

## THE ASPARAGUS MENU

Asparagus cream soup  
8,50 €

Gratinated baby gem lettuce hearts  
with asparagus vinaigrette and Parmesan,  
served with a duo of asparagus vegetables  
14,50 €

Asparagus risotto  
with pan-fried asparagus & herb salad 17,50 €

250 g Beelitz asparagus with new potatoes  
and Hollandaise sauce or browned butter  
16 €

500 g Beelitz asparagus with new potatoes  
and Hollandaise sauce or browned butter  
29 €

### EXTRAS

Small veal schnitzel  
14 €

Small pork schnitzel  
11 €

Beef fillet mignon  
20 €



## 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...   |   | €                  |
|--|---|--------------------|
| <b>Augustiner</b> Hell Schnitt   |  | approx. 0,3 l 4,30 |
| <b>Augustiner</b> Hell Halbe   |   | 0,5 l 5,80         |
| <b>Augustiner</b> Hell Mass  |   | 1,0 l 11,00        |
| Aperol Spritz  |   | 0,3 l 9,50         |
| <b>WE ALSO RECOMMEND</b>   |   |                    |
| Mini meatballs with lukewarm potato and cucumber salad, gherkin, Obazda (traditional Bavarian cheese spread) and tarragon mustard, in addition pretzel chips and 2 slices of bread |   | 9,90               |
| <b>Small „Brotzeit“ board</b> ( <i>perfect for two to share</i> )  |   | 16,70              |
| Black Forest ham, smoked pork, „Pfefferbeißer“-sausage, Obazda (traditional Bavarian cheese spread), egg, gherkin, Bavarian radish, bread basket and salted butter                 |   |                    |

All prices include VAT

## ZOLLPACKHOF TAPAS TO SHARE €

**Board with cured ham** 12,80

South Tyrolean Casa Modena with cornichons,  
 horseradish and pretzel chips

**Board with cheese**

Tête de Moine with grapes, tomato jam and pretzel chips 12,30  
 (Pairs perfectly with a glass of Beerenauslese)

**Board with grilled peppers**

Pimientos de Padrón with Maldon salt, served with olive tapenade,  
 pearl onions and pretzel chips 12,30

### ADD-ONS:

Tête de Moine (cheese) 5,90

South Tyrolean cured ham 5,90

Pair of Pfefferbeißer (pepper sausage) 4,90

Mini meatballs (3 pieces) 4,90

Pimientos de Padrón 4,90

Tomato jam 3,90

Olive tapenade 3,90

Pearl onions 3,00

Cornichons 3,50

Pretzel chips 1,50

Grapes 2,00

## BAVARIAN CHARCUTERIE PLATE

**Small „Brotzeit“ board (as a starter)** 16,70

Black Forest ham, smoked pork, „Pfefferbeißer“-sausage, Obazda  
 (traditional Bavarian cheese spread), egg, gherkin, Bavarian radish,  
 bread basket and salted butter

## SOUPS

€

|   |      |
|---|------|
| Vegetarian soup of the day                    | 7,60 |
| Berlin-style potato soup with Vienna sausages | 8,40 |

## STARTERS

|   |       |
|---|-------|
| Fresh radish with chive bread   | 8,60  |
| Homemade Obazda (1 scoop) with oven-fresh pretzel   | 8,90  |
| Bavarian sausage salad with red onions, radishes, gherkin and pretzel chips   | 11,60 |
| Mini meatballs with lukewarm potato and cucumber salad, gherkin, Obazda and tarragon mustard, in addition pretzel chips and 2 slices of bread | 9,90  |

## SALADS

|  |       |
|--|-------|
| Caesar salad with croutons, Parmesan cheese and Caesar dressing  | 13,60 |
| Large mixed salad with cucumber, red onion, corn, bell pepper, carrot, and popcorn sprouts, served with balsamic dressing or yogurt dressing | 12,10 |

