



PARTY - EAT - DRINK

2023

# Outline

Intro

Rooms

“In the glass“

Welcome with Aperitiv Suggestions

On the plate

Specials

For later in the evening

Extra Info

Location/Directions

Contact/Contact Person

# About us

In the venerable old place on the Landwehr Canal, selected flavors meet down-to-earth ingredients and recipes. Regionally influenced dishes are combined with components of modern dining culture accompanied by fine wines from more than 200 positions.

Experience the new fine Berlin cuisine with us in the venerable ambience of the Zollhaus on the Landwehr Canal.

The customs house on the Landwehr Canal is one of the sights in the Kreuzberg district. The listed building, surrounded by park-like riverbanks, shines after intensive renovation in a bright and airy ambience. Hand-made wall tiles based on historical models refer to the history of the house as a wash house. Old oak and modern glass lights round off the look, which harmoniously combines the old with the new.

Have an enjoyable evening of new Berlin food culture between old walls!



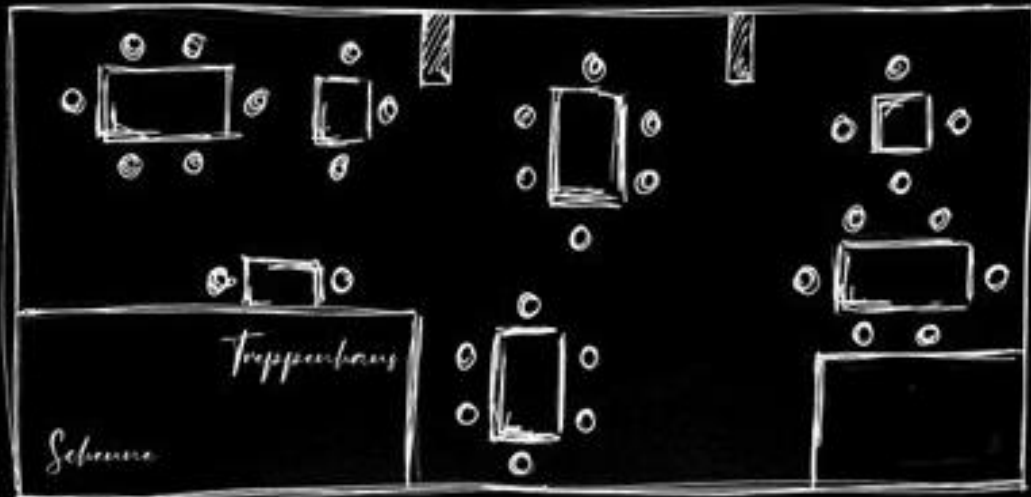
# The Rooms

In addition to the spacious guest room, the Rutz-Zollhaus also offers an event room on the top floor of the historic half-timbered house.

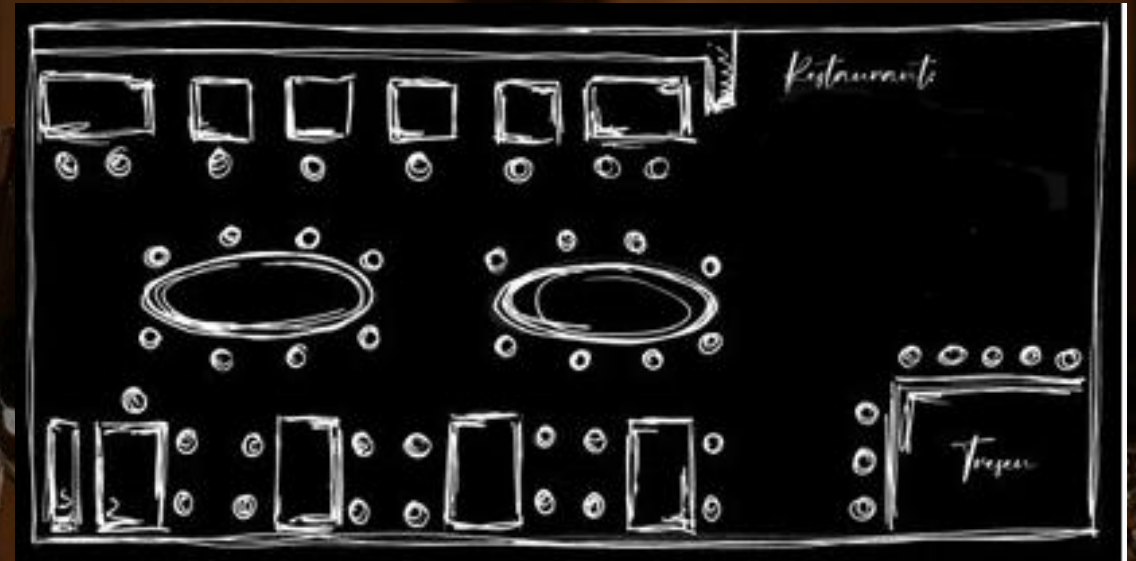
Depending on your needs, we recommend one of the guest rooms for your private or business celebration or event.

