

# WELCOME TO THE AUGUSTINER KELLER - 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!

Euro

## SELECTION OF OUR AUGUSTINER BEER SPECIALITIES

<b>Augustiner</b> Hell Schnitt	 <b>Augustiner</b> <b>Bräu München</b> <b>gegründet 1328</b>	approx 0,3 l	3.50
<b>Augustiner</b> Hell		0,5 l	4.70
<b>Augustiner</b> Hell Maß		1,0 l	9.40
<b>Augustiner</b> Edelstoff		0,5 l	4.90
<b>Augustiner</b> Edelstoff Maß		1,0 l	9.80
<b>Augustiner</b> Dunkel		0,5 l	4.90
<b>Augustiner</b> Hefeweizen		0,5 l bottle	4.70

## HEARTY SNACKS

<b>„Zollpackhof“ board</b>	16.00
Crusty bread, salted butter, „Obazda“ (traditional Bavarian cheese spread) Griebenschmalz (traditional German spread with bacon bits), liverwurst cured ham, marinated Appenzeller, pickle and bavarian radish	
<b>„All green“ board</b>	13.50
Crusty bread, salted butter, „Obazda“ (traditional Bavarian cheese spread) vegetable sticks, radish, pickle and bavarian radish	
<b>„All cheese“ board</b>	14.00
Crusty bread, salted butter, „Obazda“ (traditional Bavarian cheese spread) goat cheese with fig mustard, Austrian and South German hard and soft cheese, vegetable sticks, pickle and bavarian radish	
<b>„All fish“ board</b>	15.00
smoked salmon tartare, BBQ-pulled fish, tuna bites served with hash browns and sour cream, brown bread, lemon and horseradish cream	
<b>„Game on game“ board</b>	18.00
crusty bread, salted butter, Griebenschmalz (German spread with bacon bits) organic game salami & venison ham from the „Wildmanufaktur“ in Mecklenburg-Vorpommern, venison rilette, cranberry jelly and bavarian radish	

## STARTERS & SOUPS

Homemade <b>Obazda</b> (traditional Bavarian cheese spread) and warm pretzel	8.60
<b>Mixed salad</b> with balsamic or yogurt dressing	9.50
<b>German liver dumpling soup</b>	6.50
Large Berlin <b>potato soup</b> with sausages and seasoned buttered bread	8.50
Large classic <b>goulash soup</b> with sour cream and seasoned buttered bread	9.50





ZOLLPACKHOF

Année 1855

Restaurant & Biergarten

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## DELICACIES

**Leberkäse** (Bavarian sausage loaf) with fried egg and fried potatoes 10.90

**Currywurst** with homemade curry sauce and french fries 11.00

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

**Veal patties** with homemade dark jus  
carrot and peas and mashed potatoes 16.50

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

„**Wiener Schnitzel**“ (**pork**) with french fries  
or warm potato-cucumber salad 17.50

**Roasted ½ duck** with red cabbage and parsley potatoes 21.00

**Augustiner Schmankerlpfanne** for 2+ persons p.p. 23.00  
Roast pork, Leberkäse, duck, Nuremberg sausages and Pfefferbeisser  
(German cured cold smoked sausage with pepper) with sauerkraut  
Bavarian cabbage and red cabbage served potato dumplings

„**Schupfnudelpfanne**“ (German finger noodles) in pumpkin foam  
with pumpkin seeds and goat cheese 14.00

## DESSERT

Homemade **Ofenschlupfer** with vanilla sauce 7.00

Classic German **apple fritters** with cinnamon & sugar and vanilla sauce 9.00

**Homemade Kaiserschmarrn** for 2+ persons p.p. 9.00  
(traditional lightly sweetened Bavarian torn pancake)  
with whipped cream, caramelized nuts and vanilla ice cream  
(approx 20 minutes preparation time)



