

## Starters

<b>Smoked Tyrolean ham</b> with pickles, horseradish and farm bread	14
<b>Aigner's crude beef tartare</b> served with different spices, farmer's bread and butter	
Starter 90g / Main course 130g + French fries with Sauce Béarnaise	17/ 24 5
<b>Aigner's seasonal salad</b> Garden salad with watermelon, buffalo mozzarella and salted almonds	14
<b>Black Red Gold</b> Mullet caviar and salmon fillet on thinly diced fried potatoes	15
<b>Original Nuremberg sausage</b> with Riesling-sauerkraut, mustard and mashed potatoes	15

## Soups

<b>Aigner's beef-tea</b> (concentrated hot consommé cooked in the bottle)	12
<b>Clear beef consommé</b> with vegetables, sliced pancake, prime boiled beef and bone marrow-dumplings	10
<b>Liver dumpling beef consommé</b> with vegetables and parsley	10
<b>Cream soup of yellow beet</b> with cold pressed rape oil, sesam & baked prawn ball	10

## Main Courses

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

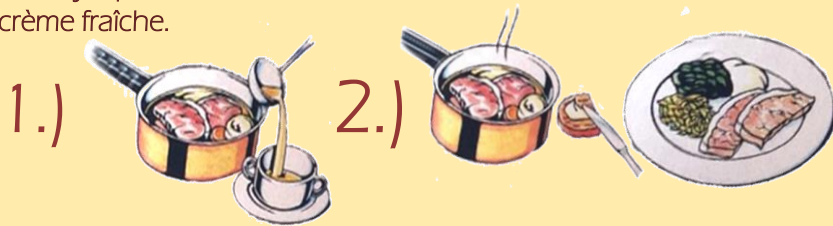
## Main Courses

- Farm duckling of Region Brandenburg, braised in the oven,  
served with creamed savoy cabbage and filled potato dumpling 25
- Brook trout fillet  
on potato-charterelles salad with rocket pesto with marinated cress 25
- Fried veal liver "Berlin style"  
with roasted apple, mashed potatoes and baked onion rings 25

## 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 marinated strawberries 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

*Rillette of spiced salmon on sour dough bread with Original „Frankfurter Grüner Sauce“ and garden cress* 14€

### *Mains:*

11

*Tomato-bread salad with Ascolana-olives, octopus and roasted fillet of gilthead* 24€

9

*In Tyrolian ham roasted fillet of calf with parsley-potato mash and carrots* 28€

15

*Warm tomato- goat`s cheese tarte with herbal sauce, eggplant-caviar & roasted mushrooms* 20€

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

Reichsrat v. Buhl sprkling wine,  
Riesling Brut, Pfalz 0,1l 8

HB Horcher Brut Rosé  
methode traditionnelle Pfalz 0,1l 8

Aigners Aperitiv  
Aprikot Rosemary“ 0,2l 9  
with Apricot and Ice, Rosemaryflavour  
on top Aigners Berlini and Secco Verde

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: Horcher Rosé 2017

Pinot Noir, Merlot St. Laurent

Alk.-Geh.: 12,0 % Vol., Säure: 7,3 g/l, RZ.: 8,6 g/l

The 2017 Rosé is very Fruity and smells of  
red berries and strawberries cherrys.  
This is our suggestion fort he Springtime and  
for the Asparagus.0,75 l




Aktion 5+1 6 Flaschen - 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

		0,2 l	0,5 l	1 l
	2015 Selection Horcher Weiss	8	16	30
	Riesling Silvaner Weißburgunder Kerner Scheurebe			
	2015 Selection Horcher Rot	8	16	30
	Merlot Acolon St. Laurent Spätburgunder			
	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	10	37
	Grauburgunder, Weißburgunder		
	2014 Selection Zollhaus Weiss	10	37
	Riesling, Sauvignon Blanc, Scheurebe		
	2014 Selection Weingrün Weiss	10	37
	Muskateller, Scheurebe		
	2014 Muskateller Trocken	10	37
	2016 Riesling „Lagenspiel“ trocken	10	37
	2016 Riesling feinherb	10	37
	2016 Sauvignon Blanc	10	37
	2015 Chardonnay	10	37
	2015 Grauburgunder	10	37
	2017 Rosé Spätburgunder, Merlot, St. Laurent	10	37
	2015 Spätburgunder	10	37
	2015 Selection Aigner rot	10	37
	Merlot, St. Laurent, Spätburgunder		
	2015 Merlot	10	37
	2013 Selection Aigner rot 1,5l		1,5l - 79
	Merlot, St. Laurent, Spätburgunder		

### 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

	2008 Chardonnay Trockenbeerenauslese		149
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### The taste of the "Pfalz"

Icy Horcher white wine spritzer in the original "Dubbeglas"		0,25 l	0,5 l
		5	10

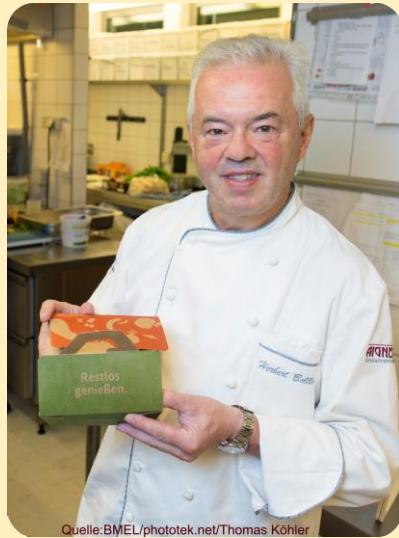


## „Restlos genießen“ – We are joining in!

„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](http://www.restlos-geniessen.de)



Quelle: BMEL/photok.net/Thomas Köhler

## We offer the perfect room for your event ...

...whether in the Aigner...  
[www.aigner-gendarmenmarkt.de](http://www.aigner-gendarmenmarkt.de)

to 16 persons



to 200 persons



...or the Altes Zollhaus...  
[www.altes-zollhaus.com](http://www.altes-zollhaus.com)

to 80 persons



to 100 persons



...or the Rotisserie Weingrün!  
[www.rotisserie-weingruen.de](http://www.rotisserie-weingruen.de)

to 80 persons