### SALAD EXTRAS:

|  |      |
|--|------|
| + Glazed chicken stripes                     | 6,40 |
| + Extra balsamic dressing                    | 1,50 |
| + Extra yogurt dressing                      | 1,50 |
| + Extra Caesar dressing                      | 1,50 |
| + A basket of homemade bread (6 half slices) | 6,60 |
| + Oven-fresh pretzel                         | 4,20 |
| + Butter with Maldon-salt                    | 1,50 |

## SCHNITZELS

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|  |       |
|--|-------|
| Original Wiener Schnitzel from veal<br>with lemon and cranberry                    | 29,90 |
| Schnitzel „Vienna Style“ from pork with lemon                                      | 21,90 |
| Munich Schnitzel from pork in a breading<br>of fresh horseradish and sweet mustard | 23,90 |
| + Creamy mushroom sauce  | 4,90  |
| + Cranberries  | 1,50  |

*We serve our schnitzels with side salad, lukewarm potato and cucumber salad, French Fries or fried potatoes with bacon*



## SAUSAGES

€

|  |       |
|--|-------|
| <b>Sausage Plate „Munich“</b><br>Pair of Munich Weißwurst with Händlmaier’s sweet mustard<br>and oven-fresh pretzel  | 11,30 |
| <b>Sausage Plate „Berlin“</b><br>Currywurst (2 pieces) from regional production<br>with homemade curry sauce and French Fries                                      | 16,90 |
| <b>Sausage Plate „Nuremberg“</b><br>Nuremberg sausages (9 pieces) with <b>Augustiner</b> dark beer sauce,<br>in addition sauerkraut and mashed potatoes            | 18,60 |
| <b>Sausage Plate „Zollpackhof“</b><br>One Currywurst, Nuremberg sausages (3 pieces),<br>a pair of Pfefferbeißer, in addition lukewarm<br>potato and cucumber salad | 17,50 |

| <b>DELICACIES</b>   | €     |
|---|-------|
| Roast pork in <b>Augustiner</b> dark beer sauce, in addition Bavarian cabbage and potato dumplings with buttered breadcrumbs                        | 19,90 |
| Crispy pork knuckle fresh from the oven on <b>Augustiner</b> dark beer sauce, served with sauerkraut and potato dumplings with buttered breadcrumbs | 23,70 |
| Dry-aged pork chop from Havelländer pork with herb butter and jus, served with green beans and pan-fried potatoes with bacon                        | 27,90 |
| Tender braised regional ox cheek with buttered sugar snap peas and potato-garlic mousseline   | 26,80 |
| Entrecôte with herb butter, served with French Fries and salad bouquet  | 27,90 |
| Deboned chicken leg, marinated with honey, thyme and garlic with tomato-scented vegetables and herb rice  | 23,40 |
| <b>DELICACIES EXTRAS:</b>   |       |
| + Small mixed salad with cherry tomatoes, cucumber, bell pepper, carrot spaghetti and balsamic dressing   | 6,40  |
| + Extra creamy mushroom sauce   | 4,90  |
| + Extra <b>Augustiner</b> dark beer sauce   | 3,00  |
| + Extra herb butter   | 2,50  |
| + Extra cranberry   | 1,50  |
| + Extra bacon   | 2,00  |

## VEGETARIAN DELICACIES

|  |       |
|--|-------|
| Vegetarian cheese spaetzle with leek and fried onions  | 17,40 |
| Vegetarian south Tyrolean dumpling trilogy<br>with tomato-sage ragout and parmesan   | 17,60 |
|  Vegan yellow curry<br>with seasonal vegetables and sesam-coriander rice                                    | 17,10 |
|  Vegan vegetable maultaschen with chive cream,<br>in addition roasted cauliflower and mashed sweet potatoes | 17,50 |
| <b>EXTRAS WITH OUR VEGETARIAN DELICACIES:</b>  |       |
| + Small mixed salad with cherry tomatoes, cucumber,<br>bell pepper, carrot spaghetti and balsamic dressing   | 6,40  |
| + Extra bacon  | 2,00  |

