

ESPECIALLY
FOR YOU
WE TURN
UPSIDE
DOWN

Menu suggestions

We are looking forward to seeing you in...



Dear guests,

We would like to whet your appetite for our restaurants with our banquet suggestions.

We appreciate the interest you have shown in our services, which we are pleased to offer in our restaurants.

Please take your time when choosing your menu for groups for at least 15 persons. We will gladly assist you at any time in planning and holding your events.

Please select one single menu or buffet (buffet for at least 30 persons) from the following suggestions. If individual dishes do not appeal to you, you can exchange them with courses from other menus.

Give free rein to your palate when compiling your dishes.

We will recalculate prices accordingly, if necessary.

The entire Aigner team is at your disposal to make your wishes come true.

Depending on the season we would be pleased to make seasonal menu recommendations, as well as take dietary requirements into account.

We are happy to pair our wines from our own vineyard with your chosen menu.



Our restaurants

Aigner am Gendarmenmarkt,
Französische Straße 25, 10117 Berlin
Tel.: 030-203751850/51,
Fax: 030-203751859
info@aigner-gendarmenmarkt.de
www.aigner-gendarmenmarkt.de

AIGNER
Gendarmenmarkt

Opening hours: daily from midday, open all day

Maximum capacity restaurant: 190 persons

Minimum turnover with exclusive booking of the restaurant for an evening event: 15.000,00 Euro – and during times of fairs and conventions on request.

Maximum capacity event room Delphinium: 190 persons

Rental costs Delphinium for an evening event: 1.400,00 Euro

Maximum number of persons catered for until now: 2500

Altes Zollhaus,
Carl-Herz-Ufer 30, 10961 Berlin
Tel.: 030-6923300
Fax: 030-6923566
info@altes-zollhaus.com
www.altes-zollhaus.com



Opening hours: Tues – Sat from 6 pm

For a minimum turnover we also open at midday and on Sundays and Mondays.

Maximum capacity restaurant: 80 persons

Minimum turnover for exclusive booking of the restaurant: 4.000,00 Euro

Maximum capacity Schmugglerscheune: 100 persons

Minimum turnover for exclusive booking of the whole building 8.500,00 Euro

Rotisserie Weingrün,
Gertraudenstraße 10-12,
10178 Berlin
Tel.: 030-20621900
Fax.:030-20623800
info@rotisserie-weingruen.de
www.rotisserie-weingruen.de

rotisserie
WEINGRÜN

Opening hours: Mon-Sat from 5 pm

Maximum capacity : 90 persons

Minimum turnover exclusive: 5.000,00 Euro

Reservation and Event Contract



Day: Time: Number of persons:

Name:.....

Dear guest, please select your menu from these suggestions. **(One single menu per event)** Should a course on the menu order not appeal to you, you can of course choose a different course from one of the other menus. We will then inform you of any possible price changes. VAT is included in all prices.

When planning your event please let us know the number of people you expect to attend. In any case, you have the possibility of letting us know the exact number of participants until at least two working days before the event. The latter will be the number of set meals that will be charged..

In case the event cannot be held without the restaurant being liable, we are entitled to charge facility fees and in particular costs for food.

In the case of cancelling the event, the restaurant is entitled to the following claims:

8 to 14 days before the event: 33% compensation for lost food sales.

In case no prices have been defined yet, minimum menu price* x number of persons will apply

Up to 7 days before the event: 66 % compensation for lost food sales.

In case no prices have been defined yet, minimum menu price* x number of persons will apply

From 2 working days before the event: 100 % compensation for lost food sales.

The minimum menu price at lunchtime is 29.00 Euro and 42.00 Euro in the evening.

We reserve the right to charge payment on account in individual cases.

We hope you enjoy your visit and wish you bon appetit, your Aigner Team

We agree to the stated terms.

Date:

Legally binding signature

Please return this signed agreement by fax to: 030) 203 75 18 59

At lunchtime in Aigner...