We will be happy to put together a suitable offer for you according to your wishes and needs.

## Die Scheune

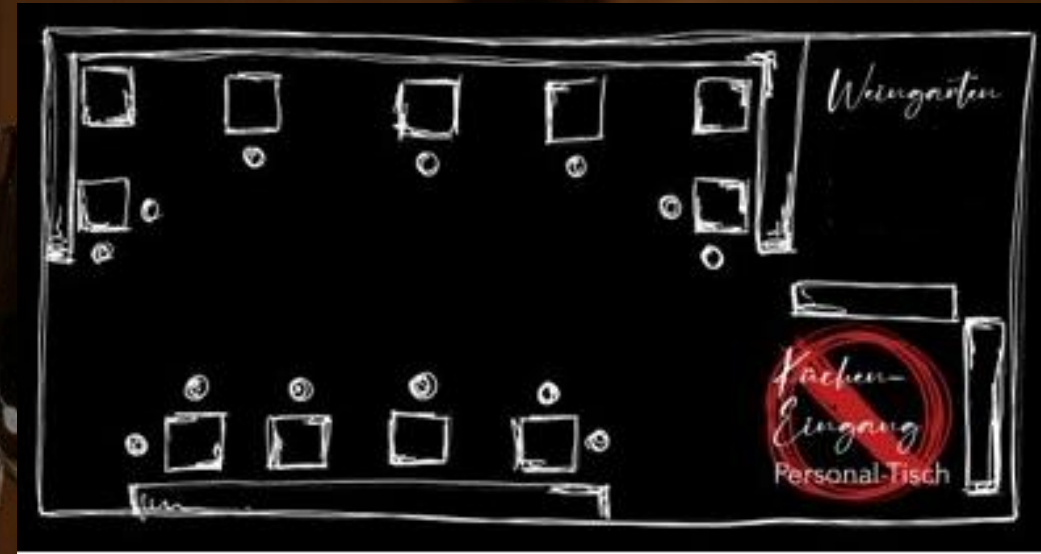


## The Restaurant

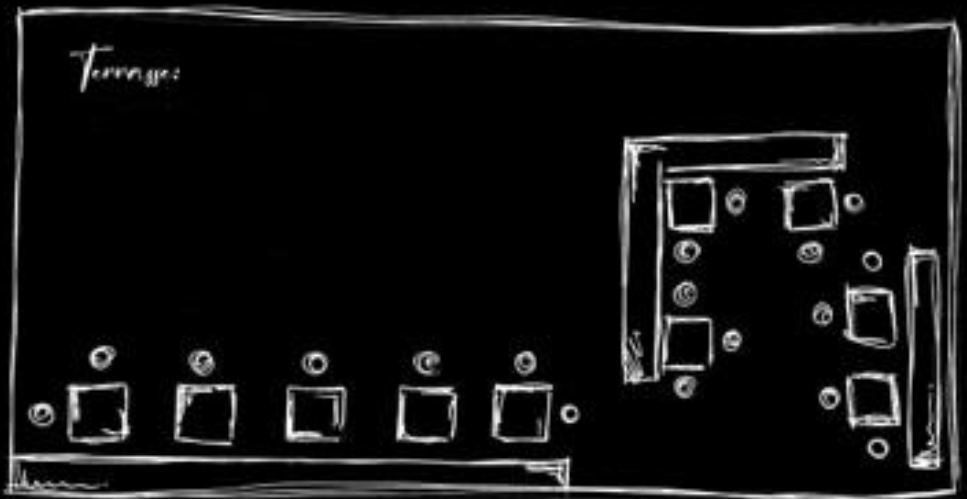


# The Rooms

The Wine Garden



The Terrace





# In the Glass

## Beverage packages

*The different pricing is up to rising quality of the offered wines in the different packages.*