## FOR OUR SMALL GUESTS UP TO 12 YEARS

|  |       |
|--|-------|
| Small schnitzel „Vienna Style“ from pork with French Fries | 12,30 |
| Nuremberg sausages (6 pieces) with mashed potatoes         | 11,10 |
| Pasta with tomato sauce                                    | 8,90  |
| Chicken nuggets with French Fries                          | 9,10  |
| Räuberteller (plate for little food robbers)               | 0,00  |

## SIDE DISHES

|  | €    |
|--|------|
| Side salad                                 | 6,40 |
| Cucumber salad                             | 6,40 |
| Lukewarm potato and cucumber salad         | 6,40 |
| Little Caesar salad                        | 6,40 |
| French Fries                               | 6,40 |
| Mashed potatoes                            | 6,40 |
| Fried potatoes with bacon                  | 6,40 |
| Potato dumplings with buttered breadcrumbs | 6,40 |
| Bacon beans                                | 6,40 |
| Organic fried egg                          | 3,00 |

## FROM OUR IN-HOUSE PÂTISSERIE

|  |       |
|--|-------|
| Warm homemade brownie with caramel sauce and vanilla ice cream | 12,90 |
| Warm apple strudle with vanilla sauce<br>or vanilla ice cream  | 12,90 |
| Caramelized vanilla cream with fresh berries                   | 10,90 |
| Homemade cakes and pies from our in-house bakery               | 5,90  |

### EXTRAS WITH OUR DESSERTS:

|                                 |      |
|---------------------------------|------|
| + additional whipped cream      | 1,90 |
| + additional scoop of ice cream | 2,80 |
| + additional scoop of sorbet    | 3,90 |



