

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 + French fries with Sauce Béarnaise	17/ 22 5
Aigner's seasonal salad Garden salad with watermelon, Buffalo Mozzarella & salted almonds	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	8
Liver dumpling beef consommé with vegetables and parsley	8
Cold avocado-cucumber soup with shrimps	10

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-kohlrabi salad with rocket pesto with marinated cress 25

Fried veal liver "Berlin style"
with roasted apple, mashed potatoes and baked onion rings 24

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 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

Starter:

10

Whole warm summer-artichoke with tomato vinaigrette & light garlic dip

14 €

Maincourses:

11

Viennese veal stew with fresh chanterelles, oyster mushroom, porcini & fried bread dumplings

23 €

9

Carnaroli risotto with spinach beet, gratinated goat 's cheese and spinach beet salad

16 €

15

Fillet of sea bass with summer peas, smoked eel sauce & yellow potato dumplings

28 €

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
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: 2016 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
	2015 Riesling Trocken 0,75l	8		0,75l- 28

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

	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
	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
	2014 Cuvée Aigner Rot Merlot, St. Laurent, Pinot Noir		9	35
	2013 Selection Aigner rot 1,5l Merlot, St. Laurent, Pinot Noir			1,5l 79


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

	2014 Riesling Saumagen & Kobnert		12	59
	2015 Rosé Saignée Barrique Pinot Noir Merlot			59
	2013 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 0,375 l

	2008 Chardonnay Trockenbeerenauslese (5,9% Vol., Säure 13,3 g/l, RZ.: 314 g/l)			149
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The taste of the "Pfalz"

Icy Horcher white wine spritzer
in the original "Dubbeglas"



	0,25 l	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

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