Täglich von 8 bis 2 Uhr nachts
Küche von 8 bis 1 Uhr nachts
Sommergarten · Kinderspielplatz
Tischreservierungen
Tel. 34 35 16 90 · Fax 34 35 16 91
Web www.giraffe-berlin.de
10557 Berlin Klopstockstr. 2
Am S-Bhf. Tiergarten
**BEERS**

<table>
<thead>
<tr>
<th>German Pilsener</th>
<th>Euro</th>
</tr>
</thead>
<tbody>
<tr>
<td>0,3 l Berliner Pilsner</td>
<td>2,20</td>
</tr>
<tr>
<td>0,4 l Berliner Pilsner</td>
<td>2,70</td>
</tr>
<tr>
<td>0,2 l Jubiläums Pilsener</td>
<td>1,80</td>
</tr>
<tr>
<td>0,3 l Jubiläums Pilsener</td>
<td>2,50</td>
</tr>
<tr>
<td>0,4 l Jubiläums Pilsener</td>
<td>3,20</td>
</tr>
<tr>
<td>0,2 l König-Pilsener</td>
<td>1,90</td>
</tr>
<tr>
<td>0,3 l König-Pilsener</td>
<td>2,70</td>
</tr>
<tr>
<td>0,4 l König-Pilsener</td>
<td>3,50</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Dark Beer</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>0,3 l Märkischer Landmann</td>
<td>2,90</td>
</tr>
<tr>
<td>0,3 l Duckstein</td>
<td>2,90</td>
</tr>
<tr>
<td>0,2 l / 0,4 l Guinness</td>
<td>2,40 / 4,20</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Wheat Beer from Paulaner</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>0,3 l Hefeweizen (draught)</td>
<td>2,70</td>
</tr>
<tr>
<td>0,5 l Hefeweizen (draught)</td>
<td>3,90</td>
</tr>
<tr>
<td>0,5 l Hefedunkel (dark)</td>
<td>3,60</td>
</tr>
<tr>
<td>0,5 l Kristallweizen (clear)</td>
<td>3,60</td>
</tr>
<tr>
<td>0,5 l Hefeweizen, non-alcoholic</td>
<td>3,60</td>
</tr>
</tbody>
</table>

| 0,2 l / 0,4 l Kölsch typical beer from Cologne | 2,00 / 3,50 |

<table>
<thead>
<tr>
<th>Mixed Beer</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>0,3 l / 0,4 l Alsterwasser (beer with Mirinda)</td>
<td>2,20 / 2,70</td>
</tr>
<tr>
<td>0,3 l / 0,4 l Radler (beer with 7up)</td>
<td>2,20 / 2,70</td>
</tr>
<tr>
<td>0,3 l / 0,4 l Diesel (beer with Pepsi Cola)</td>
<td>2,20 / 2,70</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Typical Berlin</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>0,33 l Berliner Weisse with raspberry- or sweet woodruff-syrup</td>
<td>2,80</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Non-alcoholic Beer</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>0,33 l König-Pilsener alkoholfrei</td>
<td>2,70</td>
</tr>
<tr>
<td>0,33 l Clausthaler extraherb, alkoholfrei</td>
<td>2,70</td>
</tr>
</tbody>
</table>

**APÉRITIF (5 cl)**

| Martini bianco or rosso | 2,50 |
| Sherry Dry Seco, Medium Dry | 2,80 |
| Port wine red | 3,50 |

**SCHNAPS (2 cl)**

| Doppelkorn (typical German schnaps) | 2,00 |
| Fürst Bismarck (typical german schnaps) | 2,00 |
| German Wodka | 2,20 |
| Russian Wodka | 2,50 |
| Polish Wodka | 2,50 |
| Grappa “Spezial” | 3,20 |
### Cognacs (2 cl)

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hennessy very special</td>
<td>3.70</td>
</tr>
<tr>
<td>Remy Martin</td>
<td>3.20</td>
</tr>
</tbody>
</table>

