



ZOLLPACKHOF

Anno 1855

Restaurant & Biergarten

ASPARAGUS SEASON AT ZOLLPACKHOF

SOUP

Asparagus cream soup with garnish
and asparagus bruschetta | 9,00 €

STARTER

Smoked duck breast carpaccio
with a ragout of asparagus, pear, and strawberry,
in addition arugula, and arugula pesto | 23,00 €

VEGETARIAN

Two varieties of asparagus salad
with strawberry-basil vinaigrette,
feta cheese, and roasted cashew nuts | 17,50 €

Asparagus risotto with pan-fried asparagus, parmesan cheese,
braised cherry tomatoes, and fried arugula | 19,00 €

MAIN COURSE

250g white asparagus from Beelitz with new potatoes
and hollandaise sauce or melted butter | 20,50 €

500g white asparagus from Beelitz with new potatoes
and hollandaise sauce or melted butter | 31,50 €

AND ON THE SIDE

Cooked butcher's ham | 7,50 €
Air-dried ham | 9,20 €
A fried salmon fillet | 8,50 €
A small schnitzel „Vienna Style“ | 8,90 €
A small veal schnitzel | 12,50 €
A fried beef fillet (160g) | 18,00 €

Extra hollandaise sauce | 4,50 €
Extra melted butter | 2,50 €



WELCOME TO THE ZOLLPACKHOF

THE FIRST INN IN THE 17TH CENTURY

In November 1685, Elector Friedrich Wilhelm laid the foundation stone for our present Zollpackhof. Only a few years later, the Huguenot Menard opened an inn with a garden in the „Moabiter Werder“. It soon became a popular destination for the Huguenots living in Berlin and for Berlin’s high society.

In cooperation with the **Augustiner** Brewery, the oldest brewery in Munich, Zollpackhof was extensively renovated and rebuilt in 2016, following old building plans from the turn of the century, so that a modern and cozy inn with a beer garden could be created directly in the government district. In terms of cuisine, we aim to delight you with traditional German specialties, of course including regional influences. In addition, a freshly tapped **Augustiner!**

GET COMFY...		€
Aperol Spritz		0,2 l 9,50
Augustiner Hell Halbe		0,5 l 5,80
Augustiner Hell Mass		1,0 l 11,00
Augustiner Hell Schnitt		approx. 0,3 l 4,30
		
WE ALSO RECOMMEND		
Homemade mini meatballs with lukewarm potato and cucumber salad, gherkin, Obazda, greaves lard and tarragon mustard		9,90
Radishes on ice with homemade bread and Maldon salt butter		7,50

All prices including VAT.

BAVARIAN TAPAS

	€
Homemade mini meatballs with lukewarm potato and cucumber salad, gherkin, Obazda, greaves lard and tarragon mustard	9,90
Radishes on ice with homemade bread and Maldon salt butter	7,50
Buttered bread with chives (3 half slices)	6,50

Variation of our tapas

22,00 €

Homemade mini meatballs with lukewarm potato and cucumber salad, radishes on ice, chive bread, served with gherkin, tarragon mustard, Obazda, greaves lard, a basket of homemade bread and Maldon salt butter

SOUPS

Rich beef broth with garnish	8,00
Vegetarian soup of the day	8,00

SALADS

Large mixed salad with cherry tomatoes, cucumber, bell pepper, carrot spaghetti and balsamic dressing	12,50
Small mixed salad with cherry tomatoes, cucumber, bell pepper, carrot spaghetti and balsamic dressing	6,50
Caesar salad with parmesan, Bavarian croutons and Caesar dressing	13,50
Small Caesar salad with parmesan, Bavarian croutons and Caesar dressing	6,50

EXTRAS WITH OUR SALADS:

+ Glaced chicken stripes	7,00
+ Extra dressing	2,00

STARTERS

	€
Fresh radish with chive bread	8,50
Homemade Obazda with oven-fresh pretzels	12,50
Bavarian sausage salad in slices with red onions, radishes, gherkin and pretzel chips	12,00
Beef carpaccio with olive oil, Maldon salt, parmesan cheese, pine nuts and arugula, served with a basket of homemade bread	23,00
A basket of homemade bread (6 half slices)	6,90
Oven-fresh pretzel	4,30
Salted butter	1,50

BAVARIAN CHARCUTERIE PLATES

Small „Brotzeit“ board	17,00
Crispy bread, Black Forest ham, smoked pork, „Pfefferbeißer“-sausage, Obazda (traditional Bavarian cheese spread), egg, butter, gherkin and Bavarian radish	

