

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

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Augustiner Hell Schnitt	approx. 0,3 l
Augustiner Hell	0,5 l
Augustiner Hell Mass	1,0 l
Augustiner Edelstoff	0,50 l
Augustiner Edelstoff Mass	1,00 l
Augustiner Dunkel	0,50 l
Augustiner Hefeweizen	bottle 0,50 l



All prices including VAT and service charge.

HEARTY SNACKS/PLATES



Richard's
Wild

„Zollpackhof“ Board

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

„Cheese & Bacon“ Board

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

„All Cheese“ Board

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

„All fish“ Board

Homemade bread, smoked salmon tatar, BBQ-pulled fish, tuna praline, potato hashbrowns with sour cream, pumpernickel, lemon and horseradish

„Game on game“ Board

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

„All green“ Board

Homemade bread, salted butter, „Obazda“ (traditional Bavarian cheese spread), vegetable sticks, radish, pickle and Bavarian radish

STARTERS & SOUPS

Homemade Obazda (traditional Bavarian cheese spread) and warm pretzel

Mixed salad with balsamic or yogurt dressing

German liver dumpling soup

Large Berlin potato soup with sausages and buttered bread

Large classic goulash soup with sour cream and buttered bread

DELICACIES

„Leberkäse“ Bavarian meat loaf with fried egg and fried potatoes

„Currywurst“ Berlin-Style with homemade curry sauce and French fries

Roast pork in Augustiner dark beer sauce
with Bavarian cabbage and potato dumplings

Grilled veal meatballs, Bavarian Style with homemade dark gravy,
peas-carrots vegetables and mashed potatoes

Crispy pork knuckle (approx. 600 g) fresh from the oven in Augustiner
dark beer sauce with sauerkraut and potato dumplings

„Wiener Schnitzel“ (pork) with warm potato cucumber salad or French fries

½ duck, crusty, from the oven with red cabbage and potato dumplings

Augustiner „Schmankerlpfanne“ (from 2 people)

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)

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

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

DESSERT

Bavarian Cream with fruit sauce and berry sorbet

Classic German apple fritters with vanilla sauce, cinnamon and sugar

Homemade „Kaiserschmarrn“ (from 2 people)

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



ZOLLPACKHOF

Anno 1855

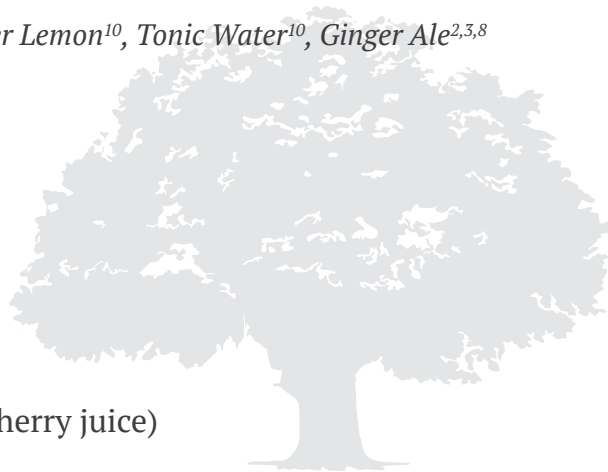
Restaurant & Biergarten

REFRESHMENT BEVERAGES

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

JUICES

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



granini®
TRINKGenuß

HOT DRINKS

Coffee ⁹	cup
Cappuccino ⁹	cup
Café au Lait ⁹	cup
Latte Macchiato ⁹	glass
Espresso ⁹	cup
Espresso, double ⁹	cup
Espresso Macchiato ⁹	cup
Hot chocolate	cup
Hot chocolate with cream	cup
Hot chocolate with rum	cup
Various flavours of teas	glass

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 1,00 l
Schnitt Augustiner Hell	approx. 0,30 l
Augustiner Edelstoff	0,50 l 1,00 l
Schnitt Augustiner Edelstoff	approx. 0,30 l
Augustiner Hefeweizen (wheat beer)	bottle 0,50 l
Augustiner Dunkel	0,50 l
Augustiner Radler (lager with sprite)	0,50 l 1,00 l
Erdinger Russen (wheat beer with sprite)	0,50 l 1,00 l
Erdinger Urweisse	0,50 l 1,00 l
Erdinger Weißbier Kristall	bottle 0,50 l
Erdinger Dunkel	bottle 0,50 l
Erdinger Weißbier (non-alcoholic)	bottle 0,50 l
Erdinger Pikantus	bottle 0,50 l
Erdinger Grapefruit/Zitrone (non-alcoholic)	bottle 0,33 l
Erdinger Grapefruit/Zitrone (non-alcoholic)	bottle 0,33 l
Clausthaler (non-alcoholic)	bottle 0,33 l

Traditional tapping of Augustiner beer from the wooden keg

0,5 l
1,0 l





ZOLLPACKHOF

Anno 1855

Restaurant & Biergarten

Sutterer
1799

SPIRITS

SCHWARZWALD SCHNÄPSE

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

NEEDLE
BLACKFOREST GIN

FINE DISTILLERY FROM FINOWFURT

100 ml 28,00 €

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

MIXED DRINKS

Needle Gin Tonic	0,3 l
Wood Stork Rum Cola	0,3 l
Jack Daniels Cola	0,3 l



AQUAVIT

Linie Aquavit	4 cl
Jubiläums Aquavit	4 cl

die feinstbrennerei
SEIT 2019

BITTERS & ANISETTE

Ramazotti	4 cl
Averna	4 cl
Fernet-Branca	4 cl
Jägermeister	4 cl
Sambuca	4 cl
Baileys	4 cl

Scheibel

SPARKLING WINE

PROSECCO

La Scala	glass 0,10 l
La Scala	bottle 0,75 l

WINE

0,2 L

WHITES BY THE GLASS

2021	Grüner Veltliner Norbert Bauer, Weinviertel, AT	7,20
2021	Pinot Gris „Tag für Tag“ Frankhof Weinkontor	7,80
2021	Chardonnay, Aimery Noble Vignes, South France	7,80

REDS BY THE GLASS

2020	Zweigelt Norbert Bauer, Weinviertel, AT	7,20
2020	Merlot, Aimery Nobles Vignes, Südfrankreich	7,80
	Wine spritzer white or red	5,50

Changes of the vintage can be possible.