### Liqueurs (2 cl)

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gordon’s Gin</td>
<td>2.20</td>
</tr>
<tr>
<td>Amaretto</td>
<td>2.50</td>
</tr>
<tr>
<td>Sambuca</td>
<td>2.50</td>
</tr>
<tr>
<td>Ouzo</td>
<td>2.20</td>
</tr>
<tr>
<td>Southern Comfort</td>
<td>2.30</td>
</tr>
<tr>
<td>Bailey’s</td>
<td>2.50</td>
</tr>
<tr>
<td>Campari</td>
<td>2.00</td>
</tr>
<tr>
<td>Tequila white</td>
<td>2.30</td>
</tr>
<tr>
<td>Tequila brown</td>
<td>2.50</td>
</tr>
</tbody>
</table>

### Herbal Liqueur

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jägermeister</td>
<td>2.20</td>
</tr>
<tr>
<td>Mampe halb &amp; halb (typical Berlin Schnaps)</td>
<td>2.00</td>
</tr>
<tr>
<td>Averna</td>
<td>2.50</td>
</tr>
<tr>
<td>Ramazzotti /5</td>
<td>2.50</td>
</tr>
</tbody>
</table>

### Whiskey (2 cl)

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Johnnie Walker (Scottish)</td>
<td>2.50</td>
</tr>
<tr>
<td>Ballantines (sc.)</td>
<td>2.50</td>
</tr>
<tr>
<td>Chivas Regal (sc.)</td>
<td>3.80</td>
</tr>
<tr>
<td>Talisker single malt (sc.)</td>
<td>4.20</td>
</tr>
<tr>
<td>Glenfiddich (sc.)</td>
<td>3.50</td>
</tr>
<tr>
<td>Jim Beam (American)</td>
<td>2.50</td>
</tr>
<tr>
<td>Jack Daniels (am.)</td>
<td>2.50</td>
</tr>
<tr>
<td>Tullamore Dew (Irish)</td>
<td>2.50</td>
</tr>
</tbody>
</table>

### Long-Drinks

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whisky Cola</td>
<td>4.80</td>
</tr>
<tr>
<td>Gin Tonic</td>
<td>5.00</td>
</tr>
<tr>
<td>Vodka Lemon</td>
<td>5.00</td>
</tr>
<tr>
<td>Vodka Orange</td>
<td>4.80</td>
</tr>
<tr>
<td>Campari Orange</td>
<td>4.80</td>
</tr>
<tr>
<td>Tequila Sunrise</td>
<td>5.00</td>
</tr>
</tbody>
</table>

### Cocktails

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Caipirinha</td>
<td>6.90</td>
</tr>
<tr>
<td>Cuba Libre</td>
<td>6.90</td>
</tr>
</tbody>
</table>
**SPARKLING WINE & CHAMPAGNE**

glass = 0,1l · piccolo = bottle of 0,2l · 1/1 = 0,75l

| Allendorf Sekt (sparkling wine) glass | 3,80 |
| Allendorf Sekt (sparkling wine) Piccolo | 8,00 |
| Allendorf Sekt (sparkling wine) 1/1 | 28,00 |

| 1 glass Prosecco | 4,20 |
| 1/1 Prosecco | 31,00 |

| Piccolo Champagne | 29,00 |
| 1/1 Champagne | 80,00 |

**WINE**

### White Wine

<table>
<thead>
<tr>
<th>0,1l</th>
<th>0,2 l</th>
<th>0,5 l</th>
<th>0,75l</th>
<th>1,0 l</th>
</tr>
</thead>
<tbody>
<tr>
<td>German Riesling (smooth)</td>
<td>2,60</td>
<td>4,20</td>
<td>10,50</td>
<td>21,00</td>
</tr>
<tr>
<td>German Riesling (dry)</td>
<td>2,60</td>
<td>4,20</td>
<td>10,50</td>
<td>21,00</td>
</tr>
<tr>
<td>French Chardonnay (dry)</td>
<td>2,50</td>
<td>4,60</td>
<td>11,50</td>
<td>17,20</td>
</tr>
</tbody>
</table>

