

Starters

Smoked Tyrolean ham with pickles, horseradish and farm bread	14
Aigner's crude beef tartare served with different spices, farmer's bread and butter	
Starter 90g / Main course 130g + French fries with Sauce Béarnaise	17/ 24 5
Aigner's seasonal salad Lamb's lettuce with wild garlic tomatoes, baked parmesan polenta and spicy nuts	14
Black Red Gold Mullet caviar and salmon fillet on thinly diced fried potatoes	15
Original Nuremberg sausage with Riesling-sauerkraut, mustard and mashed potatoes	15

Soups

Aigner's beef-tea (concentrated hot consommé cooked in the bottle)	12
Clear beef consommé with vegetables, sliced pancake, prime boiled beef and bone marrow-dumplings	10
Liver dumpling beef consommé with vegetables and parsley	10
Cream soup spinach with Fourme d' Ambert cheese & pear	10

Main Courses

Organic farm chicken „Vienna Style“ baked in breadcrumbs with lemon and mustard mayonnaise, potato salad with bacon & pumpkin seed oil	20
Wiener Schnitzel from suckling veal with a lukewarm potato-cucumber salad with bacon and cold stirred lingonberry	25
„The Aigner-Schnitzel“ from saddle of pig of the Region Brandenburg and a lukewarm potato-cucumber salad with bacon and cold stirred lingonberry	22
Steak from fillet of beef (250g) with coriander and pepper, Sauce Béarnaise, large fried potatoes and lettuce hearts with apricots	39
Veal meat balls (Königsberger Klopse) with caper sauce, mashed potatoes with chives and beetroot	19

Main Courses

Farm duckling of Region Brandenburg, braised in the oven, served with creamed savoy cabbage and filled potato dumpling	25
Brook trout fillet on potato-salsify salad with rocket pesto with marinated cress	25
Fried veal liver "Berlin style" with roasted apple, mashed potatoes and baked onion rings	25
Roasted Styrian cheese press dumplings on pumpkin with roasted pumpkin seeds and pumpkin seed oil	19

Our suggestion

Prime boiled beef from young bull
Straight out of the copper pot,..... served in **2** courses...! 30

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	12
Luke warm Cheese cake with plums	12
"Kaiserschmarrn" Vienna caramelized sliced pancake with apple puree, vanilla ice cream and cranberry cream (prox. 20min preparation)	14
Cheese – Duel goat's milk cheese (1) versus cow's milk cheese (3) served with walnuts and grapes in port	15

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

Starter:

10

Baked terrine of Müritz pike & pike perch with original "Frankfurter Grüne Sauce" and garden salad

14 €

Main courses:

11

Triple of Ruppin lamb braised shoulder, pink roasted leg and mini lamb burger with Jerusalem artichoke, roasted artichoke bottem and wild garlic gnocchi

29 €

9

Fillet of monkfish from Brittany with roasted calf head wrapped in ciabatta on fennel risotto

27 €

15

Stuffed fillet of plaice & lukewarm North Sea crab's with seasonal vegetables and dill rice

23 €

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 Berlini,
Secco with Peach flavor 0,1l 7

Horcher Secco Verde,
Riesling-Secco 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

"Plum Royal"
Horcher Secco Verde
with plum cinnamon liqueur
from the Pfalz 0,1l 9

Aigner Cider 0,125l 12
clear apple juice, champagne
ice cubes and an apple wedge

Lillet Blanc or Rouge 5cl 7
a Bordeaux Aperitif of wines
& fruit liqueur and ice

Wermut Antica Formula 5cl 7
from Carpano, Italy

Vermut de Capçanes 5cl 7
from Capçanes, Spain

Take me home



HORCHER
WEIN

Special wine of the month:

2015 Merlot

Alc.: 13,5% Vol., Acidity: 6,0 g/l, RZ.: 0,5 g/l.

The Merlot is very dark, the grapes are ripeness and small.

The Merlot is an Oakie wine.

In the nose you have nice berry notes.

Our suggestion for you, drinking for dark meat.




Special offer 5+1 6 Bottle – 62,50 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

		0,2 l	0,5 l	1 l
	2015 Selection Horcher Weiss Riesling Silvaner Weißburgunder Kerner Scheurebe	8	16	30
	2015 Selection Horcher Rot Merlot Acolon St. Laurent Spätburgunder	8	16	30
	2015 Riesling Trocken (0,75l bottle)	8		0,75l-29

Silver Line - Local wines from high quality vineyards

		0,2 l	0,75 l
	2015 Selection Aigner Weiss Grauburgunder, Weißburgunder	10	37
	2014 Selection Zollhaus Weiss Riesling, Sauvignon Blanc, Scheurebe	10	37
	2014 Selection e Weingrün Weiss Muskateller, Scheurebe	10	37
	2014 Muskateller Trocken	10	37
	2016 Riesling „Lagenspiel“ trocken	10	37
	2015 Riesling feinherb	10	37
	2016 Sauvignon Blanc	10	37
	2015 Chardonnay	10	37
	2015 Grauburgunder	10	37
	2016 Rosé Spätburgunder, Merlot, St. Laurent	10	37
	2015 Spätburgunder	10	37
	2015 Selection Aigner rot Merlot, St. Laurent, Spätburgunder	10	37
	2015 Merlot	10	37
	2013 Selection Aigner rot 1,5l Merlot, St. Laurent, Spätburgunder		1,5l - 79

Gold Line – Primeselection, from the best vineyards

		0,15 l	0,75 l
	2014 Riesling Saumagen & Kobnert	12	59
	2015 Rosé Saignée Barrique Spätburgunder Merlot		59
	2013 Spätburgunder Barrique	12	59

Horcher Wines for the Big Taste 1,5l

			1,5l
	2014 Chardonnay		95
	2013 Merlot Rosé	9	79
	2013 Spätburgunder Barrique		120

Sweet wines

			0,375 l
	2008 Chardonnay Trockenbeerenauslese		149

The taste of the "Pfalz"

		0,25 l	0,5 l
	Icy Horcher white wine spritzer in the original "Dubbeglas"	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

