

Fischerhütte

Winter Recommendations

VARIATION of SALMON

Tartare and marinated salmon with Wakame cucumber salad and fresh cheese

21.50 €

CONSOMMÉ of homegrown VENISON

with homemade small game dumplings and root vegetables

12.50 €

From the regional Kitchen

***** HALF BRANDENBURG FARMER'S DUCK *****

*fresh from oven with apple red cabbage and potato dumpling
with melted breadcrumb butter*

29.50 €

***** LIVER OF VEAL - BERLIN STYLE *****

*with braised butter onions, caramelised apple slices
and hand-mashed potato puree*

26.50 €

***** ALLGÄU CHEESE NOODLES *****

with roasted onions and served with cabbage salad

21.50 €

Sweet End

WARM CHOCOLATE CAKE - melted inside

on berry sauce and fine vanilla ice-cream

14.00 €

Starters and Salads

Fischerhütte WINTER SALAD - seasonal leaf salads 15.50 €
*with sheep's milk cheese, mini beetroot, radishes
and fresh herbs, served with our home dressing*

CAESAR SALAD - our classic starter 14.50 €
*with organic eggs, caper berries, cherry tomatoes,
bread croutons and Caesar dressing*

- additional with fried stripes of chicken breast + 10.00 €
- additional with 4 grilled tiger prawns (every further 3.00 €) + 12.00 €

BREAD BASKET *with butter and herb curd cheese* p. P. 3.00 €

Our House Recommendation

Finest TARTARE of Swiss Simmental MOUNTAIN BEEF small - 90 g 19.50 €
fresh prepared and spicy seasoned with large - 180 g 29.50 €
truffle mayonnaise, pickled gherkins and apple caper berries

From the Soup Pot

POTATO SOUP - according to a traditional Old Berlin recipe 10.00 €
with carrots, fresh herbs and slices of Wiener sausage

Vegetarian

POTATO GNOCCHI - filled with pumpkin 21.00 €
on light ginger mint sauce with young spinach and walnuts

1 preservative, 2 artificial colorings, 3 caffeine/teain, 4 quinin, 5 artificial sweetener, 6 antioxidant, 7 flavour enhancers, 8 phenylalanin, 9 excipient stabiliser

For our guests with food intolerances we offer special menus and beverage lists
with a separate concretely allergy identification marking. Please ask our service team!

From the Sausage Kitchen

The Best CURRYWURST - a Berlin Original

13.50 €

with French fries and our homemade special curry sauce



Main Courses - Our Classics



Crisp BREADED CHICKEN „Vienna style“ (boneless) 18.50 €

*free range chicken of the German region Paderborn fried in pan
(further side dishes to your choice from the separate list / prizes in addition)*

Our pan fried WIENER SCHNITZEL of MILK CALF 27.50 €

with a very crispy and loosely breadcrumb coating

additional with a portion of cranberries

+ 3.00 €

(further side dishes to your choice from the separate list / prizes in addition)

SAUERBRATEN of BEEF SHOULDER „Fischerhütte style“ 26.50 €

*with apple red cabbage, buttered white cabbage and
handmade potato mash*

(Winner of the first place at the German Sauerbraten Championship)

GAME GOULASH - from our hunters regional territory 28.50 €

with napkin dumplings, red cabbage, sour cream and cranberries



Side Dishes to all Main Courses

Potato salad	4.00 €	Fresh farmer's bread with	3.00 €
Fried potatoes	6.00 €	butter and herb curd cheese	
French fries	5.00 €	Portion butter nature	1.00 €
Mashed potatoes	4.00 €	Portion butter with herbs	2.00 €
Pretzel dumplings	6.00 €	Portion of wild cranberries	3.00 €
Buttered white cabbage	4.00 €	Portion of ketchup	0.50 €
Small mixed side salad	6.00 €	Portion of mayonnaise	0.50 €



Fresh Fish from the Sea

Poached FILLET of POLLOCK LOIN in LOBSTER BROTH 29.50 €

with Arctic tiger prawns and fennel on lemon Risotto

BLACK TIGER PRAWNS - a whole kilogram fresh grilled 75.00 €

or as a small portion - a half kilogram served on a plate 40.00 €

*with our homemade 3 kinds of dips: Aioli garlic sauce,
cocktail sauce and sweet chili sauce,
served with fresh baked crisp Baguette bread*



For our little Children (up to 14 years)

The little Italian: PENNE NOODLES Piccolo 10.50 €

*with fruity tomato sauce and fresh shaved Parmesan cheese
(we can serve cheese separate)*

From the regional farm: FILLET of young CHICKEN 12.00 €

*small sliced, breaded and crispy baked with a portion
of French fries, ketchup and mayonnaise*