### Rosé wine

<table>
<thead>
<tr>
<th>0,1l</th>
<th>0,2 l</th>
<th>0,5 l</th>
<th>1,0 l</th>
</tr>
</thead>
<tbody>
<tr>
<td>Allendorf Rosé (dry or semi-dry)</td>
<td>2,70</td>
<td>4,60</td>
<td>11,50</td>
</tr>
</tbody>
</table>

### Red Wine

<table>
<thead>
<tr>
<th>0,1l</th>
<th>0,2 l</th>
<th>0,5 l</th>
<th>0,75l</th>
<th>1,0 l</th>
</tr>
</thead>
<tbody>
<tr>
<td>French red wine (dry)</td>
<td>2,20</td>
<td>3,80</td>
<td>9,50</td>
<td>19,00</td>
</tr>
<tr>
<td>Allendorf Illusion Rot VDP German Spätburgunder Cuvee (sweet)</td>
<td>3,30</td>
<td>5,90</td>
<td>14,70</td>
<td>22,00</td>
</tr>
<tr>
<td>German Dornfelder (dry)</td>
<td>2,70</td>
<td>4,90</td>
<td>12,20</td>
<td>18,00</td>
</tr>
<tr>
<td>Italian Montepulciano D’Abruzzo (dry)</td>
<td>2,50</td>
<td>4,40</td>
<td>11,00</td>
<td>16,50</td>
</tr>
<tr>
<td>Italian Chianti (dry)</td>
<td>3,40</td>
<td>5,90</td>
<td>14,70</td>
<td>22,00</td>
</tr>
<tr>
<td>Spanish Merlot-Syrah (dry)</td>
<td>2,50</td>
<td>4,50</td>
<td>11,20</td>
<td>17,20</td>
</tr>
<tr>
<td>Spanish Rioja Soto de Torres Crianza (dry)</td>
<td>4,00</td>
<td>6,90</td>
<td>17,20</td>
<td>25,80</td>
</tr>
</tbody>
</table>
### SOFT DRINKS

<table>
<thead>
<tr>
<th></th>
<th>0.2 l</th>
<th>0.4 l</th>
</tr>
</thead>
<tbody>
<tr>
<td>7up, Mirinda, Pepsi Cola, Pepsi Cola Max</td>
<td>1.90</td>
<td>3.20</td>
</tr>
<tr>
<td>Bitter Lemon</td>
<td>2.40</td>
<td></td>
</tr>
<tr>
<td>Tonic Water</td>
<td>2.40</td>
<td></td>
</tr>
<tr>
<td>Ginger Ale</td>
<td>2.40</td>
<td></td>
</tr>
<tr>
<td>Soda Water</td>
<td>2.40</td>
<td></td>
</tr>
<tr>
<td>Orangina 0.25 l</td>
<td></td>
<td>2.50</td>
</tr>
<tr>
<td>Orangina rouge 0.25 l</td>
<td></td>
<td>2.50</td>
</tr>
<tr>
<td>Selters (sparkling mineral water) 0.25 l</td>
<td></td>
<td>2.20</td>
</tr>
<tr>
<td>Selters (sparkling mineral water) 0.5 l</td>
<td></td>
<td>4.00</td>
</tr>
<tr>
<td>Taunusquelle medium (natural sparkling mineral water) 0.25 l</td>
<td></td>
<td>2.40</td>
</tr>
<tr>
<td>Taunusquelle medium (natural sparkling mineral water) 0.75 l</td>
<td></td>
<td>5.90</td>
</tr>
<tr>
<td>Taunusquelle (mineral water without gas) 0.25 l</td>
<td></td>
<td>2.40</td>
</tr>
<tr>
<td>Taunusquelle (mineral water without gas) 0.75 l</td>
<td></td>
<td>5.90</td>
</tr>
</tbody>
</table>

