

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 + French fries with Sauce Béarnaise	17/ 24 5
Aigner's seasonal salad Corn salad on light goat cheese dish with pickled red wine figs and walnuts	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
Cream soup from the Hokkaido pumpkin with orange and ginger	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-salsify-salad with rocket pesto with marinated cress	25
Fried veal liver "Berlin style" with roasted apple, mashed potatoes and baked onion rings	25
Styrian cheese dumplings on pumpkin vegetables with seed oil & roasted pumpkin seeds	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

10 Starter:

*Parfait of duck liver in calvados
jelly with roasted brioche and salad
of Brandenburg apples* 13€

Main dishes:

11 *New year carp poached in vinegar
with root vegetables, potatoes
and creamed horseradish* 19€

*Crêpe from fillet of veal
with black salsify and
potato-chanterelles strudel* 32€

9 *Braised- and pink roasted
Brandenburg venison
with Brussels sprouts and
Swabian noodles* 27€

15 *Winterly roast goose
from the oven with red cabbage
& kale and homemade Thuringian
potato dumpling* 26€

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 Rosé
methode traditionnelle Pfalz 0,1l 8

„Plum Royal“
Plums Cinnamon Blossoms
Liqueur from the Palatinate
filled with Horcher Secco Verde 0,125 l 8

Aigner Cider 0,125l 12
clear apple juice, champagne
ice cubes and an apple wedge

Lillet Blanc or Rouge 5cl 7
a Bordeaux Aperitif of wines
& fruit liqueur and ice

Wermut Antica Formula 5cl 7
from Carpano, Italy

Vermut de Capçanes 5cl 7
from Capçanes, Spain

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

	2015	Selection Horcher Weiss Riesling Silvaner Weißburgunder Kerner Scheurebe	0,2 l	0,5 l	1 l
	2015	Selection Horcher Rot Merlot Acolon St. Laurent Spätburgunder	0,2 l	0,5 l	1 l
	2015	Riesling Trocken (0,75l bottle)	0,2 l	0,5 l	0,75l - 29

Silver Line - Local wines from high quality vineyards

	2015	Selection Aigner Weiss Grauburgunder, Weißburgunder	0,2 l	0,5 l	0,75 l
	2014	Selection Zollhaus Weiss Riesling, Sauvignon Blanc, Scheurebe	0,2 l	0,5 l	0,75 l
	2014	Selection Weingrün Weiss Muskateller, Scheurebe	0,2 l	0,5 l	0,75 l
	2014	Muskateller Trocken	0,2 l	0,5 l	0,75 l
	2017	Riesling „Lagenspiel“ trocken	0,2 l	0,5 l	0,75 l
	2016	Riesling feinherb	0,2 l	0,5 l	0,75 l
	2016	Sauvignon Blanc	0,2 l	0,5 l	0,75 l
	2016	Chardonnay	0,2 l	0,5 l	0,75 l
	2016	Grauburgunder	0,2 l	0,5 l	0,75 l
	2017	Rosé Spätburgunder, Merlot, St. Laurent	0,2 l	0,5 l	0,75 l
	2015	Spätburgunder	0,2 l	0,5 l	0,75 l
	2015	Merlot	0,2 l	0,5 l	0,75 l
	2013	Selection Aigner rot 1,5l Merlot, St. Laurent, Spätburgunder			1,5l - 79





Gold Line – Primeselection, from the best vineyards

	2014	Riesling Saumagen & Kobnert	0,15 l	0,75 l	
	2015	Rosé Saignée Barrique Spätburgunder Merlot			59
	2015	Spätburgunder Barrique	0,15 l	0,75 l	59

Horcher Wines for the Big Taste 1,5l

	2014	Chardonnay			1,5l
	2013	Spätburgunder Barrique			95
					120

Sweet wines

	2016	Riesling Auslese	0,1l	0,375l	0,75l
	2008	Chardonnay Trockenbeerenauslese			10
	2008	Chardonnay Beerenauslese			70
	2010	Spätburgunder Blanc de Noir Beerenauslese			149
					129
					110

The taste of the "Gendarmenmarkt"

			0,25 l	0,5 l	
		Icy Horcher white wine spritzer			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



Quelle: BMEI/phototek.net/Thomas Köhler

We offer the
perfect room for your event ...

...whether in the Aigner...

www.aigner-gendarmenmarkt.de
to 16 persons to 200 persons



...or the Altes Zollhaus...

www.altes-zollhaus.com

to 80 persons

to 100 persons



...or the Rotisserie Weingrün!

www.rotisserie-weingruen.de

to 80 persons