Desserts

„HOT LOVE“ - fine Bourbon vanilla ice-cream 10.50 €

with hot raspberries and confectioner whipped cream

APPLE STRUDEL - homemade according to a traditional recipe 10.50 €

sprinkled with powdered sugar and warm served on vanilla sauce

additional with Bourbon vanilla ice-cream (per scoop) + 2.50 €

EMPEROR'S PANCAKE - so good as the Vienna Original p.p. 14.00 €

*aromatic fresh from oven and caramelised with brown sugar
served with plum compote and Bourbon vanilla ice-cream
(preparing time: minimum 20 minutes / available for 2 persons)*

	STRAWBERRY PUNCH with Lutter & Wegner sparkling wine	0,2 l	10.00 €	
	VAUX „TRÄUBLEIN“ non-alcoholic Bio grapes sparkling wine	btl. 0,75 l	35.00 €	
	LUTTER & WEGNER sparkling wine Gold Label, Premium Quality	0,1 l btl. 0,75 l	6.00 € 42.00 €	
	POMMERY Champagne Brut Royal POMMERY Champagne Brut Royal	0,1 l btl. 0,75 l	16.00 € 115.00 €	
	POMMERY Champagne Rosé	btl. 0,75 l	125.00 €	

Open White Wines

Weißweinschorle vom Grünen Veltliner	0,2 l	6.00 €
Grüner Veltliner , Austria, dry	0,2 l	6.50 €
Riesling , Rheinhessen, Germany, dry	0,2 l	6.50 €
Rosé „Isolde“ Winery Dr. Koehler, C. Dreissigacker & J. Laggner, Germany	0,1 l 0,75 l	5.50 € 38.50 €
Riesling „Siegfried“ Winery Dr. Koehler, C. Dreissigacker & J. Laggner, Germany	0,1 l 0,75 l	5.50 € 38.50 €
Grauburgunder „Brunhilde“ Winery Dr. Koehler, C. Dreissigacker & J. Laggner, Germany	0,1 l 0,75 l	5.50 € 38.50 €
Sauvignon Blanc II Winery von Winning, Pfalz, Germany	0,1 l 0,75 l	7.00 € 49.00 €
Bio-Rosé „Rosalie“ of Zweigelt grapes Winery Bernhard Ott, Wagram, Austria	0,1 l 0,75 l	7.00 € 49.00 €
Sauvignon Blanc „Loudenne Cépage“ Chateau Loudenne, Bordeaux-Medoc, France	0,1 l 0,75 l	6.00 € 42.00 €
Aliestre „One“ Vinho branco white Winery Aliestre, Estremoz, Alentejo, Portugal	0,1 l 0,75 l	6.50 € 42.00 €

Open Red Wines

Rotwein - our Fischerhütten house wine	0,2 l	6.50 €
Cuvée „Tristan“ Winery Dr. Koehler, C. Dreissigacker & J. Laggner, Rheinhessen	0,1 l 0,75 l	5.50 € 38.50 €
Blauer Zweigelt Winery Stiegelmar, Burgenland, Austria	0,1 l 0,75 l	6.50 € 45.00 €
ARACHON T.FX.T. - exclusive for Lutter & Wegner Winery Szemes, Pichler an Tement, Burgenland, Austria	0,1 l 0,75 l	7.00 € 49.00 €
Cuvée „Impèrial“ Winery Szemes, Burgenland, Austria	0,1 l 0,75 l	7.50 € 56.00 €
Primitivo, Collezione „Insieme“ Puglia, Italy	0,1 l 0,75 l	5.50 € 38.50 €
Rioja „Crianza Raiza“ Winery Vicente Gandia, Spain	0,1 l 0,75 l	6.50 € 45.00 €
Cabernet Sauvignon Reserva „Gran Coronas“ Winery Miguel Torres, Penedes, Spain	0,1 l 0,75 l	7.00 € 49.00 €



Our best Augustiner tap Beer

Augustiner „Helles“ light	0,5 l	4.90 €
<i>mild beer with a floral hops note</i>	1 l	9.80 €
Augustiner „Edelstoff“	0,5 l	5.60 €
<i>light Export beer with a little bitter note</i>	1 l	11.20 €
Augustiner „Dunkel“ dark	0,5 l	5.60 €
<i>strong beer with a malt-aromatic taste</i>	1 l	11.20 €
Augustiner „Radler“	0,5 l	4.90 €
<i>mild light beer with lemonade</i>	1 l	9.80 €
Augustiner „Schnitt“	ca. 0,3 l	4,20 €
<i>freshly light beer - foamy tapped</i>		
Augustiner yeast wheat beer light	btl. 0,5 l	5,60 €