Brotzeitbrettl *(from 2 persons)*

per person 21,50 €

Crispy bread, Black Forest ham, smoked pork, „Pfefferbeißer“-sausage, liver sausage, black pudding, Bavarian sausage salad, Obazda (traditional Bavarian cheese spread), mountain cheese, egg, butter, chives bread, gherkin, Bavarian radish and fresh horseradish

DELICACIES	€
Freshly fried large slice of Bavarian meat loaf with organic fried egg and fried potatoes with bacon	17,00
„Sausage Plate Berlin“ Currywurst (2 pieces), locally produced with homemade curry sauce and French fries	17,80
Roast pork in Augustiner dark beer sauce, in addition Bavarian cabbage and potato dumplings with buttered breadcrumbs	19,90
Crispy pork knuckle (approx. 700 g) fresh from the oven on Augustiner dark beer sauce, served with sauerkraut and potato dumplings with buttered breadcrumbs	24,00
Onion roast beef (approx. 200 g), in addition fried potatoes with bacon, bacon beans and herb butter	28,00
Mayor's cut, tender and lean from the leg of beef (approx. 250 g), varnished with spicy herb pesto on strong jus, served with mixed stir fried vegetables and rosemary potatoes	29,00
„Nuremberg sausages“ (9 pieces) with Augustiner dark beer sauce, served with sauerkraut and mashed potatoes	19,50
Veal liver „Berlin Style“ with apples, onions and mashed potatoes	25,50
South Tyrolean dumpling trilogy with roasted bacon, tomato-sage ragout and parmesan	18,40
Cheese spaetzle with bacon, leek and fried onions	17,90
EXTRAS WITH OUR DELICACIES:	
+ Small mixed salad with cherry tomatoes, cucumber, bell pepper, carrot spaghetti and balsamic dressing	6,50
+ Extra herbal sour cream	2,50
+ Extra gravy	3,00

SCHNITZELS

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Schnitzel „Vienna Style“ from pork with lemon	22,50
+ Portion of creamy mushroom sauce	4,50
+ Cranberries	1,50
Munich Schnitzel from pork in a breading of fresh horseradish and sweet mustard	24,50
Original Wiener Schnitzel from veal with lemon and cranberry jelly	29,90
<i>We serve our schnitzels with cucumber salad, side salad, lukewarm potato and cucumber salad, bacon beans, French fries, potato mash or fried potatoes with bacon.</i>	

VEGETARIAN DELICACIES

Vegetarian baked potato, gratinated with sheep's cheese and tomato ragout, served with herb sour cream	16,30
Vegetarian cheese spaetzle with leek and fried onions	17,50
Vegetarian south Tyrolean dumpling trilogy with tomato-sage ragout and parmesan	18,00
 Vegan chard and savoy cabbage roulade, filled with polenta and mushrooms, served on glazed vegetables, chervil foam and parsley oil (gluten-free)	20,50
EXTRA WITH OUR VEGETARIAN DELICACIES:	
+ Small mixed salad with cherry tomatoes, cucumber, bell pepper, carrot spaghetti and balsamic dressing	6,50

SIDE ORDERS

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Cucumber salad, side salad, warm potato and cucumber salad, bacon beans, French fries, potato mash, fried potatoes with bacon or potato dumplings with buttered breadcrumbs	each 6,50
Organic fried egg	3,10

FOR OUR SMALL GUESTS UP TO 12 YEARS

Small schnitzel „Vienna Style“ from pork with French Fries	9,90
Nuremberg sausages (6 pieces) with mashed potatoes	10,90
Pasta with tomato sauce	7,90
Extra plate	0,00

SWEETS FROM OUR IN-HOUSE PATISSERIE

Various homemade cakes and pies from our in-house bakery	5,90
Bavarian cream with fruit sauce and berry sorbet	10,00
Warm chocolate brownie with chocolate sauce and vanilla ice cream	12,00
Warm apple strudel with vanilla sauce or vanilla ice cream	12,00

EXTRAS WITH OUR DESSERTS:

+ additional whipped cream	2,00
+ additional scoop of ice cream	2,50
+ additional scoop of sorbet	3,00



