Drinks

Beer

Draft beer

Fischer & Lustig Pils North tart	0,40l	4.90
Trüber Werner Cloudy Ur-Pils, exclusively brewed	0,50l	5.00
Spaten Hell light, tasty	0,50l	5.00
Franziskaner Yeast wheat beer	0,50l	5.00
Beer Spritz Aperol, lemonade, beer	0,40l	5.50

Bottled beer

Franziskaner Dunkel	0,50l	5.50
Franziskaner Hefe Yeast wheat beer, non-alcoholic	0,50l	5.50
Becks non-alcoholic	0,50l	5.00

Spritzer

Helene spritzer Pear juice, white wine	0,20l	6.50
Hugo Riesecco, elderflower syrup, mint	0,20l	8.50
Helga Riesecco, raspberry sirup, mint	0,20l	8.50
Lillet Wild Berry Lillet, Wild Berry, currants	0,20l	8.50
Tini Riesecco, strawberry juice, rhubarb juice, mint	0,20l	8.50
Heidi Riesecco, elderflower syrup, currant juice, mint	0,20l	8.50
Kalte Ente Limoncello, Riesecco, lemon, white wine, soda	0,20l	8.50
Flamingo Limoncello, lime juice, rosé wine, sugar syrup, soda	0,20l	8.50
Aperol Spritz Aperol, Riesecco, fresh orange, soda	0,20l	8.50

Drinks

Water	0,33l	0,75l
Römerquelle non-sparkling / sparkling	3.50	6.50
Dietz		
Juices & spritzers	0,25l	0,40l
· Cloudy apple	3.50	4.90
· Orange		
· Rhubarb		
· Black currant		
· Cherry		
· Banana		
· Pear		
Softdrinks	0,25l	0,40l
· Coca-Cola	3.50	4.50
· Coca-Cola zero		
· Fanta		
· Sprite		
· Spezi		
· Fassbrause		
Schweppes	0,25l	0,40l
· Bitter Lemon	3.50	4.50
· Ginger Ale		
· Tonic Water		
· Wild Berry		

Homemade

Lemonade different every day, fresh every day	0,40l	6.00
Ice tea	0,40l	6.00

Wine by glass

White		0,20l
Grauburgunder QbA, dry, Durbacher		8.00
Klingelberger Riesling QbA, dry, Durbacher		7.50
Gelber Muskateller QbA, Spiess, dry, Rheinhessen		7.50
Rivaner QbA, dry, Durbacher		8.00
Scheurebe Late harvest, sweet, Durbacher		8.50
Weisser Burgunder QbA, Spiess, dry, Rheinhessen		8.50
Kaitui Sauvignon, Schneider, Pfalz		9.00
Red		0,20l
Pinot Noir QbA, dry, Durbacher		8.00
Spätburgunder QbA, dry, Durbacher		8.00
Heinrich Gies Merlot Pfalz, dry		8.50
Ursprung Cuvée, Schneider, Pfalz		10.00
Rosé		0,20l
Rosé QbA, dry, Durbacher		8.00
Weißherbst QbA, dry, Rosé, Durbacher		8.50

Bottled Wines

Exclusive Fischer & Lustig Bottlings

Klingelberger Riesling Kabinett, dry, Durbacher	1,50l	44.00
Grauburgunder QbA, dry, Durbacher	1,50l	44.00
Rosé QbA, dry, Deutschland	1,50l	44.00

White		
Weisser Burgunder QbA, Spiess, dry, Rheinhessen	0,75l	29.00
Grauburgunder QbA, dry, Durbacher	0,75l	28.00
Klingelberger Riesling QbA, dry, Durbacher	0,75l	28.00
Rivaner QbA, dry, Durbacher	0,75l	28.00
Gelber Muskateller QbA, Spiess, dry, Rheinhessen	0,75l	29.00
Scheurebe Late harvest, sweet, Durbacher	0,75l	29.00
Kaitui Sauvignon, Schneider, Pfalz	0,75l	30.00
Rosé		
Rosé QbA, dry, Durbacher	0,75l	28.00
Weißherbst QbA, dry, Rosé, Durbacher	0,75l	29.00
Rosé Clarette Knipser, dry, Pfalz	0,75l	33.00
Red		
Spätburgunder QbA, dry, Durbacher	0,75l 1,50l	28.00 44.00
Pinot Noir QbA, dry, Durbacher	0,75l	28.00
Heinrich Gies Merlot Pfalz, dry	0,75l 1,50l	29.00 44.00
Ursprung Cuvée, Schneider, Pfalz	0,75l	35.00

Sparkling wine & Riesecco

Riesecco light sparkling Riesling	0,10l 0,20l 0,75l	6.00 8.00 28.00
Dursecco light sparkling Rosé	0,10l 0,20l 0,75l	7.00 9.00 30.00
Edelmann Sekt dry	0,75l 1,50l	30.00 42.00
Edelfrau Sekt rosé, dry	0,75l 1,50l	32.00 45.00

