

## WELCOME TO THE ZOLLPACKHOF AUGUSTINER CELLAR

### 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!

### EXCERPT FROM OUR AUGUSTINER BEER SPECIALITIES

		€
Augustiner Hell Schnitt	approx. 0,3 l	3,70
Augustiner Hell	0,5 l	4,90
Augustiner Hell Mass	1,0 l	9,80
Augustiner Edelstoff	0,50 l	5,10
Augustiner Edelstoff Mass	1,00 l	10,20
Augustiner Dunkel	0,50 l	5,10
Augustiner Hefeweizen	bottle 0,50 l	4,90



All prices including VAT and service charge.

<b>HEARTY SNACKS/PLATES</b>	 <a href="http://peppikäse.de">peppikäse.de</a>	 <b>Richard's Wild</b>	€
<b>„Zollpackhof“ Board</b> Homemade bread, Black Forest ham, smoked pork, „Pfefferbeißer“ sausage, liver sausage, black pudding, mountain cheese, Obazda (traditional Bavarian cheese spread), egg, butter, chives bread, pickle, Bavarian radish and fresh horseradish			17,50
<b>„Cheese &amp; Bacon“ Board</b> Homemade bread, salted butter, hard- and soft cheese from the foothills of the Alps and Switzerland with fig mustard, Vorarlberger bacon, pickle and Bavarian radish			14,50
<b>„All Cheese“ Board</b> Homemade bread, salted butter, „Obazda“ (traditional Bavarian cheese spread), hard- and soft cheese from the foothills of the Alps and Switzerland with fig mustard, pickle and Bavarian radish			18,50
<b>„All fish“ Board</b> Homemade bread, smoked salmon tatar, BBQ-pulled fish, tuna praline, potato hashbrowns with sour cream, pumpernickel, lemon and horseradish			15,50
<b>„Game on game“ Board</b> Homemade bread, salted butter, lard, black pudding, liver sausage, „Wildpfefferbeißer“-sausage, „Wildknacker“-sausage, deer wreath salami, game salami, deer bacon, cranberry jelly and Bavarian radish			16,50
<b>„All green“ Board</b> Homemade bread, salted butter, „Obazda“ (traditional Bavarian cheese spread), vegetable sticks, radish, pickle and Bavarian radish			15,50

## STARTERS & SOUPS

Homemade Obazda (traditional Bavarian cheese spread) and warm pretzel	9,90
Mixed salad with balsamic or yogurt dressing	9,90
German liver dumpling soup	7,00
Large Berlin potato soup with sausages and buttered bread	8,50
Large classic goulash soup with sour cream and buttered bread	9,90

## DELICACIES

	€
„Leberkäse“ Bavarian meat loaf with fried egg and fried potatoes	14,90
„Currywurst“ Berlin-Style with homemade curry sauce and French fries	12,00
Roast pork in Augustiner dark beer sauce with Bavarian cabbage and potato dumplings	15,00
Grilled veal meatballs, Bavarian Style with homemade dark gravy, peas-carrots vegetables and mashed potatoes	16,50
Crispy pork knuckle (approx. 600 g) fresh from the oven in Augustiner dark beer sauce with sauerkraut and potato dumplings	19,50
„Wiener Schnitzel“ (pork) with warm potato cucumber salad or French fries	18,50
½ duck, crusty, from the oven with red cabbage and potato dumplings	24,00

**Augustiner „Schmankerlpfanne“** (from 2 people) p.p. 25,00

Roast Pork, „Leberkäse“, Nuremberg sausages and  
„Pfefferbeißer“-sausages with sauerkraut, Bavarian cabbage  
and red cabbage, with two different dumplings

**Augustiner „Schmankerlpfanne“** with duck, crusty (from 2 people) p.p. 31,50

„Schupfnudelpfanne“ (German finger noodles) in pumpkin foam  
with pumpkin seeds and goat cheese 15,50

Vegetarian porcini ravioli in light sage butter with fried mushrooms  
and parmesan splitter 14,50

## DESSERT

Bavarian Cream with fruit sauce and berry sorbet 8,90

Classic German apple fritters with vanilla sauce, cinnamon and sugar 9,50

**Homemade „Kaiserschmarrn“** (from 2 people) p.p. 10,50

with pickled raisins, caramelized nuts, whipped cream and  
vanilla ice cream (approx. 20 minutes preparation time)



ZOLLPACKHOF

Anno 1855

Restaurant & Biergarten

## REFRESHMENT BEVERAGES

		€
Adelholzener mineral water sparkling or still	0,75 l	7,90
Adelholzener mineral water sparkling or still	0,25 l	3,50
Sparkling water	0,50 l	4,00
Coca-Cola <sup>1,3,5,9</sup> , Coca-Cola Zero <sup>1,3,5,9</sup> , Fanta <sup>1,4</sup> , Sprite <sup>4</sup> , Spezi <sup>1,3,4,5</sup>	0,30 l	3,90
Coca-Cola <sup>1,3,5,9</sup> , Coca-Cola Zero <sup>1,3,5,9</sup> , Fanta <sup>1,4</sup> , Sprite <sup>4</sup> , Spezi <sup>1,3,4,5</sup>	0,50 l	4,90
Coca-Cola Light <sup>1,3,5,9</sup>	0,33 l	3,90
Fassbrause	0,33 l	3,50
Almdudler <sup>3</sup>	0,35 l	4,00
Thomas Henry <i>Bitter Lemon</i> <sup>10</sup> , <i>Tonic Water</i> <sup>10</sup> , <i>Ginger Ale</i> <sup>2,3,8</sup>	0,20 l	3,50
Kraftmalz <sup>3</sup>	0,33 l	4,00