### **Beginner**

0,1l „Fräulein Hu Perlwein“ sparkling wine, Katharina Wechsler as a welcome, one white and red wine each, water and hot beverage

35,00 euros per person \*

### **Advanced**

0,1l special sparkling wine as a welcome, one white and red wine each, water and hot beverage

45,00 euros per person\*

### **Pro's**

0,1l special sparkling wine as a welcome, one white and red wine each, water and hot beverage

55,00 euros per person \*

The “barn” beverage packages are based on a duration of 5 hours (e.g. from 7:00 p.m. to 12:00 a.m.), from the 6th hour onwards we charge

400,00 euros for up to 40 people

600,00 euros for up to 60 people

800,00 euros for up to 80 people

Drinks not listed, as well as any additional consumption, will be charged to the total bill according to consumption. After you have decided on a uniform menu, we will be happy to work out a suitable wine accompaniment for you.

Do you prefer an individual recommendation for a white and redwine or a wine pairing to your menu?  
Just give us a hint and we will prepare the right wines for you!

# Welcome & Aperitiv

## Welcome (from 30 guests on)

Leberwurst on bread  
Venison sausage from Jäger Korte  
Marinated smoked fish & crème fraîche, crisp bread  
Tartare from veal & citrus fruit, trout caviar  
Pellwormer island cheese & spiced honey, crispbread  
Triple-baked crusty bread with leek butter

4,00 euros each  
5,00 euros each  
5,00 euros each  
5,00 euros each  
4,00 euros each  
3,00 euros each

## Bubbles in the Glass to Welcome (0,75 l)

If no beverage package needed we are pleased to send you our wine menu.

**RUTZ REBELL** Sekt brut nature, degorgiert 03/1, Sekthaus Raumland, Flörsheim-Dalsheim, Rheinhessen  
**Riesling** Sekt brut, Griesel & Compagnie, Bensheim, Rhein Hessische Bergstrasse  
**Blanc de Noirs** Sekt Extra brut, Weingut Eymann, Gönheim, Pfalz  
**Pinot Noir** Sekt brut, Weingut Eymann, Gönheim, Pfalz  
**Rosé** Sekt brut, Reichsrat von Buhl, Deidesheim, Pfalz  
**Deutz** brut classic, Ay, Champagne  
**2014**, Deutz Blanc de Blanc brut, Ay, Champagne

69,00 euros  
48,00 euros  
48,00 euros  
48,00 euros  
48,00 euros  
86,00 euros  
136,00 euros



# On the Plate 1/2

## Rutz Zollhaus classic menu

*all year*

*starters / intermediate courses:*

- Tartar of ox & pickle, smoked crème fraîche, trout caviar
- Ceviche of char & grilled lettuce hearts, tomato mousse, crispy fish skin
- Roasted Tatar from garden carrot & Miso, sheep yogurt foam, verbena
- Grilled lettuce and bacon, honey and tarragon vinaigrette
- Königsberger meatball and potato, fried capers, chive oil, trout caviar
- Neukölln blood sausage and potato nut butter puree, vegetables, pepper sauce

*main course:*

- Braised shoulder of beef & seasonal side dishes

*Dessert:*

- Tom Kha Gai flavors & strawberry tea, iceberg lettuce, wheatgrass oil

3 courses 59,00 euros per person  
4 courses 69,00 euros per person  
5 courses 79,00 euros per person  
6 courses 89,00 Euro per person

In the table full version:

- 3 small starters, 1 main course, 1 dessert 69,00 euros per person
- 5 small starters, 1 main course, 1 dessert 79,00 euros per person

## Rutz Zollhaus Spring Menu

*March, April, May*

*Starters / Intermediate:*

- crispy green pea, bell pepper, yoghurt, pickled radish
- trout from „25 Teiche“ & verbena, pickled fennel, bread
- Roasted potato & herb foam ,mustard seeds,cream cheese dust

