

Starters

Smoked Tyrolean ham
with pickles, horseradish and farm bread 12

Aigner's crude beef tartare
served with different spices, farmer's bread and butter

Starter 90g / Main course 120g 17/ 22
+ French fries with Sauce Béarnaise 4,5

Aigner's seasonal salad
Garden salad with wild garlic-tomatoes, baked
Parmesan cheese-Polenta and spicy nuts 13



Black Red Gold
Mullet caviar and salmon fillet on
thinly diced fried potatoes 14

Original Nuremberg sausage with Riesling
sauerkraut, mustard and mashed potatoes 13

Soups

Aigner's beef-tea
(concentrated hot consommé cooked in the bottle) 10

Clear beef consommé
with vegetables, sliced pancake,
prime boiled beef and bone marrow-dumplings 8

Liver dumpling beef consommé with vegetables and parsley 8

Cream soup of Beelitzer asparagus
with Aigner's garnish 8



Main Courses

Organic farm chicken „Vienna Style“
baked in breadcrumbs
with lemon and mustard mayonnaise,
potato salad with bacon & pumpkin seed oil 18

Wiener Schnitzel
from suckling veal with a lukewarm potato-cucumber
salad with bacon and cold stirred lingonberry 24

„The Aigner-Schnitzel“
from saddle of pig of the Region Brandenburg
and a lukewarm potato-cucumber salad with bacon
and cold stirred lingonberry 20

Steak from fillet of beef (250g) with coriander
and pepper, Sauce Béarnaise,
French fries, gratinated tomato and fried sweet corn 38

Veal meat balls with caper sauce,
mashed potatoes with chives and beetroot 18

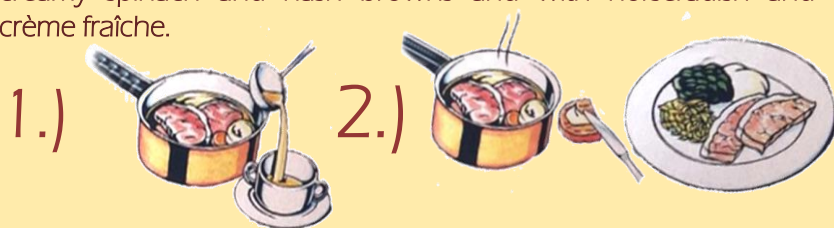
Main Courses

- Farm duckling of Region Brandenburg,
braised in the oven, served with creamed
savoy cabbage and filled potato dumpling 24
- Brook trout fillet on potato-asparagus salad with
rocket pesto with marinated cress 24
- Fried veal liver "Berlin style"
with roasted apple, mashed potatoes
and baked onion rings 23

Our suggestion

Prime boiled beef from young bull
Straight out of the copper pot,..... served in **2** courses...! 29

The beef is served in a brass kettle together with beef soup and root vegetables. The soup is the first course and comes with sliced pancakes. The main course – the boiled beef- will be served with creamy spinach and hash browns and with horseradish and crème fraîche.

