plate Munich

Two original Munich white sausages with Händlmaier's sweet mustard and oven-fresh pretzel 8,50

Sausage plate Berlin

Currywurst (sausage) with homemade curry sauce and French fries 8,90

Sausage plate Zollpackhof

Berlin currywurst (sausage) with homemade curry sauce, original Nuremberg sausages and pepper sausage with potato salad 12,90

Sausage plate Nuremberg

Roasted sausages and sauerkraut with warm potato mash

with 6 sausages	11,90
with 9 sausages	14,90
with 12 sausages	17,90
additional sausage	1,00

„SCHMANKERL“ (MAIN COURSES)

Roast pork with Augustiner dark beer sauce with Bavarian cabbage and potato dumplings	12,50
Cheese spaetzle with bacon and fried onions	13,90
Crispy pork knuckle (600 g) fresh from the oven on Augustiner dark beer sauce with sauerkraut and potato dumplings	14,90
Roast Beef with onions fried potatoes, bacon beans and "Café de Paris" - butter	22,50
Calf's liver "Berlin style" with red wine shallots, caramelized apples and potato mash	18,50

Schnitzel "Wiener style" of pork with lemon	16,90
Munich schnitzel of pork in Viennese bread with horseradish and sweet mustard	18,50
Original Wiener Schnitzel of veal with lemon and cranberry jelly	21,50
<i>We serve our Schnitzel either with warm potato and cucumber salad, Parsley potatoes, fried potatoes or French fries</i>	

Venison goulash with cranberries and herb dumplings	19,50
½ Oldenburg duck with orange sauce, red cabbage and potato dumplings	22,90
<u>Delicious platter for 2 persons</u> Duck, roast pork, original Nuremberg sausages, Bavarian meat loaf, Augustiner dark beer sauce, sauerkraut, red cabbage and potato dumplings	per person 18,90
Loup de mer with braised cucumbers, dill rice and white wine sauce	19,90

Euro

VEGETARIAN

Cheese spaetzle with leek and fried onions	12,90
Warm salad with mushroom ravioli, fregola pasta and pine nut vinaigrette	14,50
Vegan vegetable curry with rice	9,50

SIDE ORDERS

Homemade cabbage salad with bacon, cucumber salad, side salad, fried potatoes, french fries, parsley potatoes, potato-cucumber salad	each 5,00
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FOR OUR SMALL GUESTS UP TO 12 YEARS

Pasta with tomato sauce	5,90
Children schnitzel with french fries	7,90
Scrambled eggs with creamed spinach and mashed potatoes	5,90
Extra plate	0,00

SWEETS

Warm apple strudel with vanilla sauce or vanilla ice cream	7,50
Bavarian cream with raspberry sauce and raspberry sorbet	5,50
Casserole of baked apple, curd cheese and warm butter crumble	6,60
Chocolate cake with caramel sauce	6,00
Belgian waffle with powdered sugar	5,50
optionally with	
chocolate sauce	6,00
apple sauce	6,50
a scoop of vanilla ice cream	7,00
berry ragout	7,00

CHEESE

Cheese platter with 4 kinds of German and Austrian cheeses, dips and lye chips	11,50
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CAKE

Home-baked cake, different varieties of your choice	2,50
Country-style cake, different varieties of your choice	3,50

NON-ALCOHOLIC DRINKS

REFRESHMENT BEVERAGES

Adelholzener mineral water sparkling or still	0,75 l	7,90
Selters mineral water from the Lahn sparkling or still	0,25 l	3,00
	0,75 l	7,90
Table water	0,50 l	4,00
Coca Cola ^{1,3,5,9} , Coca Cola Zero ^{1,3,5,9} , Fanta ^{1,4} , Sprite ⁴ , Spezi ^{1,3,4,5}	0,30 l	3,50
	0,50 l	4,50
Coca Cola Light ^{1,3,5,9}	0,33 l	3,50
Fassbrause	0,33 l	3,50
Almdudler ³	0,35 l	3,50
Schweppes, Bitter Lemon ¹⁰ , Indian Tonic ¹⁰ , Ginger Ale ^{2,3,8}	0,20 l	3,50
Kraftmalz ³ (malt beer)	0,33 l	4,00