Bottles of Beer

Clausthaler strong non-alcoholic	btl. 0,33 l	4.50 €
Allgäuer Buble yeast wheat beer non-alcoholic	btl. 0,5 l	5.60 €

Refreshments

San Pellegrino - mineral water sparkling	0,25 l	4.50 €
	0,75 l	9.50 €
Acqua Panna - mineral water still	0,25 l	4.50 €
	0,75 l	9.50 €
Table water - sparkling	0,5 l	4.00 €
	1 l	7.00 €
Coca Cola ^{1,2,3,5,6,7} / Coca Cola zero ^{1,2,3,6,7}	0,4 l	5.00 €
Fanta ^{1,2,5,6,7} / Sprite ^{1,5,6,7}	0,4 l	5.00 €
Almdudler ⁶ - Austrian herb lemonade	0,35 l	4.50 €
Apple juice naturally cloudy / Orange juice	0,4 l	5.50 €
Rhubarb juice	0,4 l	5.50 €
All juices also available as juice spritzer	0,4 l	5.50 €
Fuze Ice Tea - lemon or peach	0,3 l	4.50 €

Aperitif

Aperol Sprizz	0,2 l	10.00 €
Lillet Berry	0,2 l	9.50 €
Kir Royal	0,1 l	16.00 €
Sherry medium / dry	5 cl	5.00 €
Martini dry / bianco / rosso	5 cl	5.00 €
Portwein white / red	5 cl	5.00 €
Portwein Taylor's Port, 10 years (matured in barrel)	5 cl	8.50 €
Campari ² Orange / Soda	0,2 l	10.00 €
San Bitter ² Orange / Soda (non-alcoholic)	0,2 l	7.00 €



Coffee from our own Laggner Roastery



Coffee ³	4.00 €
Cappuccino ³	5.00 €
Latte Macchiato ³	5.00 €
Espresso ³	3.50 €
Espresso double ³	5.50 €
as Macchiato	+ 0.50 €

Tea ³ different sorts to your choice:	4.00 €
Royal Earl Grey, Darjeeling Castleton, Sencha Senpai	
Bavarian Mint, Wild Berries, Chamomile Meadow	

Hot chocolate ¹⁰	6.50 €
Hot chocolate ¹⁰ with whipped cream	+ 1.00 €

Fruit Brandy from Austria

Reisetbauer Plum	4 cl	13.00 €
Reisetbauer Apricot	4 cl	13.00 €
Reisetbauer Cherry	4 cl	13.00 €
Reisetbauer Williams Pear	4 cl	13.00 €
Reisetbauer Fine Apple Brandy	4 cl	13.00 €
Reisetbauer Raspberry	4 cl	20.00 €
Reisetbauer Rowanberry	4 cl	20.00 €

1 preservative, 2 artificial colorings, 3 caffeine/teain, 4 quinin, 5 artificial sweetener, 6 antioxidant, 7 flavour enhancers, 8 phenylalanin, 9 excipient stabiliser, m sulphite

Digestif

Fischerhütte farmer's fruit brandy	4 cl	5.50 €
Ramazzotti ^{2, 5}	4 cl	5.50 €
Averna ^{2, 5}	4 cl	5.50 €

Fine Spirits

Grappa Nardini Bassano	4 cl	9.50 €
Grappa Nardini Riserva	4 cl	9.50 €
Porto Vino	5 cl	4.00 €
Sherry Medium Dry	5 cl	5.00 €
Vodka „Grey Goose” - France	4 cl	10.00 €
Vodka „Absolut” - Sweden	4 cl	8.00 €

Longdrinks

Gin - Beefeater	4 cl	10.00 €
Gin - Reisetbauer Blue Gin	4 cl	10.00 €
Rum - Havana Club, 3 years	4 cl	10.00 €
Whisky - Jim Beam	4 cl	8.00 €
Vodka - Grey Goose	4 cl	10.00 €

Mix drinks to your choice:

Coca Cola ^{1,2,3,5,6,7}	0,2 l	3.00 €
Schweppes Tonic Water ^{1,4,5,6,7}	0,2 l	3.00 €
Schweppes Bitter Lemon ^{1,2,4,5,6,7}	0,2 l	3.00 €
Red Bull ^{1,2,3,5,6,7}	0,2 l	5.00 €



Monkey 47 Schwarzwald
Dry Gin & Tonic Water

16.00 €



We accept EC- and Credit cards: American Express, MasterCard, VISA
at a minimum charge of 25 € | all prices are inclusive tax | tip is not included