*Main Course:*

- Breast of free range chicken & seasonal side dishes

*Dessert:*

- strawberry & curd, misocaramel, tomato

3 courses 59,00 euros per person  
4 courses 69,00 euros per person  
5 courses 79,00 euros per person

*... on request, we will serve a cheese board from the Berlin cheese affineur Fritz Blomeyer according to your menu*

Small: approx. 150 g, 4 - 5 different types

20,00 euros per person

Large: approx. 200 g, 4 - 5 different types

25,50 euros per person



# On the Plate 2/2

## Rutz Zollhaus Summer Menu

*June, July, August*

*Starters / intermediate:*

- Trout & turnip ,joghurt-ice,chives
- wheysoup&kohlrabi,koriander,cottage cheese
- fried pikeperch & green peas, elderflower foam

*Main course:*

- Breast of free range chicken & seasonal side dishes

*Dessert:*

- Tom Kah Gai flavors & strawberry tea, iceberg lettuce, wheatgrass oil

3 courses 59,00 euros per person

4 courses 69,00 euros per person

5 courses 79,00 euros per person

## Rutz Zollhaus Autumn Menu

*September, October, November*

*Starters / intermediate:*

- Spring cabbage from the oven, onion, roasted yeast, apple, marjoram
- Potatoesoup & bone marrow , lovage
- Fried cod & bean, bacon, tomato

*Main course:*

- Breast of free-range chicken & seasonal side dishes

*Dessert:*

- white chocolate, parsnip ice cream, hazelnut, tea, quince

3 courses 59,00 euros per person

4 courses 69,00 euros per person

5 courses 79,00 euros per person

## Rutz Zollhaus Winter Menu

*December, January, February*

*Starters / intermediate:*

- Beetroot tartar & mustard and egg cream, goat yoghurt foam, dill cream
- Roasted pumpkin soup & roasted kernels
- fried on the skin & marinated turnip, root vegetables, onion, dill

*Main course:*

- Braised ox shoulder & roasted, deep-fried, and pickled cauliflower

*Dessert:*

- Almost apple pie, sorrel ice, pine oil

3 courses 59,00 euros per person

4 courses 69,00 euros per person

5 courses 79,00 euros per person

.. on request, we will serve a cheese board from the Berlin cheese affineur Fritz Blomeyer according to your menu

Small: approx. 150 g, 4 - 5 different types

Large: approx. 200 g, 4 - 5 different types

20,00 euros per person

25,50 euros per person

# SPECIALS

## Autumn and Winter Poultry

Duck or Goose in three courses  
(only bookable on request and  
subject to availability)