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## NON-ALCOHOLIC DRINKS

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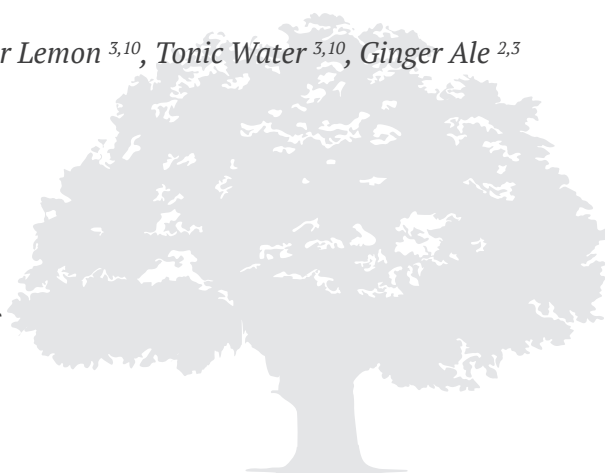
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|---|--------|------|
| Adelholzener mineral water sparkling or still   | 0,25 l | 3,90 |
| Adelholzener mineral water sparkling or still   | 0,75 l | 8,90 |
| Sparkling water   | 0,50 l | 4,00 |
| Coca-Cola <sup>1,2,8,11</sup> , Coca-Cola Zero <sup>1,2,3,5,6,7,8,11</sup> , Fanta <sup>1,2,3</sup> , Sprite <sup>1,3</sup> , Spezi <sup>1,2,3,8,11</sup> | 0,30 l | 4,00 |
| Coca-Cola <sup>1,2,8,11</sup> , Coca-Cola Zero <sup>1,2,3,5,6,7,8,11</sup> , Fanta <sup>1,2,3</sup> , Sprite <sup>1,3</sup> , Spezi <sup>1,2,3,8,11</sup> | 0,50 l | 5,00 |
| Fassbrause <sup>1,3,4,5,6,7</sup>   | 0,33 l | 4,30 |
| Almdudler <sup>2,3</sup>  | 0,35 l | 4,70 |
| Thomas Henry <i>Bitter Lemon</i> <sup>3,10</sup> , <i>Tonic Water</i> <sup>3,10</sup> , <i>Ginger Ale</i> <sup>2,3</sup>                                  | 0,20 l | 4,00 |
| Kraftmalz <sup>A</sup>  | 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 <sup>9</sup>             | cup   | 3,90 |
| Cappuccino <sup>9</sup>         | cup   | 4,50 |
| Café au Lait <sup>9</sup>       | cup   | 4,70 |
| Latte Macchiato <sup>9</sup>    | glass | 4,70 |
| Espresso <sup>9</sup>           | cup   | 3,30 |
| Espresso, double <sup>9</sup>   | cup   | 4,80 |
| Espresso Macchiato <sup>9</sup> | 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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|   |               |       |
|---|---------------|-------|
| <b>Augustiner</b> Hell Halbe (lager beer)         | 0,5 l         | 5,80  |
| <b>Augustiner</b> Hell Mass (lager beer)          | 1,0 l         | 11,00 |
| <b>Augustiner</b> Hell Schnitt (lager beer)       | approx. 0,3 l | 4,30  |
| <b>Augustiner</b> Edelstoff Halbe                 | 0,5 l         | 6,30  |
| <b>Augustiner</b> Edelstoff Mass                  | 1,0 l         | 11,90 |
| <b>Augustiner</b> Edelstoff Schnitt               | approx. 0,3 l | 4,50  |
| <b>Augustiner</b> Weissbier (wheat beer)          | bottle 0,50 l | 6,30  |
| <b>Augustiner</b> Dunkel                          | 0,50 l        | 6,30  |
| <b>Augustiner</b> Radler (lager with sprite)      | 0,50 l        | 5,80  |
| <b>Augustiner</b> Radler Mass (lager with sprite) | 1,00 l        | 11,00 |
| Erdinger Russen Halbe (wheat beer with sprite)    | 0,50 l        | 6,30  |
| Erdinger Russen Mass (wheat beer with sprite)     | 1,00 l        | 11,90 |
| Erdinger Urweisse Halbe                           | 0,50 l        | 6,30  |
| Erdinger Urweisse Mass                            | 1,00 l        | 11,90 |
| Erdinger Weizenbier Kristall                      | bottle 0,50 l | 6,30  |
| Erdinger Dunkel                                   | bottle 0,50 l | 6,30  |
| Erdinger Weizenbier (non-alcoholic)               | bottle 0,50 l | 6,30  |
| Erdinger Pikantus                                 | bottle 0,50 l | 6,60  |
| Erdinger Grapefruit (non-alcoholic)               | bottle 0,33 l | 4,90  |
| Erdinger Zitrone (non-alcoholic)                  | bottle 0,33 l | 4,90  |
| Clausthaler (non-alcoholic)                       | bottle 0,33 l | 4,90  |

**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 Weissbier (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



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### SEKT

|                          |               |       |
|--------------------------|---------------|-------|
| Geldermann Carte Blanche | glass 0,10 l  | 8,00  |
| Geldermann Carte Blanche | bottle 0,75 l | 47,00 |

### CHAMPAGNER

|      |                                    |               |        |
|------|------------------------------------|---------------|--------|
|      | Laurent Perrier La Cuvee Brut      | demi 0,375 l  | 49,00  |
|      | Laurent Perrier La Cuvee Brut      | bottle 0,75 l | 95,00  |
|      | Laurent Perrier La Cuvee Brut Rosé | bottle 0,75 l | 165,00 |
| 2015 | Laurent Perrier Brut Millesime     | bottle 0,75 l | 285,00 |

## WINE

|      | <b>WHITES / ROSÉ BY THE GLASS</b>  | <b>0,2 L</b> | <b>1L</b> |
|------|--|--------------|-----------|
| 2025 | Grüner Veltliner<br>Norbert Bauer, Weinviertel, AT                                 | 7,80         | 38,00     |
| 2024 | Pinot Gris <i>Tag für Tag</i><br>Frankhof Weinkontor, DE                           | 8,50         | 42,00     |
| 2024 | Chardonnay, Aimery<br>Nobles Vignes, South France                                  | 8,20         | 40,00     |
| 2024 | ROSÉ, Portugieser Weißherbst, semi-dry<br>Pfalz, DE                                | 8,20         | 40,00     |
|      | <b>REDS BY THE GLASS</b>   |              |           |
| 2025 | Zweigelt<br>Norbert Bauer, Weinviertel, AT   | 7,80         | 38,00     |
| 2022 | <i>Cuvée Noir</i><br>Cabernet Sauvignon/Merlot/Pinot Noir<br>Emil Bauer, Pfalz, DE | 8,50         | 42,00     |

Changes of the vintage can be possible.