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NON-ALCOHOLIC DRINKS

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Adelholzener mineral water sparkling or still	0,25 l	3,90
Adelholzener mineral water sparkling or still	0,75 l	8,50
Sparkling water	0,50 l	4,00
Coca-Cola ^{1,2,8,11} , Coca-Cola Zero ^{1,2,3,5,6,7,8,11} , Fanta ^{1,2,3} , Sprite ^{1,3} , Spezi ^{1,2,3,8,11}	0,30 l	3,90
Coca-Cola ^{1,2,8,11} , Coca-Cola Zero ^{1,2,3,5,6,7,8,11} , Fanta ^{1,2,3} , Sprite ^{1,3} , Spezi ^{1,2,3,8,11}	0,50 l	4,90
Coca-Cola Light ^{1,2,3,5,6,7,8,11}	0,33 l	4,30
Fassbrause ^{1,3,4,5,6,7}	0,33 l	4,30
Almdudler ^{2,3}	0,35 l	4,50
Thomas Henry Bitter Lemon ^{3,10} , Tonic Water ^{3,10} , Ginger Ale ^{2,3}	0,20 l	4,00
Kraftmalz ^A	0,33 l	4,00

JUICES

Apple juice	0,30 l	4,90
Rhubarb nectar	0,30 l	4,90
Passion fruit nectar	0,30 l	4,90
Black currant juice	0,30 l	4,90
Small juice spritzer	0,30 l	4,50
Large juice spritzer	0,50 l	6,80

HOT DRINKS

Coffee ⁹	cup	3,90
Cappuccino ⁹	cup	4,50
Café au Lait ⁹	cup	4,70
Latte Macchiato ⁹	glass	4,70
Espresso ⁹	cup	3,30
Espresso, double ⁹	cup	4,80
Espresso Macchiato ⁹	cup	3,90
Hot chocolate	cup	4,80
Hot chocolate with cream	cup	5,30
Hot chocolate with rum	cup	7,80
Various flavours of teas	glass	4,00
Grog	glass	7,80



granini®
TRINK Genuss

1 with preservative; 2 with coloring; 3 with antioxidant; 4 with sweetener saccharin; 5 with sweetener cyclamate; 6 with sweetener aspartame, contains phenylalanine source; 7 with sweetener acesulfame; 8 with phosphate; 9 sulfured; 10 contains quinine; 11 contains caffeine; 12 with flavor enhancer; 13 blackened; 14 waxed; 15 genetically modified.



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OUR BEER SPECIALITIES

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Augustiner Hell Halbe (lager beer)	0,5 l	5,80
Augustiner Hell Mass (lager beer)	1,0 l	11,00
Augustiner Hell Schnitt (lager beer)	approx. 0,3 l	4,30
Augustiner Edelstoff Halbe	0,5 l	6,10
Augustiner Edelstoff Mass	1,0 l	11,50
Augustiner Edelstoff Schnitt	approx. 0,3 l	4,40
Augustiner Hefeweizen (wheat beer)	bottle 0,50 l	5,80
Augustiner Dunkel	0,50 l	6,10
Augustiner Radler (lager with sprite)	0,50 l	5,80
Augustiner Radler Mass (lager with sprite)	1,00 l	11,00
Erdinger Russen Halbe (wheat beer with sprite)	0,50 l	6,10
Erdinger Russen Mass (wheat beer with sprite)	1,00 l	11,50
Erdinger Urweisse Halbe	0,50 l	6,10
Erdinger Urweisse Mass	1,00 l	11,50
Erdinger Weißbier Kristall	bottle 0,50 l	6,10
Erdinger Dunkel	bottle 0,50 l	6,10
Erdinger Weißbier (non-alcoholic)	bottle 0,50 l	6,10
Erdinger Pikantus	bottle 0,50 l	6,30
Erdinger Grapefruit (non-alcoholic)	bottle 0,33 l	4,60
Erdinger Zitrone (non-alcoholic)	bottle 0,33 l	4,60
Clausthaler (non-alcoholic)	bottle 0,33 l	4,60

**Traditonal tapping at bell ringing:
Augustiner Hell from the wooden keg**

0,5 l 5,80 €

1,0 l 11,00 €

Augustiner Hell (lager beer)

Alc. 5,2% vol.

A particularly mild, tangy, long-aged and, above all, refreshing beer. Unique in its taste, a delight for every beer connoisseur.

Water | barley malt | hops

Augustiner Edelstoff

Alc. 5,6% vol.

A pale export beer, soft, tangy and fresh at the same time, brewed from the finest raw materials. The top product of old Bavarian brewing. A pleasure for every beer connoisseur.

Water | barley malt | hops

Augustiner Hefeweizen (wheat beer)

Alc. 5,4% vol.

