

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!

SMALL DISHES WITH A BEER	Euro
Homemade Obazda (traditional Bavarian cheese spread) and warm pretzel	8.60
Small board with „Obazda“ (traditional Bavarian cheese spread) black forest ham, cold roast pork, Bavarian radish and pickle	9.90
Bavarian radish with chives bread	6.90

OUR RECOMMANDATION TO DRINK

Augustiner Hell Schnitt		approx 0,3 l	3.50
Augustiner Hell		0,5 l	4.70
Augustiner Hell Maß		1,0 l	9.40

All prices including VAT and service charge

SOUPS

Vegetarian soup of the day	6.00
Liver dumpling soup	6.50
Berlin potato soup with sausages	6.90

STARTERS & SALADS

Bavarian sausage salad with red onions, pickle and pretzel bits	8.50
Large mixed salad with cherry tomatoes cucumber, bell pepper, mushrooms and balsamic dressing	9.50
Homemade onion tart with sour cream and salad bouquet	9.90
Maultaschen (Swabian pasta pockets) with onions and parsley salad in beef broth	10.50
Glazed chicken breast with melted cherry tomatoes leaf salad and yoghurt dressing	12.50
Homemade pickled salmon with potato pancake lime sour cream and salad	15.00
Beef carpaccio with truffle dressing parmesan cheese, pine nuts and salad bouquet	16.50

HEARTY SNACKS & SAUSAGE PLATES

Oven-fresh pretzel	3.60
Bavarian radish with chives bread	6.90
Homemade Obazda (traditional Bavarian cheese spread) and warm pretzel	8.60
Small board with „Obazda“ (traditional Bavarian cheese spread) black forest ham, cold roast pork, Bavarian radish and pickle	9.90

Brotzeitbrettl (Bavarian starter plate) (from 2+ persons)

Black forest ham, cold cut roast pork, „Landjäger“ sausage
liverwurst, cheese, „Obazda“ (traditional Bavarian cheese spread), pickle,
Bavarian radish, chives bread, fresh horseradish

per person 13.50

Sausage Plate Munich Two original Munich sausages with Händlmaiers sweet mustard and oven-fresh pretzel	8.50
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Sausage Plate Berlin Currywurst with homemade curry sauce and french fries	11.00
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Sausage Plate „Zollpackhof“ Berlin Currywurst with homemade curry sauce original Nuremberg sausages and Pfefferbeißer (German cured cold smoked sausage with pepper) and potato salad	14.90
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Sausage Plate Nuremberg Nuremberg sausages and Sauerkraut with warm mashed potatoes	
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with 6 sausages	12.90
with 9 sausages	15.90
with 12 sausages	18.90
+ each sausage	1.00



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Euro

DELICACIES

Cheese spaetzle with bacon and fried onions 13.90

Roast pork in Augustiner dark beer sauce
with Bavarian cabbage and potato dumplings 14.50

Crispy pork knuckle (600 g) fresh from the oven in
Augustiner dark beer sauce with sauerkraut and potato dumplings 16.50

Pork „Wiener Schnitzel“ with lemon 17.50

Munich Schnitzel of pork in breadcrumb coating
with horseradish and sweet mustard 19.50

Original „Wiener Schnitzel“ of veal with lemon and cranberry jelly 22.50

*We serve our Schnitzel either with warm potato and cucumber salad,
parsley potatoes, fried potatoes or french fries*

Calf's liver „Berlin style“ with braised onions
glazed apple and mashed potatoes 19.50

Fried trout fillet with wild rice
sweet and sour root vegetables and dill sauce 19.90

„Schmankerlpfanne“ for 2+ persons p.p. 23.00

Roast pork, Leberkäse (Bavarian sausage loaf), duck
Nuremberg sausages and Pfefferbeisser (German cured cold
smoked sausage with pepper) with sauerkraut, Bavarian cabbage
and red cabbage served with potato dumplings

Roasted ½ duck with red cabbage and parsley potatoes 21.00

Grilled veal cutlet with fried potatoes
bacon beans and herb butter 22.50

Euro

VEGETARIAN DISHES

Cheese spaetzle with leek and fried onions	12.90
Vegan vegetable curry with rice	12.90
Fried vegetarian „Maultaschen“ (Swabian pasta pockets) sweet potato puree and creamy kohlrabi	15.50

SIDE ORDERS

Coleslaw with bacon, cucumber salad, mixed salad potato and cumber salad, fried potatoes, french fries, parsley potatoes	each 5.00
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FOR OUR SMALL GUESTS UP TO 12 YEARS

