

Starters

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| 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

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| 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 |
| Beelitz asparagus cream soup with its own garnish | 10 |

Main Courses

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| 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

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

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| 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

Starters:

- 10 Brie cheese in pumpkin seed
breading with vanilla-rhubarb
and rocket salad 14€

Main Courses:

11



- Fresh, white Beelitz asparagus
with parsley potatoes and
hollandaise sauce 18€

with that we recommend:

- Thuringian rosemary-baked ham
& Tyrolean air-dried ham 8€

- Smoked tsar salmon fillet 10€

9

- Original "Wiener Schnitzel"
from suckling veal 13€

- ...or all three as a small serving..
ham, salmon & Schnitzel 14€

15

- Pink roasted leg of May buck
with creamy juniper sauce, turnip,
mushrooms and wild garlic-
potato waffle 23€

- Crispy roasted sea bass
fillet on Beelitzer asparagus
ragout with medlars and gnocchi
26€

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

"Rhubarb Royal"
Rhubarb juice on the rocks
with Raspberry, fresh Mint
and Horcher Secco Verde 0,125l 8
or Mineral Water 0,125l 6

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

Aktions-Wein des Monats: Horcher Rosé 2017

Pinot Noir, Merlot St. Laurent

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

The 2017zhr 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

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|---|------|---|---|----|----------|
|  | 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

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|---|------|--|----|--|-----------|
|  | 2015 | Selection Aigner Weiss Grauburgunder, Weißburgunder | 10 | | 37 |
|  | 2014 | Selection Zollhaus Weiss Riesling, Sauvignon Blanc, Scheurebe | 10 | | 37 |
|  | 2014 | Selection Weingrün Weiss Muskateller, Scheurebe | 10 | | 37 |
|  | 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 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

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|---|------|--|----|--|----|
|  | 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

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|---|------|------------------------|---|--|-----|
|  | 2014 | Chardonnay | | | 95 |
|  | 2013 | Merlot Rosé | 9 | | 79 |
|  | 2013 | Spätburgunder Barrique | | | 120 |

Sweet wines 0,375 l

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|---|------|---------------------------------|--|--|-----|
|  | 2008 | Chardonnay Trockenbeerenauslese | | | 149 |
|---|------|---------------------------------|--|--|-----|

The taste of the "Pfalz" 0,25 l 0,5 l

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|--|--|--|---|--|----|
| Icy Horcher white wine spritzer in the original "Dubbeglas" | | | 5 | | 10 |
|--|--|--|---|--|----|



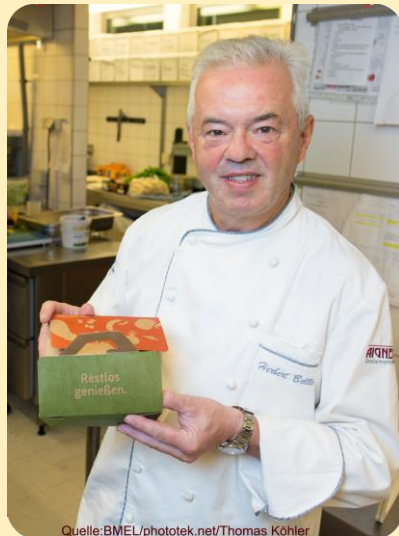
„Restlos genießen“ – We are joining in!

„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



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to 80 persons