### Juices

<table>
<thead>
<tr>
<th></th>
<th>0.2 l</th>
<th>0.4 l</th>
</tr>
</thead>
<tbody>
<tr>
<td>orange, grapefruit, tomato, rhubarb-grape, apple, cherry, mango, passion fruit</td>
<td></td>
<td></td>
</tr>
<tr>
<td>banana, red currant, pear juice</td>
<td>2.10</td>
<td>3.80</td>
</tr>
<tr>
<td>Saftschorlen (juice mixed with sparkling water)</td>
<td>1.90</td>
<td>3.00</td>
</tr>
<tr>
<td>Freshly squeezed orange juice 0.1 l / 0.2 l</td>
<td></td>
<td>2.50 / 3.90</td>
</tr>
<tr>
<td>Ice tea 0.3 l</td>
<td></td>
<td>2.50</td>
</tr>
<tr>
<td>Juice made of red grapes (straight from the winegrower) 0.2 l</td>
<td></td>
<td>2.90</td>
</tr>
</tbody>
</table>
**COFFEE, HOT CHOCOLAT AND TEA**

Café Crème (Cup of Italian coffee) 2,00
Decaffeinated Café Crème (decaffeinated cup of Italian coffee) 2,00
Milchkaffee (Cup of Italian coffee with milk) 2,90
Milchkaffee (Cup of Italian coffee with milk) and caramel syrup 3,30
Milchkaffee decaffeinated (cup of Italian coffee with milk) 3,00
Cappuccino 2,50
Espresso 1,80
Double Espresso 3,00
Latte Macchiato small (glass of Italian coffee with milk and milk froth) 2,20
Latte Macchiato large 3,40
Cup of coffee (American) (until 5pm) 1,80
Small can of American coffee (until 5pm) 3,80

Big cup of chocolate with whipped cream 3,00
Big cup of white chocolate 3,20

**Tea (big glass)**

Black tea (Darjeeling, Assam, Earl Grey) 2,60
Darjeeling (Bio) 2,60
Masala Chai (black tea with ginger, cinnamon, pepper etc.) with milk and honey 2,90
Green tea (Royal Gunpowder) 2,60
Ginger Ginseng (Bio, with green tea) 2,60
Mint, Camomile (Bio) 2,60
Mixed berries (Fruit Infusion) 2,60
Rooibos with the taste of vanilla (Bio) 2,60

Glass of tea with rum 4,50
Big glass of lemon with hot water and honey 2,50
Big glass of hot milk with honey 2,40
BREAKFAST AND BRUNCH

from 8.00 a.m. to 2.00 p.m.

GROSSES GIRAFFE-FRÜHSTÜCK
Big breakfast "Giraffe"
Edam cheese, Emmental cheese, Italian salami, fine liver sausage,
smoke-dried Italian ham, herbal curd cheese,
honey, butter and mixed bread  5,90

TIERGARTEN FRÜHSTÜCK
Breakfast “Tiergarten”
A croissant filled with smoke-dried Italian ham and Edam cheese,
a boiled egg (bio) as well as Knuspermuesli with fresh fruits and milk 6,80

KLEINER VEGETARIER
Little vegetarian
Greek cream yogurt with mixed fresh fruits and honey, in addition a croissant
covered with tomato slices and cheese au gratin 6,50

BERLINER TELLER
Berlin plate
Harzer cheese, freshly prepared minced meat (raw) with onions,
fried meat-ball, fine liver sausage, gherkins, butter and spicy lard,
in addition different kinds of bread  8,90

HANSA FRÜHSTÜCK
Hansa breakfast
Italian Salami, minced meat with onions (raw), Edam cheese, Camembert
cheese, jam, honey, butter as well as mixed bread  8,40