JUICES

Orange juice	0,30 l	4,00
Apple juice	0,30 l	4,00
Rhubarb juice	0,30 l	4,00
Cherry juice	0,30 l	4,00
Banana juice	0,30 l	4,00
Kiba (banana and cherry juice)	0,30 l	4,00
Black currant juce	0,30 l	4,00
Juice spritzer	0,50 l	5,00

HOT DRINKS

Coffee ⁹	Tasse	3,00
Cappuccino ⁹	Tasse	4,00
Café au lait ⁹	Tasse	4,00
Latte Macchiato ⁹	Glas	4,00
Espresso ⁹	Tasse	2,50
Espresso, double ⁹	Tasse	4,00
Espresso Macchiato ⁹	Tasse	3,50
Hot chocolate	Tasse	3,50
Hot chocolate with cream	Tasse	4,00
Hot chocolate with rum	Tasse	6,00
Various flavours of teas	Glas	3,50

1) colourant 2) with preservatives 3) antioxidant 4) with flavour enhancer 5) with sulphur dioxide 9) caffeinated 10) contains quinine

ALCOHOLIC BEVERAGES

OUR BEER SPECIALTITIES

Augustiner Hell (lager beer)		0,50 l	4,70
		1,00 l	8,70
Schnitt Augustiner Hell		ca. 0,3 l	3,50
Augustiner Edelstoff		0,50 l	4,90
		1,00 l	9,00
Schnitt Augustiner Edelstoff		ca. 0,3 l	3,70
Augustiner Hefeweizen		0,50 l Flasche	4,70
Augustiner Dunkel		0,50 l	4,70
Augustiner Radler		0,50 l	4,70
		1,00 l	8,70
Erdinger Russen		0,50 l	4,70
		1,00 l	8,70
Erdinger Urweisse		0,50 l	4,70
Erdinger Weißbier Kristall		0,50 l Flasche	4,70
Erdinger Dunkel		0,50 l Flasche	4,70
Erdinger Weißbier (non alcoholic)		0,50 l Flasche	4,70
Erdinger Pikantus		0,50 l Flasche	4,90
Clausthaler (non alcoholic)		0,33 l Flasche	4,00



DAILY FROM 6 PM

Augustiner Edelstoff from the wooden barrel	0,5 l	4,90
	1,0 l	9,00

SPARKLING WINE

PROSECCO

Scavi & Ray, rosé oder blanc 0,20 l Piccolo 7,50

SEKT (GERMAN SPARKLING WINE)

Lutter & Wegner 0,10 l Glass 6,00

Lutter & Wegner 0,75 l Bottle 35,00

Fürst von Metternich 0,75 l Bottle 40,00

CHAMPAGNER

Veuve Clicquot Brut 0,75 l Bottle 95,00

Moët & Chandon, Brut Impérial 0,75 l Bottle 110,00

Ruinart Rosé 0,75 l Bottle 120,00

WINE

WHITE WINE BY GLASS

0,20 l

1,0 l

2017 Grüner Veltliner 6,10 29,00

Norbert Bauer, Weinviertel, AT

2017 Grauburgunder „Tag für Tag“ 6,80 32,00

Frankhof Weinkontor, Pfalz, DE

2017 Scheurebe „Tag für Tag“, semi-dry 6,80 32,00

Frankhof Weinkontor, Pfalz, DE

RED/ROSÉ BY GLASS

2017 Portugieser Weißherbst, rosé 6,10 29,00

Winzergenossenschaft Weinbiet, Pfalz, DE

2017 Zweigelt 6,10 29,00

Norbert Bauer, Weinviertel, AT

2017 Spätburgunder „Tag für Tag“ 6,80 32,00

Frankhof Weinkontor, Pfalz, DE

SWEET BY GLASS

0,10 l

0,75 l

2015 Château Le Thibaut AOC 6,00 39,00

Bordeaux, Monbazillac, FR

Euro

BOTTLED WINE WHITE

GERMANY

0,75l

2017	Weißburgunder/Chardonnay, Grohsartig Groh, Rheinhessen	32,00
2017	Riesling „EINS ZWEI DRY“ Leitz, Rheingau	36,00
2017	Grauburgunder, QbA Franz Keller, Baden	36,00
2017	Chardonnay, QbA Zelt, Pfalz	38,00
2013	Weißer Burgunder „Schlangenfiff“ Großes Gewächs Münzberg, Pfalz	59,00