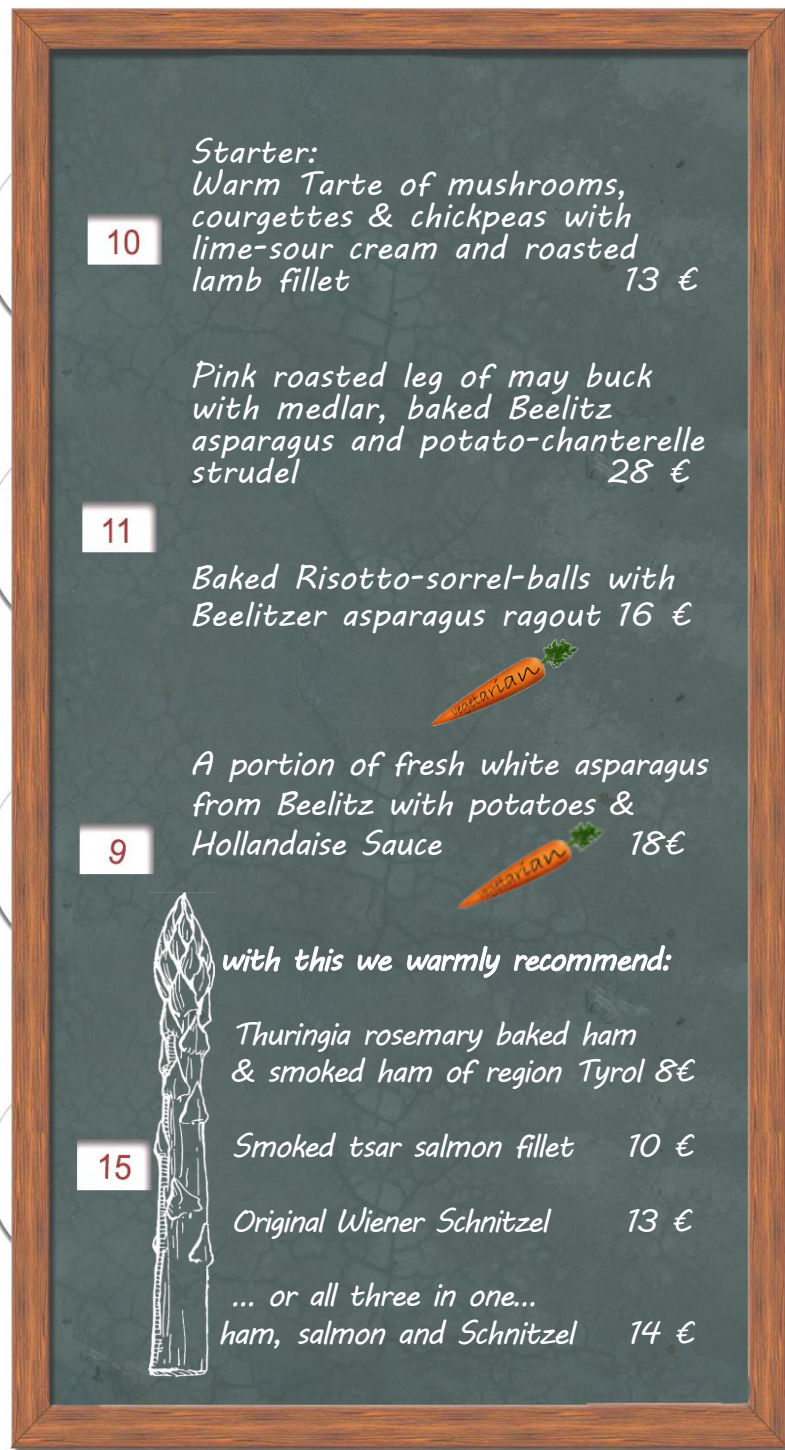


Sweets

- Catalonian cream, caramelized at your table
with blueberries in blackcurrant sauce 10
- "Our" warm liquid centered chocolate-cake
with vanilla ice cream 11
- Luke warm Cheese cake
with marinated strawberries 10
- "Kaiserschmarrn"
Vienna caramelized sliced pancake with apple puree,
vanilla ice cream and cranberry cream 12
(prox. 20min preparation)
- Cheese – Duel
goat's milk cheese (1) versus cow's milk cheese (3)
served with walnuts and grapes in port 13

Fresh from today's market

Dear Guests, we are going to purchase all groceries daily fresh from the market. Please have a look on our blackboard in the entrance area, the number of available main courses will be shown there. It may occur that some single courses are unavailable due to reasons of freshness and flavour. Thank you for your understanding



Should you have a food intolerance or allergy, please let us know. Certainly we have an allergy menu ready for you.

Aigners stresskiller & refreshments

| | | |
|----------------------------------------------------------------------------------|--------|----|
| Horcher Berliini, Secco with Peach flavor | 0,1l | 7 |
| Vranken Grand Reserve, Champagne | 0,1l | 12 |
| HB Horcher Brut methode traditionnelle Pfalz | 0,1l | 8 |
| HB Horcher Brut Rosé methode traditionnelle Pfalz | 0,1l | 8 |
| Bitter-Sweet and Fresh Horcher Rosé with Cassislikör & Tonic-Water | 0,15l | 9 |
| Aigner Cider clear apple juice, champagne ice cubes and an apple wedge | 0,125l | 12 |
| Lillet Blanc or Rouge a Bordeaux Aperitif of wines & fruit liqueur and ice | 5cl | 7 |
| Wermut Antica Formula from Carpano | 5cl | 6 |



Take me home



HORCHER
WEIN

Special wine of the month: 2015 Rosè

Alk.: 12% Vol., Acidity: 7,7 g/l, RZ.: 5,6 g/l.

Pinot Noir, Merlot, St. Laurent & Cabernet Sauvignon

The Rosè 2015 is very fruity and is characterized by red berries like strawberry, raspberry and cherry.

In the mouth lively, fresh and juicy.

Solo or accompanied with it's dry, contentable style as well with spring classics like asparagus with new potatoes.





Special offer 5+1 6 Bottle - 44,50 Euro

The Horcher Wines

From our own vineyard "Horcher", situated in Kallstadt, the famous town for wine making, and named after a well known Restaurant in old Berlin. We offer you our wines, which are made with diligence and affection by our wine maker Wolfgang Grün. Just try it and have fun!