FRÜHSTÜCK NEUE MITTE
Breakfast New Middle
Slices of home-pickled salmon with horseradish, Italian salami,
mozzarella-rocket-rolls, home-made curd cheese (cream cheese) with
herbs, cocktail of shrimps, butter as well as mixed bread and honey 9,90

ALPENLÄNDER
Alpine countries
Smoke-dried Italian ham, Emmental cheese, Tête de moine,
Italian salami, Landjäger, horseradish on cream bed, in addition
different kinds of bread with a lye bun as well as butter  9,90

KÄSEPLATTE TIERGARTEN
Cheeseboard Tiergarten
French goat cheese, Ewe’s cheese, curd cheese (cream cheese) with herbs,
little roses of Tête de moine, Gorgonzola, Edam cheese, Emmental cheese,
decorated with fresh fruit of the season, in addition butter and mixed bread 9,90
KOPENHAGEN
Buttered whole-meal bread, covered with two fried eggs and tomato slices 6,50

BIG BEN BREAKFAST
Roasted toast with butter, covered with tomato cubes with garlic, poached eggs, cooked ham and warm cheddar cream 8,20

AMERIKANISCHES FRÜHSTÜCK
American breakfast
A Hamburger roll covered with a juicy fried beef steak, cross roasted bacon, spicy barbecue sauce and salad, in addition French fries 9,20

SWEET BREAKFAST
A banana baked in pastry, one Crêpe filled with warm raspberries and vanilla icecream, sweet cream (curd) cheese with fresh fruits, Nutella, honey and mixed bread 9,60

CALIFORNIA BREAKFAST
Sandwich filled with ham and cheese, chicken nuggets with curry dip, scrambled eggs with herbs, roasted onion rings 8,90

SEASIDE-TELLER
Seaside-Plate
Fettucine with pesto sauce, covered with slices of roasted salmon, baked cuttlefish on tomato rémoulade, grilled shrimps, home-pickled salmon, bread and butter, in addition Krupuk (fish crisps) 13,90

WELTENBUMMLER BRUNCH
Globetrotter brunch
Tramezzini with Italian ham, rocket and Parmesan Cheese, Sate spit (marinated chicken) with peanut gravy, nachos with guacamole, fillet of chicken in a covering of almond and cornflakes with curry-dip, mozzarella cheese with tomatoes and fresh basil 13,90

GIRAFFENSCHMAUS
Giraffe-feast
Fried chicken breast in almond-cornflake covering with curry-dip, mozzarella-rocket-rolls, medallions of pork covered with tomato-hollandaise-gravy, cocktail of shrimps, scrambled egg with herbs, home-pickled salmon, fresh fruits, butter as well as different kinds of bread 14,90
**FRÜHSTÜCK VARIABLE**

Variable breakfast

- Your personal taste decides
Create your breakfast yourself -

White bread roll, rye-bread, wholemeal bread, toast, each 0,30
Multigrain roll, lye bun 0,50
Croissant 1,40
butter, jam, honey, nutella, each 0,70
boiled egg 1,00
fried egg 1,40
scrambled egg with herbs (of two eggs) 3,50

piece of:
- Bacon 1,40
- Italian salami 1,50
- Italian smokedried ham 2,40
- ham 1,40
- liver sausage 1,40
- home-pickled salmon 3,40
- Edam cheese 1,30
- Camembert (white) cheese 1,50
- Gorgonzola 2,00
- Harzer cheese 1,30
- goat cheese 2,40
- Tête de moine 3,00
- Ewe’s cheese 2,60
- Emmental cheese 1,70
- Curd cheese (cream cheese) with herbs 1,20
- Italian rocket salad rolled in slices of mozzarella-cheese (2 pieces) 2,20