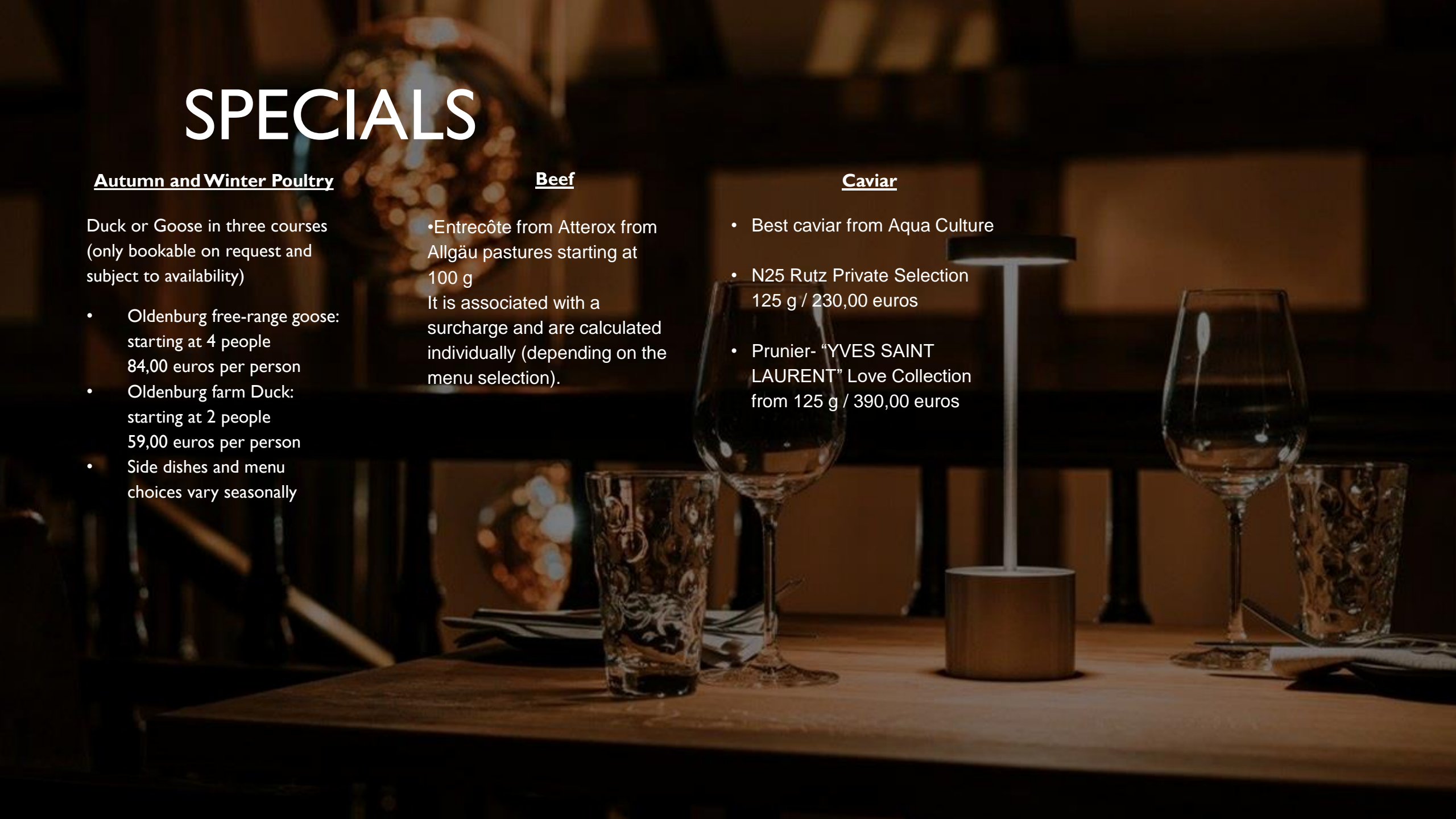
- Oldenburg free-range goose:  
starting at 4 people  
84,00 euros per person
- Oldenburg farm Duck:  
starting at 2 people  
59,00 euros per person
- Side dishes and menu  
choices vary seasonally

## Beef

- Entrecôte from Atterox from  
Allgäu pastures starting at  
100 g  
It is associated with a  
surcharge and are calculated  
individually (depending on the  
menu selection).

## Caviar

- Best caviar from Aqua Culture
- N25 Rutz Private Selection  
125 g / 230,00 euros
- Prunier- "YVES SAINT  
LAURENT" Love Collection  
from 125 g / 390,00 euros