The amber-coloured yeast wheat beer, according to classical brewing process from the most carefully selected raw materials. In bottle fermentation, until full peak maturity stored in the vaulted brewery cellars and carefully fostered, this beer receives its freshness and delicately spicy taste.

Water | wheat malt | barley malt | hops | yeast

Augustiner Dunkel

Alc. 5,6% vol.

The old Munich beer with the malty, aromatic, spicy taste. For the lover of dark beers, this is a hearty pleasure.

Water | barley malt | hops

Erdinger Urweisse (wheat beer)

Alc. 4,9% vol.

With its distinctly top-fermented profile and strong yeast note, the original Urweisse is a quaint Bavarian wheat beer speciality.

Water | wheat malt | barley malt | hops | yeast

Erdinger Weißbier Kristall

Alc. 5,3% vol.

Erdinger Kristall, this very sparkling speciality shines with fruity, fresh flavours. Erdinger Kristall provides an extra tingle with the extra carbon dioxide. Clear wheat malt notes combine with a subtle hops note, which rounds off the finale.

Water | wheat malt | barley malt | hops | yeast

Erdinger Dunkel

Alc. 5,3% vol.

Erdinger Dunkel selected dark malt with a fine roast aroma makes Erdinger Dunkel a full-bodied pleasure.

Water | wheat malt | barley malt | hops | yeast | roasted malt beer

Erdinger Pikantus

Alc. 7,3% vol.

Erdinger Pikantus with its dark colour and fine, creamy head of foam is first of all pleasing to the eye. In the mouth it unfolds malty-round, a hint of nutmeg meets a fine nougat note. Tingling carbon dioxide harmonises wonderfully with a slight sweetness. The Pikantus ends softly and finely.

Water | wheat malt | barley malt | hops | roasted malt beer

Erdinger alkoholfrei (non-alcoholic)

< Alc. 0,5% vol.

The market leader among non-alcoholic beers. Spicy malt notes harmonize perfectly with caramel-sweet nuances, plus the stimulating bitterness.

Water | wheat malt | barley malt | hops | yeast

SPARKLING WINE

€

SEKT (GERMAN SPARKLING WINE)

Lutter & Wegner	glass 0,10 l	7,00
Lutter & Wegner	bottle 0,75 l	45,00

CHAMPAGNER

Pommery Brut Royal	piccolo 0,20 l	35,00
Pommery Brut Royal	bottle 0,75 l	95,00
Pommery Brut Royal Rosé	bottle 0,75 l	125,00
Pommery Blue Sky	bottle 0,75 l	135,00

WINE

		0,2 L	1L
	WHITES / ROSÉ BY THE GLASS		
2023	Grüner Veltliner Norbert Bauer, Weinviertel, AT	7,80	38,00
2024	Grauburgunder <i>Tag für Tag</i> Frankhof Weinkontor, DE	8,50	42,00
2023	Chardonnay, Aimery Nobles Vignes, South France	8,20	40,00
2023	ROSÉ, Portugieser Weißherbst, semi-dry Weinbiet, Pfalz, DE	8,20	40,00
	REDS BY THE GLASS		
2023	Zweigelt Norbert Bauer, Weinviertel, AT	7,80	38,00
2022	<i>Cuvée Noir</i> Cabernet Sauvignon/Merlot/Pinot Noir Emil Bauer, Pfalz, DE	8,50	42,00

Changes of the vintage can be possible.

BOTTLES WHITE/ROSÉ €

GERMANY

2022	Pinot Blanc/Chardonnay, Grohsartig Groh, Rheinhessen	0,75 l	42,00
2023	Riesling <i>EINS ZWEI DRY</i> Leitz, Rheingau	0,75 l	44,00
2021	Pinot Gris, <i>Oberbergener Bassgeige</i> VDP, Erste Lage, Franz Keller, Baden	0,75 l	52,00
2022	Silvaner, <i>Edelstahl</i> Stahl, Franken, DE	0,75 l	44,00

FRANCE WHITE/ROSÉ

2022	Sancerre AOC, Domaine Michel, Loire	0,75 l	58,00
2023	Miraval Rosé, AOP Côtes de Provence	0,75 l	49,00

NEW WORLD

2021	Chardonnay, Reserva, Escendo Rojo, Baron Philippe de Rothschild, Chile	0,75 l	49,00
2022	Sauvignon Blanc <i>Clara</i> Klein Constantia, Western Cape, South Africa	0,75 l	69,00

Changes of the vintage can be possible.