Recommendation from the bar

Fischers Spritz Wild Berry, elderberry lemon, grapefruit gin, soda, Blue Curacao	0,30l	10.00
Fischers Spritz non-alcoholic Wild Berry, elderberry, lemon, grapefruit juice, soda, Blue Curacao syrup	0,30l	7.50
Negroni goldfish Gin, Lillet, elderberry, Vermouth white,	0,10l	9.50
Sunfish Tangerine gin, orange juice, lime juice, mango syrup, soda	0,20l	9.50

Coffee & Tea
Roastery

Coffee	2.80
Espresso	2.50
Espresso doppio	3.50
Espresso Macchiato	3.00
Cappuccino	4.00
Latte Macchiato	4.80
Milk coffee	4.50

Organic tea from Germany

with honey & brown sugar	Pot
Chamomile	6.00
Green tea	6.00
Herb tea	6.00
Earl Grey	6.00
Darjeeling	6.00
Fruit tea	6.00

Fresh tea

with honey & brown sugar	Pot
Mint & Lemon	8.00

Longdrinks

Gin Tonic Ginl, Tonic, lemon	9.00
Monkey Tonic Monkey 47, Tonic	11.00
Skinny Fish Vodka, lime juice, soda	9.00
Jack & Cola Jack Daniel's, Coca-Cola	9.00
Rum Cola	9.00

Clear & Schnaps

	4cl
Gin	7.00
Vodka	6.00
Havana Club 3 J.	5.00
Otto von Schrot und Korn Double grain with style / oak barrel	8.00

Vermouth

	5cl
Belsazar Dry Vermouth	6.50
Belsazar Rosé Vermouth	6.50

Bitter

	4cl
Averna	6.00
Fernet Branca	6.00
Jägermeister	6.00
Jägermeister Manifest less sugar, distinctive wood note	7.00

Liqueurs

	4cl
Cinnamon liqueur	6.00
Sambuca	6.00
Baileys Irish Cream	6.00

Durbacher Liqueurs

	4cl
Vineyard peach	6.50

Durbacher Fruit brandies

	4cl
Cherry brandy	6.00
Mirabelle brandy	6.00
Plum brandy	6.00
Williams pear	6.00
Noble hazelnut	6.00
Marille	6.00
Noble plum	6.00

Ziegler

	4cl
Old plum	12.00
No. 1 Wild cherry	19.00

Pomace

	4cl
Durbacher Marc von Riesling	5.00

Whiskey

	4cl
Jack Daniel's Tennessee	7.00
Johnnie Walker Black	7.00
Johnnie Walker Blue	20.00
Lagavulin 16 J.	13.00
Glenmorangie 10 J.	12.00

Caraway & Aquavit

	4cl
Helbing Kümmel	6.00
Linie Aquavit	7.00
Mampe Elefanten Kümmel	7.00

Our food and drinks may contain allergens.
For more information, please ask our service staff.

Additives:
1 colouring agent · 2 preservatives · 3 antioxidants
4 flavour enhancers · 5 sulphur - sulphites
6 ferrous salts · 7 sweetener · 8 milk protein
9 caffeinated · 10 nitrite salting
11 surface treatment · 12 quinine

Allergens:
A gluten · B crustaceans · C egg (and products)
D fish · E nuts (and traces) · F soy (and products)
G milk products - lactose · H crustaceans
I cellery (and traces) · J sesame and peel fruits
K lupine · L mustard (and traces)

All prices in euros including statutory VAT.
Spelling mistakes, changes and errors reserved.

Design: www.jayben.de

FISCHER & LUSTIG
A TASTE OF HOME

Poststraße 26 in the Nikolaiviertel
10178 Berlin-Mitte
Phone: 030 - 568 299 90
E-Mail: info@fischerundlustig.de
www.fischerundlustig.de

FISCHER & LUSTIG
A TASTE OF HOME

SUMMER 2024

Spring at Fischer & Lustig

Cauliflower cream soup VEGGIE
with flamed cauliflower, crispy bread and garden herbs | A,F,G,I
8.00

Original Wiener Schnitzel
two veal schnitzels with potatoes, cucumber salad and cranberries | A,C,G,I,L
25.00

Glazed BBQ salmon
with braised vegetables, sweet potato sauce and rosemary potatoes | A,D,G,I
26.00

White halibut fillet
with garden herbs, curry butter, sesame vegetables and two-grain risotto | A,D,F,G,L
31.00

Smoked Müritz eel in breadcrumbs
with smoked eel sauce, pointed cabbage, tomatoes and celery | A,D,G,I
32.00