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## ALCOHOLIC BEVERAGES

### OUR BEER SPECIALTIES

<b>Augustiner Hell</b>	0,50 l	4.70
	1,00 l	9.40
Schnitt <b>Augustiner Hell</b>	approx 0,30 l	3.50
<b>Augustiner Edelstoff</b>	0,50 l	4.90
	1,00 l	9.80
Schnitt <b>Augustiner Edelstoff</b>	approx 0,30 l	3.70
<b>Augustiner Hefeweizen</b>	0,50 l bottle	4.70
<b>Augustiner Dunkel</b>	0,50 l	4.90
<b>Augustiner Shandy (Radler)</b>	0,50 l	4.70
	1,00 l	9.40
<b>Erdinger Russen</b>	0,50 l	4.90
	1,00 l	9.80
<b>Erdinger Urweisse</b>	0,50 l	4.90
	1,00 l	9.80
<b>Erdinger Weißbier Kristall</b>	0,50 l bottle	4.70
<b>Erdinger Dunkel</b>	0,50 l bottle	4.70
<b>Erdinger Weißbier (alcohol free)</b>	0,50 l bottle	4.70
<b>Erdinger Pikantus</b>	0,50 l bottle	5.20
Clausthaler (alcohol free)	0,33 l bottle	4.00

#### Traditional tapping

of Augustiner beer from the wooden keg

0,50 l 4.70

1,00 l 9.40



Augustiner  
BräuMünchen  
gegründet 1328



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## NON-ALCOHOLIC BEVERAGES

### SOFT DRINKS

Adelholzener sparkling or still	0,75 l	7.90
Selters mineral 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 <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	3.50
	0,50 l	4.50
Coca Cola Light <sup>1,3,5,9</sup>	0,33 l	3.50
Fassbrause	0,33 l	3.50
Almdudler <sup>3</sup>	0,35 l	3.50
Thomas Henry	0,20 l	3.50
<i>Bitter Lemon <sup>10</sup>, Tonic Water <sup>10</sup>, Elderflower Tonic, Ginger Ale<sup>2,3,8</sup></i>		
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
Black currant juice	0,30 l	4.00
„Saftschorle“ (juice spritzer)	0,50 l	5.00

### HOT DRINKS

Coffee <sup>9</sup>	cup	3.00
Cappuccino <sup>9</sup>	cup	4.00
Coffee with milk <sup>9</sup>	cup	4.00
Latte macchiato <sup>9</sup>	glass	4.00
Espresso <sup>9</sup>	cup	2.50
Double espresso <sup>9</sup>	cup	4.00
Espresso macchiato <sup>9</sup>	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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## SPIRITS

### BLACK FOREST SPIRITS

<b>Sutterer</b> Williams Christbirne (pear)	4 cl	6.50
<b>Sutterer</b> Zwetschge (plum)	4 cl	6.50
<b>Sutterer</b> Mirabelle	4 cl	6.50
<b>Sutterer</b> Himbeergeist (raspberry)	4 cl	6.50
<b>Needle</b> Gin	4 cl	5.50
<b>Wood Stork</b> Rum	4 cl	5.00
<b>Scheibel</b> Moorbirne (pear)	4 cl	7.00
<b>Scheibel</b> Altes Pflümle (plum)	4 cl	6.00
<b>Needle</b> Gin Tonic	4 cl	8.00
<b>Wood Stork</b> Cuba Libre	4 cl	9.00
<b>Jack Daniels</b> Cola	4 cl	10.00

### FEINBRENNEREI FROM FINOWFURT

<b>Williams Christbirne</b> for 4 persons	100 ml	28.00
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### AQUAVIT

Linie Aquavit	4 cl	5.50
Jubiläums Aquavit	4 cl	5.50

### BITTERS & ANISETTE

Ramazotti	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
Baileys	4 cl	6.00

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## SPARKLING WINE

### PROSECCO

La Scala	0,10 l	4.00
	0,75 l	21.00

### WINE

<b>Wine spritzer</b> white or red	0,20 l	5.50
	<b>0,20 l</b>	<b>1,0 l</b>

### WHITES

2020 <b>Grüner Veltliner</b> Norbert Bauer, Weinviertel, AT	6.80	32.00
2020 <b>Grauburgunder</b> „Tag für Tag“ Frankhof Weinkontor, Pfalz, DE	6.80	32.00
2019 <b>Scheurebe</b> „Tag für Tag“, semi-dry Frankhof Weinkontor, Pfalz, DE	6.80	32.00

### REDS

2017 <b>Zweigelt</b> Norbert Bauer, Weinviertel, AT	6.80	32.00
2018 <b>Spätburgunder</b> „Tag für Tag“ Frankhof Weinkontor, Pfalz, DE	6.80	32.00