Lunch menu 1

Cream of spring onion soup
served with Havelland crayfish tails

~

Sauerbraten from the shoulder of beef
served with celery mashed potatoes

~

Warm Viennese plum strudel
with whipped cream and vanilla ice

Lunch menu 2

Stuffed wheat pancake
served with salmon tsar fillet
marinated vine tomatoes

~

Fried breast of black feathered chicken
served on zucchini thyme dumplings

~

Original Berlin style red fruit jelly
with vanilla ice cream

Lunch menu 3

Aigner's green salads with balsamic
dressing and baked sheep's cheese cigars

~

Oven herb crusted brook trout with
horseradish and creamy spinach

~

Warm crumble casserole,
with whipped cream and ice cream

Menu 1 Berlin Menu

Berlin potato soup
with marjoram and mini meat balls
~
Havel pikeperch
with dill crust on braised Spreewald cucumbers
~
Sorbet
made of "Berliner Weiße" (wheat beer)
~
Farm duck
crispy fried from Brandenburg,
with savoy cabbage and filled potato dumpling
~
Red fruit jelly
The classic one with vanilla ice cream

Menu 2 Berlin Menu 2

Marinated rack of suckling pig with prunes
and lukewarm smoked Havelland eel
~
Meatballs (milk calf) in white caper sauce
and cassis-beetroot
~
Sorbet
made of "Berliner Weiße" (wheat beer)
~
Poached fillet of char with glazed white cabbage
and baked dumpling of black pudding
~
Silesian poppy seed cake with vanilla cream
(Grandma's soul food)

Menu 3

Vienna fried chicken salad in pumpkin breading,
organic Linda-potatoes, salad and roasted
pumpkin seeds
~
Clear beef soup with cheese dumplings
~
Viennese cabbage leaves stuffed with pikeperch,
sour cream and bacon
~
Prime boiled beef from young bull with
horseradish, hash browns and creamy spinach
~
Warm pancake with apricot filling and vanilla ice
cream

Menu 4

Original Nuremberg sausages with horseradish
and Riesling cabbage
~
Cream of spring onions with crawfish tails
~
Fried sea bass fillet with marinated organic carrot
confit and a carrot-coriander sauce
~
Warm curd cheese-poppy seed dumpling with
wine vinegar cherries and ice cream

We would request you to select one single menu for your group.
The menu prices start by € 42.00

Menu 5

Melted duck dumplings with cabbage wedges and marjoram butter

~

Riesling mustard soup light and creamy with smoked Tyrolean ham

~

Braised knuckle of lamb with lemon gremolata and pink fried haunch with rosemary polenta and stuffed duxelles-eggplant

~

Our apple crumble with vanilla ice cream and whipped cream

Menu 6

Warm smoked brook trout fillet with herb butter, spring onion-quiche and sour cream

~

Clear consommé of Brandenburger farm duck with baked cheese stick

~

Braised cheek of ox and fillet of beef with red wine shallots confit and pear-eggplant-potato-mash

~

Our chocolate cake with liquid center, berry sauce and ice cream

Menu 7

Lukewarm tartlet from the world best Thuringia black pudding, Boskop apple and sauerkraut

~

Cream of red pepper with rocket oil and small pikeperch dumplings

~

Confit musk duck leg served on celery mashed potatoes, wine vinegar vegetables and cowberries

~

Baked plum strudel with whipped cream and vanilla ice cream

Menu 8

Warm cream goat's cheese wrapped and baked in Tyrolean ham, picked salad, potato dressing and walnuts

~

Organic farmed chicken consommé with lovage and homemade noodles

~

Salmon trout from Müritz with nut-butter-breadcrumbs, chick peas, leek and Boskop apple

~

Fried nougat cream with citrus fruits

We would request you to select one single menu for your group.
The menu prices start by € 42.00

Menu 9

Butter head lettuce and curly endive with soft boiled organic egg, roasted bacon and herbed bread

~

Pumpkin crusted fillet of Cod Carnaroli-risotto

~

Lightly cream of kidney beans with mint and buttered croutons

~

Braised cheek and pink fried back of Linum suckling mille with potato-chanterelle-strudel and ginger- sweetheart cabbage

~

Berry tartlet with coffee flavoured whipped cream and ice cream

Menu 10

Terrine of beetroot and cream cheese with Müritz catfish fillet and horseradish

~

Vol-au-vent à la Reine with veal stew and gratinated Hollandaise

~

Parmesan crusted salmon fillet, served on eggplants & zucchinis with roasted mushrooms & pepper sauce

~

White nougat mousse served in a glass with marinated apricots and hazelnut brittles

Menu 11

Warm smoked eel on chive-scrambled egg, wholemeal bread and Spreewald sour cream gherkins