Pasta with tomato sauce	5.90
Small pork „Schnitzel“ with french fries	7.90
Fish fingers with mashed potatoes and buttered peas	7.90
Extra plate	0.00

SWEETS

Bavarian cream with fruit sauce and berry compote	6.50
Warm chocolate cake with pear compote and vanilla sauce	7.50
Warm apple strudel with vanilla sauce or vanilla ice cream	8.50
Classic German apple fritters with vanilla ice cream	9.00

CHEESE

Board with four various German and Austrian cheese Tessin fig mustard, vegetable sticks and bread	p.p. 12.50
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CAKE

Various homemade cakes	3.90
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NON-ALCOHOLIC BEVERAGES

SOFT DRINKS

Adelholzener mineral water sparkling or still	0,75 l	7.90
Selters mineral water from the Lahn sparkling or still	0,25 l	3.00
	0,75 l	7.90
Sparkling water	0,50 l	4.00
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	3.50
	0,50 l	4.50
Coca Cola Light ^{1,3,5,9}	0,33 l	3.50
Fassbrause	0,33 l	3.50
Almdudler ³	0,35 l	3.50
Thomas Henry	0,20 l	3.50
<i>Bitter Lemon¹⁰, Tonic Water¹⁰, Elderflower Tonic¹⁰, Ginger Ale^{2,3,8}</i>		
Kraftmalz ³	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
Saftschorle (juice spritzer)	0,50 l	5.00

HOT DRINKS

Coffee ⁹	cup	3.00
Cappuccino ⁹	cup	4.00
Coffee with milk ⁹	cup	4.00
Latte macchiato ⁹	glass	4.00
Espresso ⁹	cup	2.50
Espresso, double ⁹	cup	4.00
Espresso macchiato ⁹	cup	3.50
Hot chocolate	cup	3.50
Hot chocolate with cream	cup	4.00
Hot chocolate with rum	cup	6.00
Various teas	glass	3.50

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



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ALCOHOLIC DRINKS

OUR BEER SPECIALITIES

Augustiner Hell	0,50 l	4.70
	1,00 l	9.40
Schnitt Augustiner Hell	approx 0,30 l	3.50
Augustiner Edelstoff	0,50 l	4.90
	1,00 l	9.80
Schnitt Augustiner Edelstoff	approx 0,30 l	3.70
Augustiner Hefeweizen	0,50 l bottle	4.70
Augustiner Dunkel	0,50 l	4.90
Augustiner Radler	0,50 l	4.70
	1,00 l	9.40
Erdinger Russen	0,50 l	4.90
	1,00 l	9.80
Erdinger Urweisse	0,50 l	4.90
	1,00 l	9.80
Erdinger Weißbier Kristall	0,50 l bottle	4.70
Erdinger Dunkel	0,50 l bottle	4.70
Erdinger Weißbier (non alcoholic)	0,50 l bottle	4.70
Erdinger Pikantus	0,50 l bottle	5.20
Clausthaler (non alcoholic)	0,33 l bottle	4.00
Erdinger Grapefruit (non alcoholic)	0,33 l bottle	4.00
Erdinger Zitrone (non alcoholic)	0,33 l bottle	4.00

Traditional tapping	0,5 l	4.70
of Augustiner beer from the wooden keg	1,0 l	9.40





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SPARKLING WINE

Sekt (German sparkling wine)

Lutter & Wegner	0,10 l glass	6.00
Lutter & Wegner	0,75 l bottle	35.00

CHAMPAGNER

POMMERY Brut Royal	0,20 l piccolo	24.00
POMMERY Brut Royal	0,75 l bottle	69.00
POMMERY Brut Royal Rosé	0,75 l bottle	79.00
POMMERY Blue Sky	0,75 l bottle	89.00

WINE

WHITES / ROSÉ BY THE GLASS

0,20 l

1,0 l

2020	Grüner Veltliner Norbert Bauer, Weinviertel, AT	6.80	32.00
2020	Grauburgunder „Tag für Tag“ Frankhof Weinkontor, Pfalz, DE	6.80	32.00
2020	Chardonnay, Aimery Noble Vignes, Südfrankreich	7.00	34.00
2020	ROSÉ, Portugieser Weissherbst, semi-dry Weinbiet, Pfalz, DE	7.10	35.00

REDS BY THE GLASS

2017	Zweigelt Norbert Bauer, Weinviertel, AT	6.80	32.00
2018	Spätburgunder „Tag für Tag“ Frankhof Weinkontor, Pfalz, DE	6.80	32.00
2019	Merlot, Aimery Nobles Vignes, South France	7.00	34.00