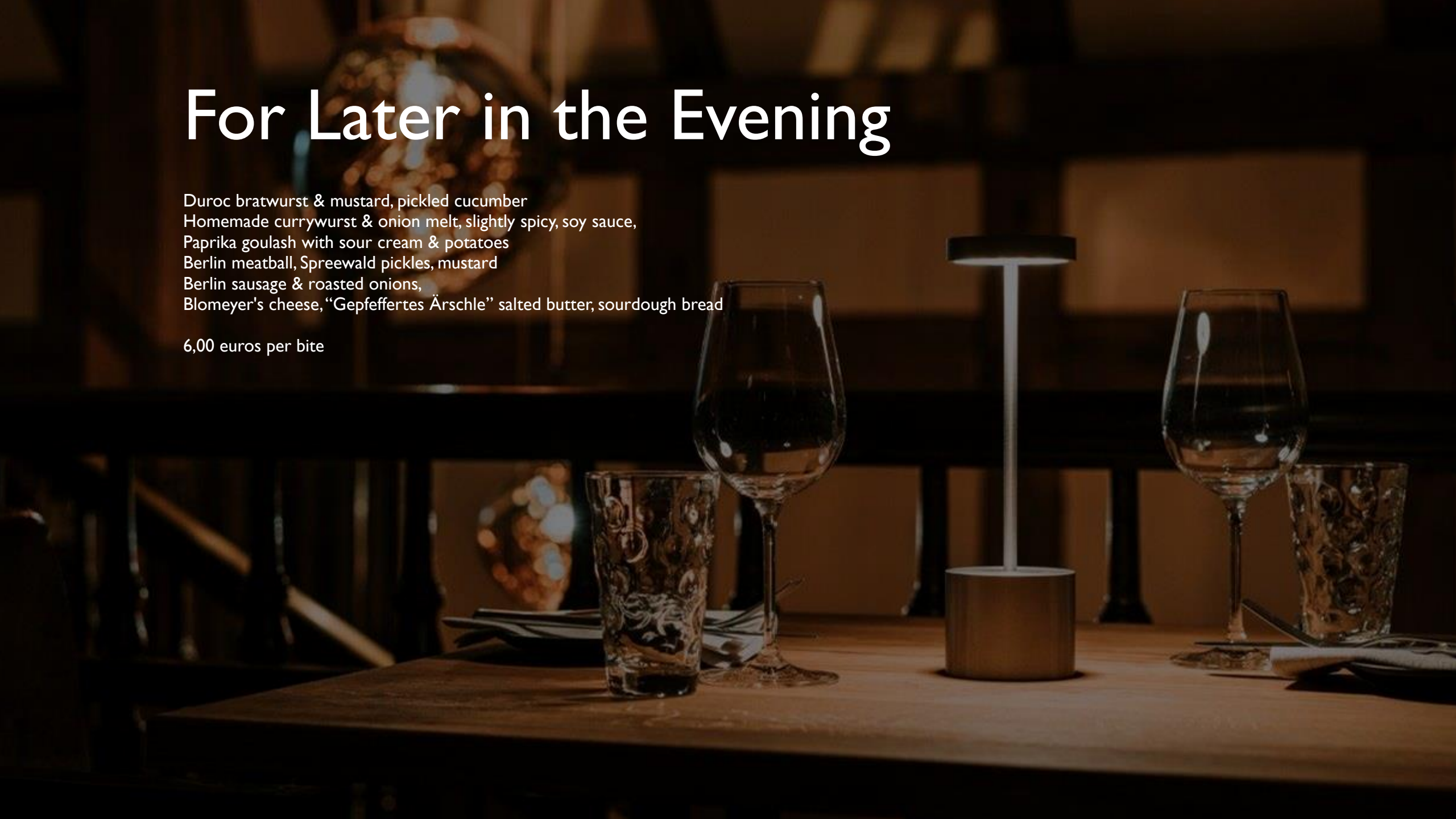




# For Later in the Evening

Duroc bratwurst & mustard, pickled cucumber  
Homemade currywurst & onion melt, slightly spicy, soy sauce,  
Paprika goulash with sour cream & potatoes  
Berlin meatball, Spreewald pickles, mustard  
Berlin sausage & roasted onions,  
Blomeyer's cheese, "Gepfeffertes Ärschle" salted butter, sourdough bread

6,00 euros per bite



# Extra Info

## Prices and exclusive offers

### Exclusive

For exclusive booking of our restaurant or barn area, as well as the entire area, a minimum turnover will be charged.

### Night surcharge

Our barn is available for your event until midnight. From midnight onwards, we charge a night surcharge of 200,00 euros per hour or part thereof, plus consumption of drinks.

### Additional services

- table decoration by individual arrangement
- menu cards 2,50 euros per piece
- cakes and pies, DJ, technology on request

