

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		
Römerquelle non-sparkling / sparkling	0,33l	0,75l 3.50 6.50

DIETZ JUICES & SPRITZERS		
• Cloudy apple	0,25l	0,40l 3.50 4.90
• Orange		
• Rhubarb		
• Black currant		
• Cherry		
• Banana		
• Pear		

SOFTDRINKS		
• Coca-Cola	0,25l	0,40l 3.50 4.50
• Coca-Cola zero		
• Fanta		
• Sprite		
• Spezi		
• Fassbrause		

SCHWEPES		
• Bitter Lemon	0,25l	0,40l 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		
Grauburgunder QbA, dry, Durbacher	0,20l	8.00
Klingelberger Riesling QbA, dry, Durbacher		7.50
Gelber Muskateller QbA, Spiess, dry, Rheinhesen		7.50
Rivaner QbA, dry, Durbacher		8.00
Scheurebe Late harvest, sweet, Durbacher		8.50
Weisser Burgunder QbA, Spiess, dry, Rheinhesen		8.50
Kaitui Sauvignon, Schneider, Pfalz		9.00
RED		
Pinot Noir QbA, dry, Durbacher	0,20l	8.00
Spätburgunder QbA, dry, Durbacher		8.00
Heinrich Gies Merlot Pfalz, dry		8.50
Ursprung Cuvée, Schneider, Pfalz		10.00
ROSÉ		
Rosé QbA, dry, Durbacher	0,20l	8.00
Weißherbst QbA, dry, Rosé, Durbacher		8.50

BOTTLED WINES

EXCLUSIVE FISCHER & LUSTIG BOTTLED WINES		
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, Rheinhesen	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, Rheinhesen	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	28.00
Pinot Noir QbA, dry, Durbacher	1,50l	44.00
Pinot Noir QbA, dry, Durbacher	0,75l	28.00
Heinrich Gies Merlot Pfalz, dry	0,75l	29.00
Ursprung Cuvée, Schneider, Pfalz	1,50l	44.00
Ursprung Cuvée, Schneider, Pfalz	0,75l	35.00

SPARKLING WINE & RIESECCO

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

Gin	4cl 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

Belsazar Dry Vermouth	5cl 6.50
Belsazar Rosé Vermouth	6.50

BITTER

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

LIQUEURS

Cinnamon liqueur	4cl 6.00
Sambuca	6.00
Baileys Irish Cream	6.00

DURBACHER LIQUEURS

Vineyard peach	4cl 6.50
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DURBACHER FRUIT BRANDIES

Cherry brandy	4cl 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

Old plum	4cl 12.00
No. 1 Wild cherry	19.00

POMACE

Durbacher Marc von Riesling	4cl 5.00
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WHISKEY

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

CARAWAY & AQUAVIT

Helbing Kümmel	4cl 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.

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A TASTE OF HOME

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FISCHER & LUSTIG

A TASTE OF HOME

SUMMER 2024

ASPARAGUS AT FISCHER & LUSTIG

Cream soup from Beelitz asparagus with wild garlic and garden herbs ^[A,FG]
9.50

½ pound Beelitz asparagus with homemade hollandaise or melted butter ^[C,G]
19.00

½ pound Beelitz asparagus with breaded veal schnitzel plus homemade hollandaise or melted butter ^[A,C,G]
29.00

½ pound Beelitz asparagus with BBQ salmon plus homemade hollandaise or melted butter ^[A,C,D,G]
33.00

Strawberry sundae 3 scoops of vanilla ice cream with strawberries and cream ^[G]
9.50

VISIT US AT JÄGER & LUSTIG AS WELL



JÄGER & LUSTIG

REGIONAL · DELICIOUS · HOMEMADE

Grünberger Str. 1 · 10243 Berlin-Friedrichshain
 Phone: +49 (0)30 29 00 99 12 · E-Mail: info@jaegerundlustig.de
 www.jaegerundlustig.de

FISCHER'S BREADS

- baked sourdough bread -

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

Goat's garden bread  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,E,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

APPETIZERS

Fried lettuce  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 gravad 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

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



FISCHER'S WHOLE FISH

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

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

RECOMMENDATIONS OF THE CHEF

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

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

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

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  17.00
with cauliflower cream, tonka beans, Riesling espuma and breadcrumbs | A,C,E,F,G,I

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

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

FISCHER'S KITCHEN GREETINGS

Baked cauliflower  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  8.50
with sour cream and garden dill | G,L

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

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

SOUP

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

DESSERT

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

Vegan chocolate mousse  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
Varying with the season | A,C,E,G