Fischer's Breads

- baked sourdough bread -

Fischer's bread greeting VEGGIE 6.00
two kinds of bread with sea salt, butter, sauce tartare and pickled garden vegetables | A,C,E,G

Goat´s garden bread VEGGIE 9.00
with goat curd, garden vegetables, goat cheese and thyme honey | A,G,I

Lord´s bread 9.50
Roast piglet crust with fermented cabbage, red onion jam and tarragon mustard | A,G,I,L

Bismarck bread 10.50
Bismarck herring rolled and chopped with vegetables from the garden | A,D,G,L

Fischer´s Fritz 12.00
Crayfish salad, marinated salmon, cocktail sauce and tomatoes | A,B,C,D,G,H,L

Fischer´s bread board 39.00
- for 4 people -
Selection of all breads | A,B,C,D,G,H,I,L

Fischer's Kitchen Greetings

Baked cauliflower VEGGIE 12.00
with sauce tartare | A,C,G,L

Potato from the stovepipe 14.00
with goat's curd and house-pickled salmon | D,G

Two types of fried fish fingers 15.00
with remoulade and cocktail sauce | A,C,D,G,L

Crispy shrimps 18.00
with aioli and garlic bread | A,B,C,G,H

Salads

Berliner cucumber-salad VEGGIE 8.50
with sour cream and garden dill | G,L

Romaine lettuce VEGGIE 9.50
with lemon mustard dressing, garden herbs, cucumber, tomato and bread cubes | A,E,G,L

Spicy vine tomato salad VEGGIE 12.50
with chili, melon and cream cheese | G,K

Appetizers

Fried lettuce VEGGIE 12.00
with lettuce cream, tomato salsa and Riesling espuma | A,G

Rock oysters
with lemon and Tabasco | H
3 pieces 9.00
6 pieces 18.00

Minced herring 14.00
with graved salmon, apple-horseradish and bread | A,D,E,G,L

Graved yellowtail mackerel 17.00
with beetroot tartare, buttermilk and herbal oil | A,B,F,G,H,I

Fischer´s Whole Fish

Trout "Müllerin Art"
with almond butter, rosemary potatoes and green salad | A,D,E,G,L
19.00

Cutter plaice
with bacon, rosemary potatoes and green salad | A,D,G,L,10
22.00

Soup

Galley tea 16.00
with roots, saffron, bread chips, garlic dip and lots of fish | A,B,F,G,H,I

Sharing is Caring

Warm smoked char on the board
- for 2 people -
with „gröner Hain" (pear, beans, bacon, potatoes) | D,G,I,10
48.00

Fischer´s Home Kitchen

Herbed matjes 16.50
with onions, herbs, apple, dill and jacket potatoes | D,G,L

Labskaus 17.50
Old Frisian fisherman's recipe
Ox breast, herring fillet, red beets, potatoes, cucumber and fried egg | C,D,G,I,L

Fietes fish goulash 18.00
with bell pepper and mashed potatoes | B,D,G,H,I

Panfish from cod 19.00
with bacon, potato pancakes and applesauce | A,C,D,10

Recommendations of the Chef

Fjord trout
with Brandenburg braised cucumbers and mashed potatoes | A,D,G,I,L
24.00

Fried pike perch fillet
with lentils, black pudding and oven celery | A,D,G,I,L
26.00

Cordon Bleu from catfish
filled with cheese & ham, cauliflower and two-grain risotto | A,C,D,G,I,10
28.00

Jäger & Lustig

Wild Heinrich 17.00
two venison sausages with cabbage and mashed potatoes | G,I,L

Königsberger Klopse 18.00
with caper sauce, herb mash and beetroot | A,G,I

Berlin veal liver stew 19.00
with apple and onion sauce and napkin dumpling | A,G,I

Venison rump steak 26.00
with cranberry butter, fried mushrooms and oven celery | G,I

Vegetarian & Vegan

Cauliflower from the stovepipe VEGGIE 17.00
with cauliflower cream, tonka beans, Riesling espuma and breadcrumbs | A,C,E,F,G,I

The mushroom garden VEGGIE 18.00
with napkin dumpling, mushrooms and oven celery | A,F,G,I

Two-grain risotto VEGAN 18.00
with crunchy garden vegetables and sweet potato sauce | A,E,I

Dessert

kalter Hund 8.00
Berlin original recipe
with apricot sorbet | A,C,G

Vegan chocolate mousse VEGAN 8.50
with berry sorbet | E,F

Elderberry cold bowl 9.00
with fruit sorbets

Vanilla saffron tart 9.50
with apple-chili compote and apple sorbet | E,F

Sweet ending 23.00
- for 2 people -
I want it all | A,C,E,F,G

Nina's homebaked cake 6.00
Variating with the season | A,C,E,G