### General

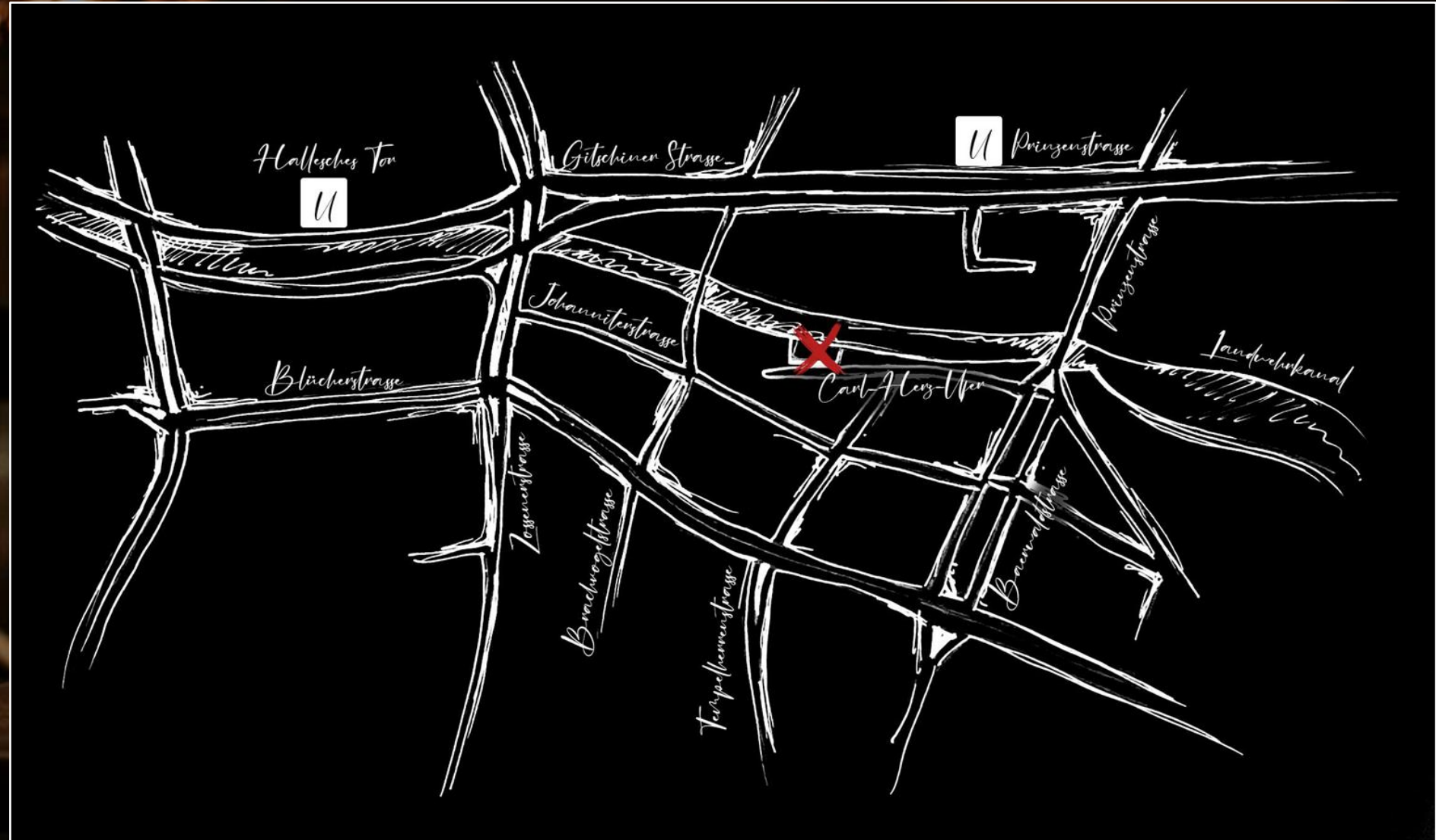
All previously listed prices are in euros including the currently applicable VAT of 19% or 7%.



# Location & Directions

## Rutz Zollhaus

Carl-Herz-Ufer 30  
10961 Berlin



# Contact & Contact Person

## Rutz Zollhaus

Carl-Herz-Ufer 30

10961 Berlin

Tel.: 030 2332 7667 0

Mail: [info@rutz-zollhaus.de](mailto:info@rutz-zollhaus.de)

[www.rutz-zollhaus.de](http://www.rutz-zollhaus.de)

### On-site Contact Person:

Alexander Jahl

– General Manager / Sommelier -

[alexander.jahl@rutz-zollhaus.de](mailto:alexander.jahl@rutz-zollhaus.de)

### Contact Person for Events:

Anne Juchert

– Events-

[anne.juchert@rutz-zollhaus.de](mailto:anne.juchert@rutz-zollhaus.de)