

## Starters

<b>Smoked Tyrolean ham</b> with pickles, horseradish and farm bread	14
<b>Aigner's crude beef tartare</b> served with different spices, farmer's bread and butter	
Starter 90g / Main course 130g + French fries with Sauce Béarnaise	17/ 24 5
<b>Aigner's seasonal salad</b> Marinated beet root with orange vinaigrette, lamb's lettuce and salted almonds	14
<b>Black Red Gold</b> Mullet caviar and salmon fillet on thinly diced fried potatoes	15
<b>Original Nuremberg sausage</b> with Riesling-sauerkraut, mustard and mashed potatoes	15

## Soups

<b>Aigner's beef-tea</b> (concentrated hot consommé cooked in the bottle)	12
<b>Clear beef consommé</b> with vegetables, sliced pancake, prime boiled beef and bone marrow-dumplings	10
<b>Liver dumpling beef consommé</b> with vegetables and parsley	10
<b>Spinach cream soup</b> with pear and Fourme d'Ambert	10

## Main Courses

<b>Organic farm chicken „Vienna Style“</b> baked in breadcrumbs with lemon and mustard mayonnaise, potato salad with bacon & pumpkin seed oil	20
<b>Wiener Schnitzel</b> from suckling veal with a lukewarm potato-cucumber salad with bacon and cold stirred lingonberry	25
<b>„The Aigner-Schnitzel“</b> from saddle of pig of the Region Brandenburg and a lukewarm potato-cucumber salad with bacon and cold stirred lingonberry	22
<b>Steak from fillet of beef (250g)</b> with coriander and pepper, Sauce Béarnaise, large fried potatoes and lettuce hearts with apricots	39
<b>Veal meat balls (Königsberger Klopse)</b> 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
In brown butter roasted Malfatti on jerusalem artichoke and cranberries	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:

Lukewarm smoked trout from  
Müritz on chives-scambled egg,  
grain bread and cucumber salad  
13€

### 11 Main dishes:

Fillet of winter cod with artichoke,  
bouillabaisse sauce and baked  
risotto-parmesan-doughnut  
27€

9

Crispy pork belly from Havelland  
and roasted octopus on cabbage,  
cranberries and potato-cellery mash  
23€

15

Truffled ragout of duck hearts-and  
stomachs with mushrooms and  
butter noodles

Starter 14€  
Main 19€

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
HB Horcher Brut methode traditionnelle Pfalz	0,1l	8
„ „Horcher on the rocks“ Wormwood & Bitter lemon with Horcher dry Riesling	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

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





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

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

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

	2014	Chardonnay			1,5l
	2013	Spätburgunder Barrique			120

### Sweet wines

	2016	Riesling Auslese	0,11	0,375l	0,75l
	2008	Chardonnay Trockenbeerenauslese		149	
	2008	Chardonnay Beerenauslese		129	
	2010	Spätburgunder Blanc de Noir Beerenauslese		110	

### The taste of the "Gendarmenmarkt"

		Icy Horcher white wine spritzer	0,25 l	0,5 l	
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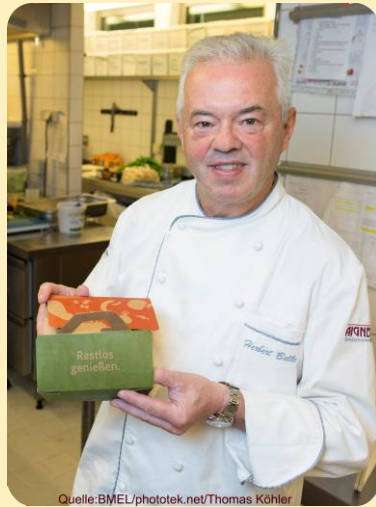
„Restlos genießen“ – We are joining in!

„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...

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to 100 persons



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to 80 persons