Shrimps cocktail with toast and butter 6,90
Chicken breast in almond and cornflakes covering with curry dip 3,20
Saté-Spite with peanut dip 3,20
Fresh fruit 3,00
Baked mozzarella sticks 1,80
Chilli poppers stuffed with mozzarella 2,20
Baked onion rings 1,50
Dip on your choice 1,20
CREMIGES MIT VIEL FRISCHEM OBST:
Creamy with lots of fresh fruit:
- Sweet cream (curd) cheese with fresh fruit and honey 4,70
- Low-fat yogurt with fresh fruit and honey 4,50
- Greek cream yogurt with fresh fruit and honey 4,70
- Muesli with fresh fruit and milk 4,70

EIERSPEISEN
Eggs from 8.00 a.m. to 5.00 p.m.
with butter and toast

SCRAMBLED OR FRIED EGG – of three eggs
- plain 4,60
- with fresh herbs 4,90
- with roasted bacon, mushrooms, tomatoes and onions 5,90
- with cubes of boiled ham, mushrooms, tomatoes and onions 5,90

FRIED EGG SUNNY SIDE OVER – three double baked fried eggs 4,60

PLAIN OMELETTE 4,60

MOZZARELLA OMELETTE stuffed with basil, tomato cubes and mozzarella 7,90

FLORENTINE OMELETTE with spinach, goat cheese and dried tomatoes 8,90

In all our meals we only use bio-eggs!
FINGERFOOD

BRUSCHETTA /L
Slices of roasted white bread with tomato-garlic-chutney 4,20

EIN PAAR LANDJÄGER
A couple of Landjäger (a special kind of sausage) with creamy horseradish, rye bread and butter 5,90

EINE KLEINE KÄSEPLATTE
Small Cheese Plate
Emmental cheese, sheeps milk cheese, Italian rocket salad rolled in slices of mozarella-cheese, curd cheese (cream cheese) with herbs, butter as well as a mixed bread-basket 7,50

AMERIKANISCHER SNACK /G/L
American Snack
Crispy baked chicken wings in chilli marinade, served with barbecue dip 5,20

SINGAPORE DIP /L
Small vegetarian spring rolls with mellow-spicy soy sauce 5,20

CHICKEN SNACK
Chicken breast fillets baked in almond-cornflake covering, served with curry dip 7,20

NACHOS
Mexican crisps baked with cheddar mozzarella cheese and jalapenos, in addition guacamole, sour cream and barbecue dip 5,90

FINGERFOOD TELLER
Chicken wings baked in honey-chilli-sauce, Nachos baked with cheddar-mozarella, chilli-poppers stuffed with cheddar and mozzarella, breaded onion rings, mozzarella sticks, little vegetable spring rolls, in addition guacamole, California dip and barbecue dip 12,90

SUPPEN
Soups

TOMATENSUPPE
Tomato soup
Mashed tomatoes with rocket pesto, garlic croûtons and whipped cream 4,80

TOM KHA GIRAF (scharf) /L
Tom Kha Giraf (spicy)
Thai chicken broth with lemon grass and coconut milk 5,40
SALATE
Salads

KLEINER GEMISCHTER SALAT /L/G
Small mixed salad
Fresh leaf salads of the season, with tomatoes, cucumber, peppers and black olives 4,90

GROSSER GEMISCHTER SALAT /L/G
Big mixed salad
Fresh leaf salads of the season, with tomatoes, cucumber, peppers and black olives 7,80

ZUM KLEINEN ODER GROSSEN GEMISCHTEN SALAT:
In addition to the small or big salad:
Ewe’s cheese 2,60
Tuna with onions 2,60
Fried lamb fillet 6,40
Fried pork fillet 4,40
Fried chicken breast 4,20
Mixed fried fillet tips 5,50

RUCOLASALAT /L
Rocket salad
Fine Italian rocket salad with roasted croutons, pine nuts, slices of fresh mushrooms, tomatoes and Parmesan cheese, additional balsamic-honey-vinaigrette 9,90

SALAT GIRAFFE /L
“Giraffe” salad
Fine Italian rocket salad, with slices of fresh mushrooms, pine nuts, tomatoes and grilled chicken breast fillet, covered with fresh Parmesan cheese, with balsamic-honey-vinaigrette 12,90

