

## Starters

**Smoked Tyrolean ham**  
with pickles, horseradish and farm bread 14

**Aigner's crude beef tartare**  
served with different spices, farmer's bread and butter

Starter 90g / Main course 130g 17/ 24  
+ French fries with Sauce Béarnaise 5

**Aigner's seasonal salad**  
Lettuce on herb dressing, sour cream  
salted almonds & baked parmesan-polenta cubes 14

**Black Red Gold**  
Mullet caviar and salmon fillet on  
thinly diced fried potatoes 15

**Original Nuremberg sausage**  
with Riesling-sauerkraut, mustard and mashed potatoes 15

## Soups

**Aigner's beef-tea**  
(concentrated hot consommé cooked in the bottle) 12

**Clear beef consommé**  
with vegetables, sliced pancake,  
prime boiled beef and bone marrow-dumplings 10

**Liver dumpling beef consommé** with vegetables and parsley 10

**Beelitz asparagus cream soup**  
with own insert 10

## Main Courses

**Organic farm chicken „Vienna Style“**  
baked in breadcrumbs with lemon and mustard mayonnaise,  
potato salad with bacon & pumpkin seed oil 20

**Wiener Schnitzel**  
from suckling veal with a lukewarm potato-cucumber  
salad with bacon and cold stirred lingonberry 25

**„The Aigner-Schnitzel“**  
from saddle of pig of the Region Brandenburg  
and a lukewarm potato-cucumber salad with bacon  
and cold stirred lingonberry 22

**Steak from fillet of beef (250g)** with coriander  
and pepper, Sauce Béarnaise, large fried potatoes  
and lettuce hearts with apricots 39

**Veal meat balls (Königsberger Klopse)**  
with caper sauce, mashed potatoes with chives and beetroot 19

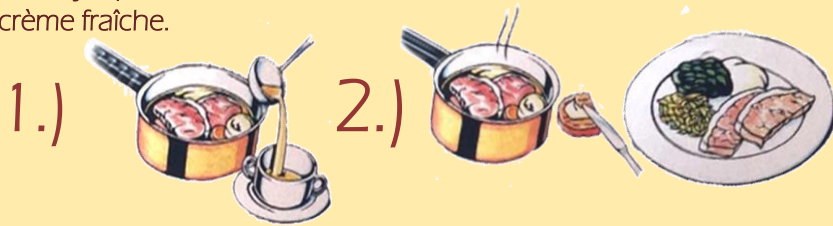
## Main Courses

- Farm duckling of Region Brandenburg, braised in the oven,  
served with creamed savoy cabbage and filled potato dumpling 25
- Brook trout fillet  
on potato-asparagus-salad with rocket pesto with marinated cress 25
- Fried veal liver "Berlin style"  
with roasted apple, mashed potatoes and baked onion rings 25
- Wild garlic potato gnocchi  
with wild broccoli and asparagus 19

## Our suggestion

Prime boiled beef from young bull  
Straight out of the copper pot,..... served in **2** courses...! 30

The beef is served in a brass kettle together with beef soup and root vegetables. The soup is the first course and comes with sliced pancakes. The main course – the boiled beef- will be served with creamy spinach and hash browns and with horseradish and crème fraîche.



## Sweets

- Catalonian cream,  
caramelized at your table with blueberries in blackcurrant sauce 10
- "Our" warm liquid centered chocolate-cake  
with vanilla ice cream 12
- Luke warm Cheese cake  
with plum compote 12
- "Kaiserschmarrn"  
Vienna caramelized sliced pancake with apple puree,  
vanilla ice cream and cranberry cream  
(prox. 20min preparation) 14
- Cheese – Duel  
goat's milk cheese (1) versus cow's milk cheese (3)  
served with walnuts and grapes in port 15

## Fresh from today's market

Dear Guests, we are going to purchase all groceries daily fresh from the market. Please have a look on our blackboard in the entrance area, the number of available main courses will be shown there. It may occur that some single courses are unavailable due to reasons of freshness and flavour. Thank you for your understanding

### Starter:

10

Original Frankfurt green sauce  
with filled cress egg and baked  
Beelitz asparagus 14€

### Main dishes:

Fresh, white Beelitz asparagus with  
parsley potatoes and hollandaise  
sauce 18€

11

we recommend with:



Thuringian rosemary-baked ham  
& Tyrolean air dried ham 8€

Smoked tsar salmon fillet 10€

9

Original "Wiener Schnitzel"  
from suckling veal 13€

...or all three as a small serving..  
ham, salmon & Schnitzel 14€

Roasted on the skin  
North Sea cod fillet on Beelitzer  
asparagus ragout with wild garlic  
gnocchi 25€

15

Fried rabbit fillet from Brandenburg  
in a bread crust with wild broccoli,  
pink vinegar-radish and trumpet  
mushrooms 24 €

Should you have a food intolerance or allergy,  
please let us know. Certainly we have an  
allergy menu ready for you.