## BOTTLES WHITE/ROSÉ €

| <b>GERMANY</b> |  |                       |               |
|----------------|--|-----------------------|---------------|
| 2023           | Pinot Blanc/Chardonnay, Grohsartig<br>Groh, Rheinhessen                          | 0,75 l                | 42,00         |
| 2023           | Riesling <i>EINS ZWEI DRY</i><br>Leitz, Rheingau                                 | 0,75 l                | 44,00         |
| 2021           | Pinot Gris, <i>Oberbergener Baßgeige</i><br>VDP, Erste Lage, Franz Keller, Baden | 0,75 l                | 52,00         |
| 2024           | Sauvignon Blanc<br>Pfaffmann, Pfalz  | 0,75 l                | 36,00         |
| ////           | Riesling <u>non-alcoholic</u> <i>EINS-ZWEI-ZERO</i><br>Leitz, Rheingau           | 0,75 l                | 39,00         |
| <b>FRANCE</b>  |  |                       |               |
| 2022           | Sancerre AOC,<br>Domaine Michel, Loire   | 0,75 l                | 65,00         |
| 2024           | Chablis AOC<br>Pierre André, Burgund   | 0,75 l                | 73,00         |
| 2023           | Miraval Rosé,<br>AOP Côtes de Provence   | 0,75 l                | 49,00         |
| <b>ITALY</b>   |  |                       |               |
| 2024           | Ora Lugana DOP<br>Perla del Garda, Lombardia                                     | 0,75 l                | 42,00         |
| <b>CHILE</b>   |  |                       |               |
| 2021           | Chardonnay, Reserva, Escendo Rojo,<br>Baron Philippe de Rothschild               | 0,75 l                | 49,00         |
| <b>AUSTRIA</b> |  |                       |               |
| 2019           | Beerenauslese Cuvée<br>Kracher, Burgenland                                       | glass 5 cl<br>0,375 l | 6,50<br>38,00 |

Changes of the vintage can be possible.

## BOTTLES RED

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| <b>GERMANY</b> |  |        |        |
|----------------|--|--------|--------|
| 2021           | Black Print,<br>Markus Schneider, Pfalz                                      | 0,75 l | 49,00  |
| 2023           | Cuvée Nr. 1, Pinot Noir-Merlot<br>Gehlen, Mosel                              | 0,75 l | 38,00  |
| <b>FRANCE</b>  |  |        |        |
| 2022           | La Ciboise, Lubéron AOC<br>M. Chapoutier, Rhône                              | 0,75 l | 42,00  |
| <b>SPAIN</b>   |  |        |        |
| ////           | Red wine <u>non-alcoholic</u> „Mas Que Vinos“<br>Kolonne/Null, Spain         | 0,75 l | 49,00  |
| <b>ITALY</b>   |  |        |        |
| 2024           | La Marchesana Primitivo BIO<br>Tenuta Polvanera, Apulien                     | 0,75 l | 39,00  |
| 2021           | Brolo di Campofiorin Oro<br>Tenuta Masi, Venetien                            | 0,75 l | 82,00  |
| 2019           | Masi <i>Costasera</i><br>Amarone della Valpolicella Classico DOCG,<br>Veneto | 0,75 l | 110,00 |
| <b>CHILE</b>   |  |        |        |
| 2021           | Escudo Rojo, Grand Reserva,<br>Bordeaux Cuvée, Baron Philippe de Rothschild  | 0,75 l | 49,00  |

Changes of the vintage can be possible.