MOZZARELLA CAPRESE /G
Mozzarella cheese with tomatoes and fresh basil 4,90

For all of these salads you can choose between the following dressings:
yogurt-herb-dressing, curry-ginger-dressing, olive oil-balsamic-vinaigrette, yogurt-garlic-dressing
**PASTAKREATIONEN**
Creations of pasta

**PENNE “ARRABIATA”**
Italian noodles with garlic-chili-tomato chutney, black olives, small sticks of zucchini, bell pepper and eggplants, covered with fresh Parmesan cheese, in addition a small mixed salad 9,60

**RUCOLA PENNE**
Rocket penne
Italian noodles turned in goat’s cheese-cream, streaked with fresh rocket, dried tomatoes and basil pesto covered with fresh Parmesan cheese 9,90

**PENNE BOLOGNESE**
Pasta with tomato sauce with fried minced meat (a la Bolognese) and parmesan 9,20

**PENNE SCAMPI**
Pasta served with fried scampi stewed in a light tomato-white wine-sauce with garlic, small chili-tomato cubes and fresh basil 12,90

**BANDNUDELN LACHS**
Pasta salmon
Noodles turned in a white wine-dill-sauce with stripes of home-pickled salmon, tomatoes and spring onions 12,60

**OFENKARTOFFEL-VARIATIONEN**
Variations of baked jacket potatoes

**KRÄUTER-KARTOFFEL**
Herb potato
Stuffed with home-made curd cheese (cream cheese) with herbs, in addition a little variation of salad 6,90

**SCHLEMMER-KARTOFFEL**
Gourmet potato
Baked potato, stuffed with curd cheese (cream cheese) with herbs and covered with slices of home-pickled salmon, in addition a little variation of salad 8,90

**HÄHNCHEN-KARTOFFEL**
Chicken potato
Big baked potato filleded with a warm ragout of chicken, fried green onions, fresh fried mushrooms and cream sauce 9,40
## MAIN DISHES

### ORIGINAL BERLINER CURRYWURST
Original Curry Sausage from Berlin
with French fries and homemade curry sauce 7.50

### GEBACKENER CAMEMBERT
Baked camembert
Two halves of camembert baked in beer pastry with fried parsley, cranberry jam
and mushroom-tomato-salad on Dijon-Mustard-Vinaigrette 8.80

### KÄSESPÄTZLE
Cheese Spätzle (typical noodles in south-western Germany)
Spätzle turned in cheese cream sauce, with baked onion rings and a
small mixed salad 9.20

### ALTDORFER SPÄTZLE
Spätzle in a creamy sauce with herbs and variation of fresh vegetables 9.20

### PROVENCIALISCHE GEMÜSETARTE
Vegetable pie à la Provence
Oven baked puff pastry stuffed with vegetable a la Provence and
covered with cheese, in addition curd cheese (cream cheese) with herbs
and a little variation of salad 9.90

### FRÜHLINGSROLLE
Spring roll
Home-made, big spring roll, filled with fresh vegetable sticks cooked in soy sauce,
served on Basmati rice and a spicy coriander-soy-gravy 10.90

### HACKEPETER
Minced Meat (raw)
Freshly prepared raw minced meat, with anchovy, caper, onions, pepper and
one egg yolk, in addition a mixed bread-basket and butter 9.90

### SCHWEIZER WURSTSALAT
Swiss sausage salad
with stripes of Bavarian grilled meat loaf, Emmental cheese, onions and gherkins,
served with fried potatoes 8.90

### BAUERNOMELETT
Farmer’s omelette
baked with fried potatoes, bacon, tomatoes, mushrooms and onions,
in addition sour side-dish 8.60

### BAYERISCHER LEBERKÄSE
Bavarian meat loaf
One slice of Bavarian grilled meat loaf on fried potatoes, covered with a
fried egg, in addition sour side-dish 9.50