FRANCE

2017	Sancerre AOC Domaine Michel Thomas, Loire	39,00
2017	Chablis AOC Laroche-Les Chanoines, Burgund	48,00

NEW WORLD

2016	Puro, Torrontes Dieter Meier, Mendoza, AR	36,00
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We reserve the right to change the menu

Euro

BOTTLED WINE RED/ROSÉ

GERMANY

0,75l

2015 Spätburgunder QbA 36,00
Franz Keller, Baden

FRANCE

2017 ICE Rosé – Signe Mouton Cadet 39,00
Baron Philippe de Rothschild, Bordeaux, Medoc
2017 La Ciboise, Lubéron AOC 32,00
M. Chapoutier, Rhône

ITALY

2016 LIFILI Rosso Salento, IGP 32,00
A6mani, Apulien
2016 Chianti DOCG 44,00
Frescobaldi, Toskana
2014 Amarone „della Valpolicella“ DOC 68,00
Bertani, Venetien

SPAIN

2013 Marques de Riscal, Reserva DOC 44,00
Rioja

NEW WORLD

2017 Puro Corte 42,00
Dieter Meier, Mendoza, AR

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Euro

APERITIF

Kir Prosecco	0,1 l	5,00
Aperol Spritz	0,2 l	8,00
Martini Bianco	5 cl	5,00
Martini Rosso	5 cl	5,00
Martini Extra Dry	5 cl	5,00
Campari Orange	4 cl	8,00
Gin Tonic, Wodka Lemon	4 cl	8,00
Mulled wine / children's punch	0,2 l	4,00

DIGESTIF

Home schnapps	2 cl	3,00
Home schnapps	4 cl	5,00
Grappa Nonino Optima	2 cl	5,00
Otto Craft corn	4 cl	6,00

AQUAVIT

Linie Aquavit	4 cl	5,50
Jubiläums Aquavit	4 cl	5,50

BITTERS & ANISETTE

Ramazotti	4 cl	5,00
Averna	4 cl	5,00
Fernet-Branca	4 cl	5,00
Jägermeister	4 cl	5,00
Sambuca	4 cl	5,00
Pastis	4 cl	5,00

SCHEIBEL SCHNAPPS

Scheibel Altes Pflümle (plum)	4 cl	6,50
Scheibel Himbeergeist (raspberry)	4 cl	6,50
Scheibel Obstler (fruits)	4 cl	6,50
Scheibel Mirabelle	4 cl	6,50
Scheibel Moorbirne (pear)	4 cl	6,50
Scheibel Williams Christbirne (pear)	4 cl	6,50

VODKA

Absolut Vodka	4 cl	5,00
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Gordon's Dry Gin	4 cl	4,50
Gin Tanqueray	4 cl	6,50

LIQUEUR

Baileys Original Irish Cream	4 cl	6,00
Amaretto	4 cl	5,00

WHISKY

Johnnie Walker Red Label	4 cl	7,00
Tullamore Dew	4 cl	7,00
Jack Daniel's Tennessee Whiskey	4 cl	7,00

MALT WHISKY

Glenmorangie The Original – 10 years	4 cl	8,00
Glenfiddich - 12 years	4 cl	8,00
Lagavulin - 16 years	4 cl	9,00

COGNAC

Hennessy Fine de Cognac	2 cl	6,00
Osborne Veterano	4 cl	6,00

RUM

Havana Club Añejo 3 Años	4 cl	6,00
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EGG LIQUEUR

Egg liqueur	4 cl	3,50
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