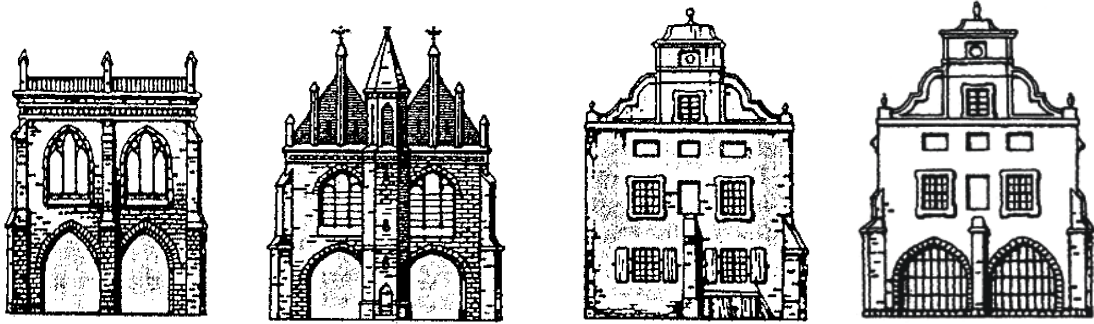


"Gerichtslaube" It's Changes Through 750 Years



The "Gerichtslaube" (Courtroom Gazebo) was first completed in 1270 along with the medieval Town Hall.

The right of jurisdiction used to be a symbol of local sovereignty and self-confidence.

In the Middle Ages, court houses, "Gerichtslaube", had a public and almost cultic function.

Punishment was extremely severe and cruel. For the pettiest misdemeanours ears would be lopped off, teeth broken out or the eyes would be burned with glowing irons. Women were burned for procuration. The simple act of stealing a herring was sufficient to merit the gallows.

A pillory was attached to the Gerichtslaube near the gallows. This pillory was located just outside the entrance where the memorial plaque is today. Delinquents would be chained to it and could then be stared at, ridiculed, spat upon and beaten by the general populace. It happened that in the month of "Augustus Anno Domini 1482" a man died on the pillory of the Gerichtslaube after he had been violently kicked and beaten and then forgotten about.

In the year 1446 a man was taken to the gallows simply for stealing the cash-box from a pub and then left hanging for days as a spectacle. So be careful, my friends, not to steal the cash-box from the pub!

On "The Tenth Day of Augustus Anno Domini 1380", the town was set on fire by the Knight Erich Valke von der Lietzenitz auf Saarmund who had a long standing feud with Berlin. Only six houses in Klosterstrasse survived that most disastrous fire in Berlin's early history; among those surviving was the Gerichtslaube.

Bailiffs searched for Valke for many years and eventually captured and beheaded him in 1390. He was so deeply hated throughout Berlin that even his corpse was taken to the courtroom in the Gerichtslaube for judgement, where his severed head was to be seen during the proceedings, impaled on a spike in the upper left window.

Legal practice changed in the course of time, and so did the shape and function of the Gerichtslaube, though its architectural identity was largely preserved. All in all the Gerichtslaube was reconstructed three times and relocated twice. It is fair to claim today that the Gerichtslaube is one of the earliest surviving structures of Berlin.

With that the Gerichtslaube offers you a historic setting for your family or company party. The "Ratherrnstube" (men's council room) with its cross-shaped vault or the smaller "Berlin Salon" on the upper floor add an impressive background to your festive occasion.

The corresponding menu and buffet suggestions will be furnished upon request, or you can visit us on the internet at www.gerichtslaube.de.

It only remains for us to wish you a pleasant stay in our lovely restaurant.

*Open for you: daily at 11:30 a.m., „Zur Gerichtslaube“ • Poststraße 28 • 10178 Berlin
For reservations: Telephone ++49 30 2415697 • Telefax 2415701 • www.gerichtslaube.de*

Starters / Soups / Salads / Vegetarian

Starters

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|---|---------|
| 01. Mildly smoked venison ham
with Spreewald red beet cream and baguette | 12,90 € |
| 02. Mushrooms filled with cream spinach and melted cheese, with Salad | 9,50 € |
| 03. Berliner Häckerle (fish tartar) served on
herb-seasoned potato pancakes , along with a salad bouquet | 8,90 € |
| 04. Deep fried Cheese-Pear (A speciality of the house.)
Baked pear stuffed with blue cheese, rolled in almond and breaded,
then served in a cranberry sauce. | 10,90 € |
| 05. Small mixed salad with yoghurt dressing and Baguette | 5,80 € |

Soups from Old Berlin

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| 06. Pearl barley soup with prunes (vegetarian)
From the Berlin that Zille used to know, served nice and thick. | 5,60 € |
| 07. Cup Potato cream soup with sausage and leek | 6,90 € |
| 08. Rutabaga soup (vegetarian) | 5,50 € |
| 09. Hearty game broth with forest mushrooms | 5,90 € |

Salads/Turkey

*Salads with yoghurt dressing. Upon request also with (clear) herb dressing or oil and vinegar.
Seasonal variety with baby chard, Batavia lettuce, rocket salad, Romaine, Bionda, lamb's lettuce, onions*