~

Cream of pea with peppermint and small dumplings of black feathered chicken

~

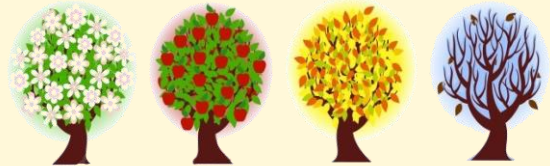
Soft boiled Berlin mustard egg served on freshly leaf spinach and a light mustard sauce

~

Pink roasted venison crusted with apricots, fried mushrooms puff pastry, savoy cabbage and rosehip sauce

~

Aigner's tartlet of dark chocolate with marinated blackberries and white coffee ice cream



Seasonal menu

If you do not find your right menu for your event. Chef, Andreas Klitsch, will work out a special menu with seasonal products. Just contact us.

We would request you to select one single menu for your group.
The menu prices start by € 42.00

Vegetarian and vegan

For making a perfect salad you just need four characters: one who is wasting the oil, a nickel nurser for the vinegar, a wise man for the salt and a fool for the pepper.

Francois Coppée (French poet and novelist)

Starters:

Salad from the garden plot and roasted nuts with a dressing of pomegranates served on a goat's cheese

Potato-wasabi soup with butter croutons

Caramelised chicory with pears and goat cheese

Caprese (tomato-mozzarella) backed in rice paper and served with pignolia vinaigrette

Green papaya-coco salad *

The only way to get rid of temptation is to yield to it. I can resist everything but temptation.

Oscar Wild (Irish writer and poet)

Main courses:

Celery schnitzel breaded in coco with yoghurt-chives sauce

Polenta filled with porcini mushrooms served on lukewarm tomato salad

Falafel with slightly spicy sweetheart cabbage and an avocado dip *

Tofu piccata with tomato-orange sauce

Dessert

Please have a look onto our desserts written in previous menus and make your choice.

* Suitable for vegans

Certainly for individual consumers our chef, Andreas Klitsch, will work out a seasonal menu as well in case above mentions dishes aren't qualified for you.



Beverage packages

„To make it easier for you to calculate your event, we would like to offer you various beverage packages to enjoy with your meal. Each of these offers includes wines from our own vineyard HORCHER in Palatinate. Winegrower and cellarer Wolfgang Grün vouches for this with his good name.

Beverage package midday :

1 glass Horcher wine 0.2l
Cuvée white or red
alternatively 2 Berlin Pilsner beers
or 2 soft drinks
½ bottle water (still or sparkling)
1 coffee - Espresso - Tea

Beverage packages evening :

Bronze package (1.0l Standard wines of high level)

½ bottle of Horcher wine 0.5l
Cuvée white or red
alternatively
Berlin Pilsner beer or soft drinks
½ bottle water (still or sparkling)
1 coffee - Espresso - Tea

Silver package (0.75l Local wines from traditional and high quality vineyards)

1 glass Horcher sparkling wine
½ bottle of Horcher wine white or red
½ bottle water (still or sparkling)
1 coffee - Espresso - Tea

Gold package (0.75l Primeselection wines from the best vineyards)

1 glass Horcher sparkling wine
½ bottle Horcher wine white or red
½ bottle water (still or sparkling)
1 coffee - Espresso - Tea

We would request you to select one single menu for your group.
The menu prices start by € 42.00

For the reception or cocktail

Cold snacks

Boiled beef in aspic with fresh horseradish

Vegetables crudité with horseradish dip

Tête de Moine sliced rose on wholemeal bread

Mini mozzarella pierced with cherry tomatoes

Smoked salmon on cucumber

Bruschetta with tomatoes and basil

Wrapped parma ham on a grissini stick

Polar sea shrimps on artichoke base

Ox tartar from grazing oxen on pumpnickel

Pickled eggs, stuffed half

Beech smoked eel on small bread roll

Duck liver parfait in calvados jelly

Original Berlin mini boulette with mustard

Rolled pickled herring with gherkin

Balik salmon with his own caviar

Homemade sushi roll's with avocado

Canapés of your choice or mixed

Hot snacks

Mini curry sausage – a must in Berlin

Black pudding, with glazed apple slices

Vegetable Wan-Tan with curry dip

Nuremberg grilled sausage on sauerkraut

Baked scampi with aioli dip

Onion tart from Palatinate

Bitoks
Spicy Russian with tomato sauce

Poultry kebab on a stick with peanut sauce

Sweet snacks

Small Berlin pancake

Strawberry in chocolate tartlet

Mixed Petit fours

Red fruit jelly
The classic one in a glass with vanilla sauce

Midnight soups

Delicious goulash soup

Savoury spicy soup like in Asia

Potato soup with marjoram and crackers

Cream of tomato with fresh basil

We would request you here to choose a minimum of 10 snacks per type and to restrict yourself to a selection of maximum 12 types.