## Aigners stresskiller & refreshments



Horcher Secco Verde, Riesling-Secco	0,1l	7
Vranken Grand Reserve, Champagne	0,1l	13
HB Horcher Brut methode traditionnelle Pfalz	0,1l	8
„ „Horcher Spritz“ Aperol & Horcher wine, ice cubes & sodawater	0,15l	9
Aigner Cider clear apple juice, champagne ice cubes and an apple wedge	0,125l	12
Lillet Blanc or Rouge a Bordeaux Aperitif of wines & fruit liqueur and ice	5cl	7
Wermut Antica Formula from Carpano, Italy	5cl	7
Vermut de Capçanes from Capçanes, Spain	5cl	7

### Take me home



2015 Horcher Riesling Trocken 0,75 l  
aus der Bronze-Linie



Alk.-Geh.: 11,5 % Vol., Säure: 7,6 g/l, RZ.: 5,9 g/l




From the year 2015 we offer you a Riesling for the first time in our bronze line. He is our "Gutsriesling" and so to speak presents itself dry, but not harsh, rich, but not lush. This wine is great value for money, and is both a wonderful food companion as well as simply "a beautiful, dry and honest Riesling for the lover!

**5 + 1 6 bottles - 37,50 Euro instead of 45 Euro**

## The Horcher Wines

From our own vineyard "Horcher", situated in Kallstadt, the famous town for wine making, and named after a well known Restaurant in old Berlin. We offer you our wines, which are made with diligence and affection by our wine maker Wolfgang Grün. Just try it and have fun!





### Estate Wines - Standard wines of high level

	2016	Selection Horcher Weiss Riesling, Silvaner, Scheurebe	8	16	30
	2015	Selection Horcher Rot St. Laurent, Spätburgunder, Merlot	8	16	30
	2015	Riesling Trocken (0,75l bottle)	8		0,75l-29

### Silver Line - Local wines from high quality vineyards

	2015	Selection Aigner Weiss Riesling, Kerner		10	37
	2014	Selection Zollhaus Weiss Riesling, Sauvignon Blanc, Scheurebe		10	37
	2014	Selection Weingrün Weiss Muskateller, Scheurebe		10	37
	2014	Muskateller Trocken		10	37
	2017	Riesling „Lagenspiel“ trocken		10	37
	2017	Riesling feinherb		10	37
	2016	Sauvignon Blanc		10	37
	2016	Chardonnay		10	37
	2016	Grauburgunder		10	37
	2017	Rosé Spätburgunder, Merlot, St. Laurent		10	37
	2016	Spätburgunder		10	37
	2015	Merlot		10	37
	2016	Selection Aigner rot Merlot, Syrah, Spätburgunder		10	37




### Gold Line – Primeselection, from the best vineyards

	2014	Riesling Saumagen & Kobnert		12	59
	2015	Rosé Saignée Barrique Spätburgunder Merlot			59
	2016	Spätburgunder Barrique		12	59
	2015	Cabernet Sauvignon & Franc		12	59

### Horcher Wines for the Big Taste 1,5l

	2014	Chardonnay			95
	2013	Spätburgunder Barrique			120

### Sweet wines

	2016	Riesling Auslese		10	70
	2008	Chardonnay Trockenbeerenauslese			149
	2010	Spätburgunder Blanc de Noir Beerenauslese			110

### The taste of the "Gendarmenmarkt"

				0,25l	0,5l
--	--	--	--	-------	------

				5	10
--	--	--	--	---	----

„Restlos genießen“ – We are joining in!

„Take away“ don't „through away“  
Leftovers on your plate – take  
it away. Help to make the  
“Beste-Reste-Box” a practical  
food saver to an integral part  
of our culture.

Awareness by Greentable

No one should be  
embarrassed to take their  
leftovers home.

All Info under  
[www.restlos-geniessen.de](http://www.restlos-geniessen.de)



Quelle: BMEI/phototek.net/Thomas Köhler

We offer the  
perfect room for your event ...

...whether in the Aigner...

[www.aigner-gendarmenmarkt.de](http://www.aigner-gendarmenmarkt.de)  
to 16 persons to 200 persons



...or the Altes Zollhaus...

[www.altes-zollhaus.com](http://www.altes-zollhaus.com)

to 80 persons

to 100 persons



...or the Rotisserie Weingrün!

[www.rotisserie-weingruen.de](http://www.rotisserie-weingruen.de)

to 80 persons