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| 10. Large mixed salad | 9,50 € |
| 11. Large mixed salad with roasted breast of turkey stripes | 12,80 € |
| 12. Large mixed salad served with 3 grilled lamb filets | 13,90 € |
| 13. Turkey escalope plus carrots and boiled potatoes | 13,50 € |

Vegetarian

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| 14. Small portion of giant mushroom caps stuffed with creamed spinach,
covered with melted cheese, and served with parsley potatoes | 9,90 € |
| 15. Large portion of giant mushroom caps | 13,90 € |
| 16. Vegetable casserole on gratin | 10,90 € |
| 17. Farm-style fried potatoes and large serving of vegetables | 12,90 € |
| 18. Celery schnitzel on Romanesco broccoli and herb-seasoned potatoes | 12,50 € |

Seafood / Main Courses

Seafood

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| 19. Two seasoned matjes herring filets in home-style sauce with dill potatoes | 10,90 € |
| 20. Three seasoned matjes herring filets in home-style sauce with dill potatoes | 12,50 € |
| 21. Fillet pike-perch , fried in dill-flavoured butter, with parsley potatoes and fresh salad | 16,50 € |
| 22. Fillet of whitefish (depending upon availability) with dill potatoes and cucumber salad | 20,50 € |
| 23. Berliner Häckerle , (fish tartar) served on three herb-seasoned potato pancakes, along with a salad bouquet | 12,90 € |

Berlin Specialities

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| 24. "Grand Feast Berlin-style" . A homemade meatball, large hearty grilled sausage, smoked and braised loin of pork, served with wine-flavoured sauerkraut and potatoes. | 17,80 € |
| 25. Berliner Klops (Escalope with potatoes and carrots.)
This is an escalope brought to Berlin by the Huguenots. Klops is the Germanized form of the French word „escalope“. | 13,90 € |
| 26. "Berlin style" big pickled knuckle of pork (ca. 1000 g) with wine-flavoured sauerkraut, pea puree, gherkin | 12,90 € |
| 27. "Old Berlin style" fried calf's liver with onions, fried apple ring, red cabbage and potato puree | 14,90 € |
| 28. Home-made "Berlin style" fried tender meatball with mashed potatoes, carrots and fried onions | 9,90 € |
| 29. Two home-made "Berlin style" fried tender meatballs..... | 12,50 € |
| 30. Hearty grilled "Berlin style" sausage , on wine-flavoured sauerkraut with claret sauce and herb-flavoured potatoes | 9,90 € |
| 31. Smoked and braised loin of pork , served in claret sauce, with wine-flavoured sauerkraut and herb-flavoured potatoes | 15,90 € |

Specialities from the chef

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| 33. Lamb knuckles , green beans, bacon, grilled tomato and fried grated potatoes | 16,90 € |
| 34. Piquant venison goulash , with forest mushrooms, red cabbage with apple and leek bacon dumplings | 16,50 € |
| 35. Beef roulade , homemade with traditional filling accompanied by red cabbage with apple, along with leek bacon dumplings | 16,90 € |

Cold Dishes / Desserts

Cold Dishes

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| 36. Big supper platter , consisting of venison, deer salami, home-made meatballs, lean jellied pork knuckle, savoury cheese, gherkin, butter and bread - and a strong drink "a la maison". | 16,90 € |
| 37. Big supper platter , as above for two persons | 29,90 € |
| 38. "Old Berlin" meatball platter , comprising two cut meatballs on buttered slices of bread, garnished with fresh green salad, gherkin and mustard. | 10,50 € |
| 39. Home-style farmer's brawn , from jellied knuckle of pork in remolade sauce with fresh salad and hearty fried potatoes | 11,80 € |
| 40. Two seasoned matjes herring filets in home-style sauce with dill potatoes | 10,90 € |
| 41. Three seasoned matjes herring filets in home-style sauce with dill potatoes | 12,50 € |
| 42. Berlin meatball with gherkin, baguette and mustard | 5,90 € |
| 43. Various cheese snacks
with hard cheese, soft cheese, honey mustard and baguette | 9,90 € |
| 44. Various cheese snacks served on a wooden plate, for two persons | 16,90 € |

Desserts

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| 45. Berlin style" berry porridge with vanilla sauce and whipped cream | 5,80 € |
| 46. Oven-fresh apple strudel with custard and whipped cream | 5,90 € |
| 47. with a serving of vanilla ice cream | 6,90 € |
| 48. Apple Pie with custard and cinnamon cream. | 5,90 € |
| 49. Deep fried Cheese-Pear (A speciality of the house.)
Baked pear stuffed with blue cheese, rolled in almond and breaded, served in a cranberry sauce. | 10,90 € |
| 50. Fresh slice from the confectionery.
Please ask the waiter about our daily specials. | 3,50 € |



Coffee Tigertörtchen

Coffee cream with three small dessert cupcakes from the **tigertörtchen** bakery in Nikolaiviertel
Berlin Cupcakes

7,50 €

...have a look at our ice-cream menu !