## JUICES

Orange juice	0,30 l	4,00
Apple juice	0,30 l	4,00
Rhubarb juice	0,30 l	4,00
Cherry juice	0,30 l	4,00
Banana juice	0,30 l	4,00
Kiba (banana and cherry juice)	0,30 l	4,00
Black currant juice	0,30 l	4,00
Large juice	0,50 l	5,50
Small juice spritzer	0,30 l	3,50
Large juice spritzer	0,50 l	5,00

## HOT DRINKS

Coffee <sup>9</sup>	cup	3,30
Cappuccino <sup>9</sup>	cup	4,00
Café au Lait <sup>9</sup>	cup	4,00
Latte Macchiato <sup>9</sup>	glass	4,00
Espresso <sup>9</sup>	cup	2,50
Espresso, double <sup>9</sup>	cup	4,00
Espresso Macchiato <sup>9</sup>	cup	4,00
Hot chocolate	cup	4,00
Hot chocolate with cream	cup	4,50
Hot chocolate with rum	cup	6,50
Various flavours of teas	glass	3,50

1) colourant 2) with preservatives 3) antioxidant 4) with flavour enhancer  
5) with sulphur dioxide 9) caffeinated 10) contains quinine

## ALCOHOLIC DRINKS

### OUR BEER SPECIALITIES

		€
Augustiner Hell (lager beer)	0,50 l	4,90
	1,00 l	9,80
Schnitt Augustiner Hell	approx. 0,30 l	3,70
Augustiner Edelstoff	0,50 l	5,10
	1,00 l	10,20
Schnitt Augustiner Edelstoff	approx. 0,30 l	4,00
Augustiner Hefeweizen (wheat beer)	bottle 0,50 l	4,90
Augustiner Dunkel	0,50 l	5,10
Augustiner Radler (lager with sprite)	0,50 l	4,90
	1,00 l	9,80
Erdinger Russen (wheat beer with sprite)	0,50 l	5,10
	1,00 l	10,20
Erdinger Urweisse	0,50 l	5,10
	1,00 l	10,20
Erdinger Weißbier Kristall	bottle 0,50 l	4,90
Erdinger Dunkel	bottle 0,50 l	5,10
Erdinger Weißbier (non-alcoholic)	bottle 0,50 l	4,90
Erdinger Pikantus	bottle 0,50 l	5,50
Erdinger Grapefruit/Zitrone (non-alcoholic)	bottle 0,33 l	4,00
Erdinger Grapefruit/Zitrone (non-alcoholic)	bottle 0,33 l	4,00
Clausthaler (non-alcoholic)	bottle 0,33 l	4,00

### Traditional tapping of Augustiner beer from the wooden keg

0,5 l 4,90 €

1,0 l 9,80 €





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Sutterer  
1799

## SPIRITS

### SCHWARZWALD SCHNÄPSE

		€
Sutterer Himbeergeist (raspberry)	4 cl	6,50
Sutterer Mirabelle (plum)	4 cl	6,50
Sutterer Christbirne (pear)	4 cl	6,50
Sutterer Zwetschge (plum)	4 cl	6,50
Needle Masterpiece Gin - the spruce needle gin from the Black Forest	4 cl	6,50
Wood Stork Rum	4 cl	6,50
Scheibel Altes Pflümle (old plum)	4 cl	7,00
Scheibel Moorbirne (pear)	4 cl	6,00

NEEDLE  
BLACKFOREST GIN

### FINE DISTILLERY FROM FINOWFURT

Williams Christbirne, pear (for 5 people)  
certificate of incapacity for work inclusive

100 ml 28,00 €

### MIXED DRINKS

Needle Gin Tonic	0,3 l	9,50
Wood Stork Rum Cola	0,3 l	9,50
Jack Daniels Cola	0,3 l	10,00



die feinsbrennerei  
SEIT 2019

### AQUAVIT

Linie Aquavit	4 cl	6,00
Jubiläums Aquavit	4 cl	6,00

### BITTERS & ANISETTE

Ramazotti	4 cl	6,00
Averna	4 cl	6,00
Fernet-Branca	4 cl	6,00
Jägermeister	4 cl	6,00
Sambuca	4 cl	6,00
Baileys	4 cl	6,00

Scheibel

## SPARKLING WINE

<b>PROSECCO</b>		<b>€</b>
La Scala	glass 0,10 l	4,00
La Scala	bottle 0,75 l	28,00

## WINE

		<b>0,2 L</b>	<b>1L</b>
	<b>WHITES BY THE GLASS</b>		
2021	Grüner Veltliner Norbert Bauer, Weinviertel, AT	7,20	35,00
2021	Pinot Gris „Tag für Tag“ Frankhof Weinkontor	7,80	38,00
2021	Chardonnay, Aimery Noble Vignes, South France	7,80	38,00
	<b>REDS BY THE GLASS</b>		
2020	Zweigelt Norbert Bauer, Weinviertel, AT	7,20	35,00
2020	Merlot, Aimery Nobles Vignes, Südfrankreich	7,80	38,00
	Wine spritzer white or red	5,50	

Changes of the vintage can be possible.