

Starters

Smoked Tyrolean ham
with pickles, horseradish and farm bread 13

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 5

Aigner's seasonal salad
Lamb's lettuce on goat's cheese
with pomegranate and walnuts 13

Black Red Gold
Mullet caviar and salmon fillet on
thinly diced fried potatoes 15

Original Nuremberg sausage
with Riesling-sauerkraut, mustard and mashed potatoes 14

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 9

Liver dumpling beef consommé with vegetables and parsley 9

Cream soup of pumpkin with orange and ginger 9

Main Courses

Organic farm chicken „Vienna Style“
baked in breadcrumbs with lemon and mustard mayonnaise,
potato salad with bacon & pumpkin seed oil 19

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 21

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	24
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...! 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 plums	11
"Kaiserschmarrn" Vienna caramelized sliced pancake with apple puree, vanilla ice cream and cranberry cream (prox. 20min preparation)	12
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 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 6
from Carpano

Take me home

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






**HORCHER
WEIN**

















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, Scheurebe	7	14	28
	2015 Cuvée Horcher Rot St. Laurent Pinot-Noir Merlot	7	14	28
	2015 Riesling Trocken 0,75l	8		0,75l- 28

Silver Line - Local wines from high quality vineyards

		0,2	0,75l
	2015 Cuvée Aigner Weiss Riesling, Kerner	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
	2016 Riesling „Lagenspiel“ dry	9	35
	2015 Riesling fine dry	9	35
	2016 Sauvignon Blanc	9	35
	2015 Chardonnay	9	35
	2015 Pinot Gris	9	35
	2016 Rosé Pinot Noir, Merlot, St. Laurent	9	35
	2015 Pinot Noir	9	35
	2015 Cuvée Aigner Rot Merlot, St. Laurent, Pinot Noir	9	35
	2015 Merlot	9	35
	2013 Selection Aigner rot 1,5l Merlot, St. Laurent, Pinot Noir		1,5l 79


Gold Line – Primeselection, from the best vineyards

		0,15l	0,75l
	2014 Riesling Saumagen & Kobnert	12	59
	2016 Chardonnay B		59
	2015 Rosé Saignée Barrique Pinot Noir Merlot		59
	2013 Pinot Noir Barrique	12	59

Horcher Wines for the Big Taste 1,5l

			1,5l
	2014 Chardonnay		95
	2014 Riesling Saumagen Barrique		120
	2013 Merlot Rosé	9	79
	2013 Pinot Noir Barrique		120

Sweet wines

			0,375l
	2008 Chardonnay Trockenbeereauslese (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

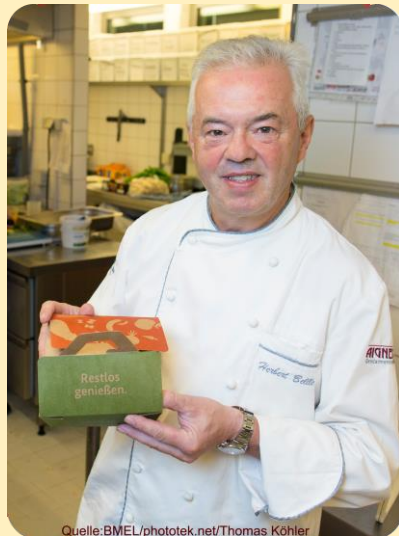
„Restlos genießen“ – We are joining in!

„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



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