Euro

BOTTLES WHITE

0,751

GERMANY

2020	Weißburgunder/Chardonnay, Grohsartig Groh, Rheinhessen	35.00
2020	Riesling „EINS ZWEI DRY“ Leitz, Rheingau	38.00
2020	Grauer Burgunder, VDP Gutswein Friedrich Becker, Pfalz	42.00

FRANCE WHITE & ROSÉ

2019	Sancerre AOC Domaine Michel Thomas, Loire	39.00
2020	ROSÉ, Les Paracelles Signe Mouton Cadet Baron Philippe de Rothschild, Bordeaux, Medoc	44.00

ITALY

2019	Sentiro delle gerle, Etna Bianco DOC südöstlicher Hang des Ätna, Mandrarossa, Sicily	49.00
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NEW WORLD

2020	Sauvignon Blanc Fryers Cove, Doring Bay, South Africa	36.00
2020	Chardonnay Reserve Louisvale, Stellenbosch, South Africa	42.00

Changes of the year can be possible

Euro

BOTTLES RED

0,75l

GERMANY

2017	Pinot Noir, VDP Gutswein Friedrich Becker, Pfalz	42.00
2018	Black Print Markus Schneider, Pfalz	39.00

1,5 l Magnum 75.00

AUSTRIA

2017	Blaufränkisch Reserve DAC, Groszer Wein vom Riegel Eisenberg, Südburgenland	46.00
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FRANCE

2017	AOC Mouton Cadet Rouge Baron Philippe de Rothschild, Bordeaux, Pauillac	42.00
		0,375 l 22.00
2017	La Ciboise, Lubéron AOC M. Chapoutier, Rhône	34.00

ITALY

2016	LIFILI Rosso Salento, IGP A6mani, Apulia	32.00
2016	Chianti Rufina DOCG Frescobaldi, Tuskany	44.00
2017	Sentiro delle gerle, Etna Rosso DOC südöstlicher Hang des Ätna, Mandrarossa, Sicily	49.00

SPAIN

2015	Marques de Riscal, Reserva DOC Rioja	46.00
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NEW WORLD

2018	Puro Corte Dieter Meier, Mendoza, AR	44.00
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Changes of the year can be possible

APERITIF

Kir Royal with sparkling wine	0,1 l	6.50
Aperol Spritz	0,2 l	8.00
Hugo	0,2 l	8.00
Martini dry, extra dry or rosso	5 cl	5.00

MIXED DRINKS

Campari Orange	4 cl	9.50
Vodka Lemon	4 cl	9.50
Vodka Tonic	4 cl	9.50
NEEDLE GIN TONIC	4 cl	8.00
Wood Stork Rum Cola	4 cl	9.00

LIQUEUR

Baileys Original Irish Cream	4 cl	6.00
Amaretto	4 cl	5.00

GIN

Gin Tanqueray Ten	4 cl	7.50
NEEDLE MASTERPIECE Gin - <i>the spruce needle gin from the Black Forest</i>	4 cl	5.50

VODKA

Absolut Vodka	4 cl	6.00
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BITTERS & ANISETTE

Ramazzotti	4 cl	5.00
Averna	4 cl	5.00
Fernet-Branca	4 cl	5.00
Jägermeister	4 cl	5.00
Sambuca	4 cl	5.00
Pastis	4 cl	5.00
Augustiner Tropfen	4 cl	5.00



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		Euro
AQUAVIT		
Linie Aquavit	4 cl	5.50
Jubiläums Aquavit	4 cl	5.50
COGNAC		
Hennessy Cognac	4 cl	12.00
RUM		
Havanna Club Añejo 3 Años	4 cl	6.00
Pott Rum	4 cl	6.00
EGG LIQUEUR		
Egg liqueur	4 cl	3.50
DIGESTIF		
House schnapss „Obstler“	4 cl	6.00
Grappa Nonino Optima	4 cl	10.00
Otto Craft Korn	4 cl	6.00
BOURBON & SCOTCH		
Johnnie Walker Red Label	4 cl	7.00
Jim Beam Bourbon	4 cl	8.00
Jack Daniels	4 cl	7.00
SINGLE MALT WHISKY		
Lagavulin - 16 Jahre	4 cl	12.00
Glenmorangie Lasanta - 12 Jahre	4 cl	10.00
BLACK FORERST SCHNAPPS		
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
Scheibel Altes Pflümle (plum)	4 cl	6.00
Scheibel Moorbirne (pear)	4 cl	7.00