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|  |       | €     |
|--|-------|-------|
| <b>APERITIF</b>  |       |       |
| Aperol Spritz <sup>2,10</sup>  | 0,3 l | 9,50  |
| Hugo   | 0,3 l | 10,00 |
| <b>LONGDRINKS</b>  |       |       |
| Wodka Lemon <sup>3,10</sup>  | 0,3 l | 12,50 |
| Jack Daniel´s Cola <sup>1,2,8,11</sup>   | 0,3 l | 12,50 |
| Gin Tanqueray Ten/Thomas Henry Tonic <sup>3,10</sup>                                 | 0,3 l | 12,50 |
| Needle Gin Tonic - the spruce needle gin from the Black Forest <sup>3,10</sup>       | 0,3 l | 12,50 |
| Wood Stork Rum Cola <sup>1,2,8,11</sup>  | 0,3 l | 12,50 |
| <b>LIQUEUR</b>   |       |       |
| Baileys Original Irish Cream <sup>2,3,</sup>   | 4 cl  | 7,50  |
| Amaretto <sup>H</sup>  | 4 cl  | 7,50  |
| Verpoorten egg liqueur   | 4 cl  | 7,50  |
| <b>GIN</b>   |       |       |
| Gin Tanqueray Ten  | 4 cl  | 9,50  |
| Needle Masterpiece Gin - the spruce needle gin from the Black Forest <sup>3,10</sup> | 4 cl  | 9,50  |
| <b>VODKA</b>   |       |       |
| Absolut Vodka <sup>A</sup>   | 4 cl  | 7,00  |
| <b>BITTERS</b>   |       |       |
| 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  |
| <b>AQUAVIT</b>   |       |       |
| Linie Aquavit  | 4 cl  | 7,50  |
| Jubiläums Aquavit  | 4 cl  | 8,50  |

1 mit Konservierungsstoff; 2 mit Farbstoff; 3 mit Antioxidationsmittel; 4 mit Süßungsmittel Saccharin; 5 mit Süßungsmittel Cyclamat; 6 mit Süßungsmittel Aspartam, enthält Phenylalaninquelle; 7 mit Süßungsmittel Acesulfam; 8 mit Phosphat; 9 geschwefelt; 10 chininhaltig; 11 coffeinhaltig; 12 mit Geschmacksverstärker; 13 geschwärzt; 14 gewachst; 15 gentechnisch verändert.

| <b>COGNAC</b>                                 |      | <b>€</b> |
|---|------|----------|
| Hennessy Cognac VSOP <sup>2</sup>             | 4 cl | 14,00    |
| <br><b>RUM</b>                                |      |          |
| Havanna Club Añejo 3 Años                     | 4 cl | 8,00     |
| Pott Rum                                      | 4 cl | 6,50     |
| Wood Stork Rum <sup>2</sup>                   | 4 cl | 9,00     |
| <br><b>DIGESTIF</b>                           |      |          |
| Digestive of the house Obstler                | 4 cl | 6,50     |
| Grappa Nonino Optima                          | 4 cl | 12,00    |
| Berliner Brandstifter Premium Korn            | 4 cl | 8,00     |
| <br><b>SINGLE MALT WHISKY</b>                 |      |          |
| Glenmorangie Lasanta (12 Jahre)               | 4 cl | 12,00    |
| Lagavulin (16 Jahre)                          | 4 cl | 16,00    |
| <br><b>SLYRS - BAVARIAN WHISKY DISTILLERY</b> |      |          |
| Single Malt Whisky Classic                    | 4 cl | 11,00    |
| Single Malt Fifty One                         | 4 cl | 12,00    |
| Single Malt Amontillado Casc                  | 4 cl | 16,00    |
| Single Malt Oktoberfest Edition 2022          | 4 cl | 18,00    |
| <br><b>BLACK FOREST SCHNAPPS</b>              |      |          |
| Sutterer Himbeergeist (rasperry)              | 4 cl | 7,50     |
| Sutterer Mirabelle (apricot)                  | 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     |
| <br><b>Scheibel</b>                           |      |          |
| Scheibel Altes Pflümle (old plum)             | 4 cl | 8,50     |
| Scheibel Moorbirne (pear)                     | 4 cl | 8,50     |