Berlin Buffet

Soup

Berlin potato soup with sausage

Salads

Cucumber salad with dill sour cream

Tomato salad with chives and onions

Potato salad with roasted bacon

Leafy salad from the surrounding area with a variation of dressings and sour dough croutons

Cold dishes

A wide selection of herring marinades

Poultry roulade with spinach and herbs
on bamboo shoot salad

Selection of Havelland smoked fish with cream
horseradish

Stuffed Berlin pickled eggs

Hot dishes

Braised beef roulade in pinot noir sauce with
strips of vegetables and gratinated potatoes

Veal boulettes with braised onions and roasted
potatoes

Melted vegetable Swabian ravioli from the herb
stock

Dessert

Berlin red jelly fruit with vanilla cream and liquid
cream

Coffee cream canapés „Kranzlereck“

Grandma's semolina flummery with stewed
apples

Cheese

Selection of cheese from organic farmer with
grapes and walnuts

Fresh country butter, bread basket

Reservation from 30 persons

We also offer:

Roasted Havel pikeperch
on Spreewald braised cucumber vegetables

Our Brandenburg farm duck from the oven with
savoy cabbage

We would be only too pleased to arrange for
your event Berlin originals like the Rixdorf flower
lady or the old Berlin hand organ man.

We'll gladly also put together a seasonal buffet for you, just contact us.

Mediterranean Buffet

Soup

Potato and tomato soup with firey spicy salami
or
Bouillabaisse from Mediterranean fish with sauce
rouille and toasted white bread

Salads

Rocket salad with shredded Parmesan cheese
and balsamic vinaigrette prepared at the buffet
Salad of vine tomatoes and mozzarella
with fresh basil
Bamboo shoot salad with coppa ham
Tuscan pasta salad with goat's cheese

Cold dishes

Medium rare musk duck breast on pickled
Mediterranean vegetables such as aubergines,
courgettes, mushrooms and paprika
Marinated salmon with olive pesto
Carpaccio from grazing oxen with rocket pesto
and parmesan cheese

Hot dishes

Penne piccole rigate with herb cream,
feta cheese and paprika
Loup de Mer in caper lemon stock
with chorizo and bean kernels
Roast tips of young bull fillet with dried tomatoes,
olives and gnocchi

Cheese

French cheese varieties with fig mustard, country
bread and butter

Dessert

Spanish almond cake with caramel cherries
White chocolate mousse with strawberries in a
chocolate mantel
Crème brûlée with cassis blueberries caramelized
at the buffet

Reservation from 30 persons

Gala Buffet

Soup

Porcini soup with butter croutons

Salads

Tomato salad with buffalo mozzarella
Spicy artichokes and mussels salad
Leafy salads from the allotment with sour dough
croutons and garden shoots

Cold dishes

Cocktail of giant prawns
and cavaillon melon
Smoked brook trout fillet
with apple horseradish
Lombard bresaola with lime oil
Duck liver parfait in calvados jelly
Medium rare prime rib with tartar sauce
Poached salmon whole and
home-marinated salmon with two kinds of sauces
Carpaccio from Argentinean grazing oxen with
rocket pesto and roasted kernels

Hot dishes

Tournedos from Charolais beef with cognac and
pepper sauce and gratinated potatoes
Stuffed rolls of sole
in a mushroom sauce with basmati aromatic rice
Truffled cream gnocchi with leaf spinach

Cheese

Selection of organic cheeses from Ander`l farmer
with grapes and walnuts, bread basket and fresh
country butter

Dessert

Baked nut strudel with woodland berries
Tonka bean cream with pineapple and papaya
Catalonian cream with blueberries in cassis sauce
Petit fours & raspberry tart

Reservation from 30 persons