

Restaurant „Zur Gerichtslaube“

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Men us

As of 01.01.2014

1. Menus from 18,00 € to 24,50 € per Person

For orders of 10 persons and more, please choose a maximum of 3 different menus.

Classic Berlin Style Two- and Three-Course-Menus which you can choose from the following Starters, Main Courses and Desserts, according to your own personal preferences.

2 Course Menu (Starter/Main Course or Main Course/Dessert)	18,00 €
2 Course Menu with Drink *	20,50 €
3 Course Menu (Starter/Main Course/Dessert)	22,00 €
3 Course Menu with Drink *	24,50 €

* **Choice Of Drinks** (one drink included)

Cup of Coffee, 0,2 l Apple Juice or Orange Juice, 0,3 l Berliner Pils or Dark Beer, 0,3 l Pepsi-Cola, Mirinda Orange, Seven-Up or Mineral Water, 0,2 l Red Wine or White Wine

Starters

Potato Soup with sausage and leek

Hearty Game Broth with forest mushrooms

Pearl barley soup with prunes

Small Mixed Salad Plate with yoghurt dressing or vinegar and oil

Main Courses

Smoked and Braised Loin of Pork in red wine sauce with wine-flavoured sauerkraut and herb-seasoned potatoes

Home-Made “Berlin Style” Meatball with potato puree, carrots and onions

Large “Berlin Style” Pickled Knuckle of Pork with wine-flavoured sauerkraut, pea puree with bacon, gherkin and mustard

Piquant Venison Goulash with forest mushrooms, apple red cabbage and leek bacon dumplings

Large “Berlin Style” Grilled Sausage with piquant wine-flavoured sauerkraut and herb-seasoned potatoes

Three Giant Mushrooms, stuffed with spinach au gratin, together with potatoes

Large Mixed Salad with roast turkey strips and baguette

Two seasoned matjes herring filets in home-style sauce with dill potatoes

Desserts

“Berlin style” berry porridge with vanilla sauce and whipped cream dollops

Oven Fresh Tart (made on baking tray)

Apple Pie with custard and cinnamon cream

Variety of Ice Cream with whipped cream

2. A Further selection of Three Course Menus
for 10 persons or more

Three Course Fish-Menu **28,50 €**

Fried whitefish filet served with potato leek gratin.

Three Course Loin-Menu **31,50 €**

Pork filet stuffed with spinach in sour cream
with carrots and pomme du chef.

Three Course Lamb-Menu **34,50 €**

Tender roast leg of lamb in rosemary sauce with lima beans
and potato cakes.

Three Course Fillet-Menu **37,50 €**

Bacon larded Filet of Beef in a Burgundy sauce
with "Teltower" baby turnips and potato wedges.

We kindly request that you order the same starter and dessert.

Starters

Small Mixed Salad Plate with yoghurt dressing or vinegar and oil.
Cream of Tomato soup with basil.
Vol-Au-Vent, filled with fine vegetable ragout.
A Hearty Broth of forest mushrooms and semolina dumplings.

Dessert

Prince Pückler's ice cream bowl.
Chocolate Mousse with whipped cream.
Wild berries with chocolate mousse.
Apple Pie with custard and cinnamon cream.

Five Course Menu 59,00 €

Tender lamb fillet on steamed spinach leaves
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Cream of Teltower turnip soup
*

Fresh catch fillet of char with a light baby green salad and herb vinaigrette
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Roast veal on port wine sauce served with truffle potato leek gratin
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Wild berries reduction with bourbon vanilla sauce and whipped cream