BOTTLES RED

€

GERMANY

2022	Bermatinger Pinot Noir, Ortswein Markgraf von Baden, Baden	0,75 l	49,00
2021	Black Print, Markus Schneider, Pfalz	0,75 l	54,00
		magnum 1,5 l	105,00

FRANCE

2019	AOC Mouton Cadet Rouge, Heritage, Baron Philippe de Rothschild, Bordeaux, Pauillac	0,75 l	52,00
2022	La Ciboise, Lubéron AOC M. Chapoutier, Rhône	0,75 l	42,00

ITALY

2021	LIFILI Rosso Salento, IGP A6mani, Apulia	0,75 l	39,00
2019	Masi <i>Costasera</i> Amarone della Valpolicella Classico DOCG	0,75 l	110,00

NEW WORLD

2021	Escudo Rojo, Grand Reserva, Bordeaux Cuvée, Baron Philippe de Rothschild, Chile	0,75 l	46,00
2020	Chateau Ste. Michelle, Cabernet Sauvignon, Cold Creek, Washington State, USA	0,75 l	68,00

Changes of the vintage can be possible.

APERITIF		€
Aperol Spritz ^{2,10}	0,2 l	9,50
Hugo	0,2 l	10,00
Volée Tonic (non-alcoholic)	0,3 l	9,50
 LONGDRINKS		
Wodka Lemon ^{3,10}	0,3 l	12,50
Wodka Tonic ^{3,10}	0,3 l	12,50
Jack Daniel´s Cola ^{1,2,8,11}	0,3 l	12,50
Gin Tanqueray Ten/Thomas Henry Tonic ^{3,10}	0,3 l	12,50
Needle Gin Tonic - the spruce needle gin from the Black Forest ^{3,10}	0,3 l	12,50
Wood Stork Rum Cola ^{1,2,8,11}	0,3 l	12,50
 LIQUEUR		
Baileys Original Irish Cream ^{2,3,}	4 cl	7,50
Amaretto ^H	4 cl	7,50
Verpoorten egg liqueur	4 cl	7,50
 GIN		
Gin Tanqueray Ten	4 cl	9,50
Needle Masterpiece Gin - the spruce needle gin from the Black Forest	4 cl	9,50
 WODKA		
Absolut Vodka ^A	4 cl	7,00
 BITTERS		
Ramazzotti	4 cl	7,50
Averna	4 cl	7,50
Fernet-Branca	4 cl	7,50
Jägermeister	4 cl	7,50
Molinari Sambuca	4 cl	7,50
Anger´s Augustiner Tropfen	4 cl	7,50
 AQUAVIT		
Linie Aquavit	4 cl	7,50
Jubiläums Aquavit	4 cl	8,50

1 with preservative; 2 with coloring; 3 with antioxidant; 4 with sweetener saccharin; 5 with sweetener cyclamate; 6 with sweetener aspartame, contains phenylalanine source; 7 with sweetener acesulfame; 8 with phosphate; 9 sulfured; 10 contains quinine; 11 contains caffeine; 12 with flavor enhancer; 13 blackened; 14 waxed; 15 genetically modified.

COGNAC		€
Hennessy Cognac VSOP ²	4 cl	14,00
RUM		
Havanna Club Añejo 3 Años	4 cl	8,00
Pott Rum	4 cl	6,50
Wood Stork Rum ²	4 cl	9,00
DIGESTIF		
Digestive of the house Obstler	4 cl	6,50
Grappa Nonino Optima	4 cl	12,00
Berliner Brandstifter Premium Korn	4 cl	8,00
SINGLE MALT WHISKY		
Glenmorangie Lasanta (12 years)	4 cl	12,00
Lagavulin (16 years)	4 cl	16,00
SLYRS - BAVARIAN WHISKY DISTILLERY		
Single Malt Whisky Classic	4 cl	11,00
Single Malt Fifty One	4 cl	12,00
Single Malt Oktoberfest Edition 2022	4 cl	18,00
BLACK FOREST SCHNAPPS		
Sutterer Himbeergeist (rasperry)	4 cl	7,50
Sutterer Mirabelle (plum)	4 cl	7,50
Sutterer Williams Christbirne (pear)	4 cl	7,50
Sutterer Zwetschge (plum)	4 cl	7,50
Sutterer Kirsche (cherry)	4 cl	7,50

Scheibel Altes Pflümle (old plum)	4 cl	8,50
Scheibel Moorbirne (pear)	4 cl	8,50

Scheibel