Estate Wines - Standard wines of high level 0,2l 0,5l 1l

| | | | | |
|---------------------------------------------------------------------------------|----------------------------------------------------------------------------|---|----|----|
|  | 2015 Cuvée Horcher Weiss Riesling Silvaner Pinot-Blanc Kerner Scheurebe | 7 | 14 | 28 |
|  | 2014 Cuvée Horcher Rot Merlot Acolon St. Laurent Pinot-Noir | 7 | 14 | 28 |

Silver Line - Local wines from high quality vineyards 0,2 0,75l

| | | | |
|-----------------------------------------------------------------------------------|-------------------------------------------------------------------|---|----|
|  | 2014 Cuvée Aigner Weiss Pinot Gris, Pinot Blanc | 9 | 35 |
|  | 2014 Cuvée Zollhaus Weiss Riesling, Sauvignon Blanc, Scheurebe | 9 | 35 |
|  | 2014 Cuvée Weingrün Weiss Muskateller, Scheurebe | 9 | 35 |
|  | 2014 Muskateller dry | 9 | 35 |
|  | 2015 Riesling „Lagenspiel“ dry | 9 | 35 |
|  | 2015 Riesling fine dry | 9 | 35 |
|  | 2015 Sauvignon Blanc | 9 | 35 |
|  | 2015 Chardonnay | 9 | 35 |
|  | 2015 Pinot Gris | 9 | 35 |
|  | 2014 Rosé Pinot Noir, Merlot, St. Laurent | 9 | 35 |
|  | 2014 Pinot Noir | 9 | 35 |
|  | 2014 Cuvée Aigner Rot Merlot, St. Laurent, Pinot Noir | 9 | 35 |



Gold Line – Primeselection, from the best vineyards 0,15l 0,75l

| | | | |
|-----------------------------------------------------------------------------------|----------------------------------------------|----|----|
|  | 2014 Riesling Saumagen & Kobnert | | 59 |
|  | 2014 Riesling Steinacker | 12 | 59 |
|  | 2015 Rosé Saignée Barrique Pinot Noir Merlot | | 59 |
|  | 2012 Pinot Noir Barrique | 12 | 59 |

Horcher Wines for the Big Taste 1,5l

| | | | |
|-----------------------------------------------------------------------------------|---------------------------------|---|-----|
|  | 2014 Chardonnay | | 95 |
|  | 2014 Riesling Saumagen Barrique | | 120 |
|  | 2013 Merlot Rosé | 9 | 79 |
|  | 2012 Pinot Noir Barrique | | 120 |

Sweet wines 0,375l

| | | | |
|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|--|-----|
|  | 2010 Riesling Eiswein (7,0% Vol., Säure 9,6 g/l, RZ.: 261 g/l) | | 110 |
|  | 2008 Chardonnay Trockenbeerenauslese (5,9% Vol., Säure 13,3 g/l, RZ.: 314 g/l) | | 149 |

The taste of the "Pfalz"

Icy Horcher white wine spritzer
in the original "Dubbeglas"



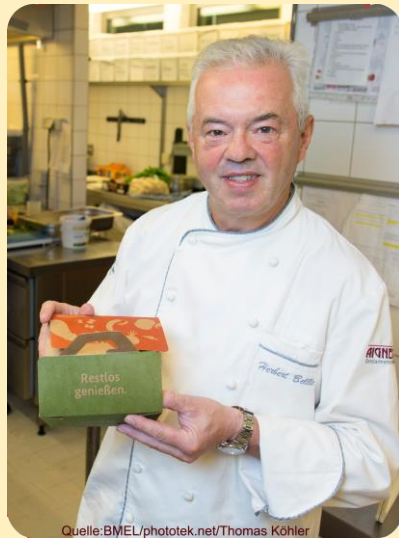
| | |
|-------|------|
| 0,25l | 0,5l |
| 5 | 10 |

„Restlos genießen“ – We are joining in!

„Take away“ don't „through away“
Leftovers on your plate – take it away. Help to make the “Beste-Reste-Box” a practical food saver to an integral part of our culture.
Awareness by Greentable

No one should be embarrassed to take their leftovers home.

All Info under
www.restlos-geniessen.de



Quelle: BMEL/phototek.net/Thomas Köhler

We offer the perfect room for your event ...

...whether in the Aigner...
www.aigner-gendarmenmarkt.de

to 16 persons



to 200 persons



...or the Altes Zollhaus...

www.altes-zollhaus.com

to 80 persons



to 100 persons



...or the Rotisserie Weingrün!

www.rotisserie-weingruen.de

to 80 persons