### SPÄTZLE FILET
Spätzle with fillet tips
Spätzle on brandy-pepper-sauce, served with stripes of fried fillet of
beef and pork, green onions and fresh mushrooms 12.90
FILETPFANNE GIRAFFE
Fillet pan “Giraffe”
Three grilled fillets of beef, lamb and pork on fried potatoes and fresh
vegetables, covered with a fried egg 16,90

OCHSENFETZEN
Ox
Tender slices of beef fillet grilled in herb butter, in addition warm roasted
garlic baguette and a little variation of salad 17,90

LAMMFILET
Lamb fillet
Pink grilled lamb fillet at thyme-gravy, served with potato gratin and green
string beans 18,90

HÜHNERCURRY GESCHNETZELTES /L/G
Sliced chicken curry
Fried sliced chicken with pineapple and banana, rice and salad as side dish 9,90

INDISCHE CURRYREIS-PFANNE /L/G
Indian curry rice pan
Rice with tomato sauce, chicken, fresh vegetable and Indian curry 9,90

GREEN CURRY /L/G
Green curry
Thai green curry with fresh vegetable and slices of fried chicken breast
in coconut milk, in addition Basmati rice 9,90

PANÄNG CURRY /L
Slices of fried chicken breast fillet in hot, red Thai curry coconut milk sauce,
served with fresh vegetable stewed in the wok and peanuts,
in addition Basmati rice 9,90

SATÉ /L
Grilled marinated chicken breast spits, served on slightly hot peanut
sauce, in addition Basmati rice and a small mixed salad 11,90

SPARE RIBS /L/G
Juicy grilled spare ribs marinated in a home-made honey-barbecue-sauce,
served with coleslaw salad, potato-wedges and barbecue dip 11,90

GORGONZOLA-HÄHNCHEN
Gorgonzola chicken
Tender chicken breast fillet au gratin with gorgonzola, served on
mediterranean tomato-olives-vegetable with home-made gnocchi 12,90

TELLER DER MITTE
Plate of the middle
Chicken breast fillet baked in almond-cornflake covering with curry dip,
baked broccoli roses covered with Ewe’s cheese and Sauce Hollandaise
garnished with fresh fruit 11,90

LACHS LIMONE /G
Lemon salmon
In lemon sauce braised salmon filled with mango and basil
with orange-butter-sauce, additional fried rocket and rice 16,90
EXTRA BEILAGEN
Portion
Extra dishes (additional to main dishes), each
French fries, fried or oven potatoes, wedges, potatoes au gratin, Basmati rice, salad 2.20

SÜSSES FÜR DEN GAUMEN kalt und warm
Sweets and desserts cold and warm

HAUSGEMACHTER APFELSTRUDEL
Home-made apple strudel
with vanilla sauce and cream 5.90

EIERPFANNKUCHEN
Pancakes
filled with warm cherries and vanilla ice-cream 6.20

ROTE GRÜTZE
Red fruit jelly
with vanilla-sauce 5.40

MÖVENPICKEIS
Mövenpick-Ice-cream
Various kinds of ice-cream, per bowl 1.60

MILCHSHAKES
Milkshakes
Banana, chocolate, vanilla, each 4.20

MANGO LASSI
Indian yogurt-shake with Mango 4.60

EISKAFFEE (nur im Sommer)
Coffee cream sundaes (only in the summer)
2 bowls of vanilla ice-cream with cold coffee and cream 4.60

EISSCHOKOLADE
Chocolate cream sundaes
2 bowls of vanilla ice-cream with cocoa and cream 4.60

Mövenpick-tarts and cakes daily fresh in our glass case

 VEGETARIAN  HOT  L= lactose-free  G= gluten-free

All prices in €, incl. VAT and service – Additional substances: 1) with anti-oxidant, 2) with preservatives,
3) with sweetener, 4) contains phenyl, 5) with colouring, 6) with artificial flavour,
7) with sulphur, 8) with caffeine, 9) with quinine