



DRINKS

BEER

DRAFT BEER

Fischer & Lustig Pils ^{A,7} North tart	0,40l	4.90
Trüber Werner ^{A,7} Cloudy Ur-Pils, exclusively brewed	0,50l	5.00
Spaten Hell ^{A,7} light, tasty	0,50l	5.00
Franziskaner ^{A,7} Yeast wheat beer	0,50l	5.00
Beer Spritz ^{A,1,2,4,7,9,11,12,16,17} Aperol, lemonade, beer	0,40l	5.50

BOTTLED BEER

Franziskaner Dunkel ^{A,7}	0,50l	5.50
Franziskaner Hefe ^{A,7} Yeast wheat beer, non-alcoholic	0,50l	5.50
Spaten ^{A,7} non-alcoholic	0,50l	5.00

SPRITZER

Hugo ^{O,2,4,11,12} Riesecco, elderflower syrup, mint	0,20l	8.50
Helga ^{O,2,4,11,12} Riesecco, raspberry syrup, mint	0,20l	8.50
Tini ^{O,2,4,11,12,16} Riesecco, strawberry juice, rhubarb juice, mint	0,20l	8.50
Heidi ^{O,2,4,11,12,16} Riesecco, elderflower syrup, currant juice, mint	0,20l	8.50
Kalte Ente ^{O,1,2,4,11,12,16} Limoncello, Riesecco, lemon, white wine, soda	0,20l	8.50
Flamingo ^{O,1,2,4,11,12,16} Limoncello, lime juice, rosé wine, sugar syrup, soda	0,20l	8.50
Aperol Spritz ^{O,1,2,4,11,12} Aperol, Riesecco, fresh orange, soda	0,20l	8.50

NON-ALCOHOLIC DRINKS

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

DIETZ

JUICES & SPRITZERS

• Cloudy apple ^{4,11}	3.50	4.90
• Orange ^{4,11}		
• Rhubarb ^{4,11}		
• Black currant ^{4,11}		
• Cherry ^{4,11}		
• Banana ^{4,11}		
• Pear ^{3,4,11}		

SOFTDRINKS

• Coca-Cola ^{1,2,4,7,9,11,12,16,17}	0,25l	0,40l
• Coca-Cola zero ^{1,2,4,7,9,11,12,16,17}	3.50	4.50
• Fanta ^{1,2,4,7,9,11,12,16,17}		
• Sprite ^{1,2,4,7,9,11,12,16,17}		
• Spezi ^{1,2,4,7,9,11,12,16,17}		
• Fassbrause ^{A,4,11}		

SCHWEPES

• Bitter Lemon ^{3,4,10,16}	0,25l	0,40l
• Ginger Ale ^{1,4,16}	3.50	4.50
• Tonic Water ^{3,4,10,16}		
• Wild Berry ^{1,3,4,16}		

HOMEMADE

Lemonade ^{1,4,16} different every day, fresh every day	0,40l	6.00
Ice tea ^{4,11}	0,40l	6.00

WINE BY GLASS

WHITE	0,20l	
Grauburgunder ^{O,2,11} QbA, dry, Durbacher	8.00	
Klingelberger Riesling ^{O,2,11} QbA, dry, Durbacher	8.00	
Gelber Muskateller ^{O,2,11} QbA, Spiess, dry, Rheinhessen	8.50	
Scheurebe ^{O,2,11} Late harvest, sweet, Durbacher	8.50	
Weisser Burgunder ^{O,2,11} QbA, Spiess, dry, Rheinhessen	8.50	
Blanc de Noirs ^{O,2,11} Cuvée, dry, Baeder	9.50	
Kaitu ^{O,2,11} Sauvignon, Schneider, Pfalz	10.50	
RED	0,20l	
Pinot Noir ^{O,2,11} QbA, dry, Durbacher	8.00	
Spätburgunder ^{O,2,11} QbA, dry, Durbacher	8.00	
Heinrich Gies Merlot ^{O,2,11} Pfalz, dry	8.50	
Ursprung ^{O,2,11} Cuvée, Schneider, Pfalz	10.00	
ROSÉ	0,20l	
Rosé ^{O,2,11} QbA, dry, Durbacher	8.00	
Rosé Clarette ^{O,2,11} Knipser, dry, Pfalz	9.50	

BOTTLED WINES

EXCLUSIVE

FISCHER & LUSTIG BOTTTLINGS

Klingelberger Riesling ^{O,2,11} Kabinett, dry, Durbacher	1,50l	49.00
Grauburgunder ^{O,2,11} QbA, dry, Durbacher	1,50l	49.00
Rosé ^{O,2,11} QbA, dry, Durbacher	1,50l	49.00

WHITE

Weisser Burgunder ^{O,2,11} QbA, Spiess, dry, Rheinhessen	0,75l	29.00
Grauburgunder ^{O,2,11} QbA, dry, Durbacher	0,75l	28.00
Klingelberger Riesling ^{O,2,11} QbA, dry, Durbacher	0,75l	28.00
Gelber Muskateller ^{O,2,11} QbA, Spiess, dry, Rheinhessen	0,75l	29.00
Scheurebe ^{O,2,11} Late harvest, sweet, Durbacher	0,75l	29.00
Blanc de Noirs ^{O,2,11} Cuvée, dry, Baeder	0,75l	33.00
Kaitu ^{O,2,11} Sauvignon, Schneider, Pfalz	0,75l	36.00

ROSÉ

Rosé ^{O,2,11} QbA, dry, Durbacher	0,75l	28.00
Rosé Clarette ^{O,2,11} Knipser, dry, Pfalz	0,75l	33.00

RED

Spätburgunder ^{O,2,11} QbA, dry, Durbacher	0,75l	28.00
Pinot Noir ^{O,2,11} QbA, dry, Durbacher	0,75l	28.00
Heinrich Gies Merlot ^{O,2,11} Pfalz, dry	0,75l	29.00
Ursprung ^{O,2,11} Cuvée, Schneider, Pfalz	0,75l	35.00

SPARKLING WINE & RIESECCO

Riesecco ^{O,2,11} light sparkling Riesling	0,10l 0,20l 0,75l	6.00 8.00 28.00
Dursecoco ^{O,2,11} light sparkling Rosé	0,10l 0,20l 0,75l	7.00 9.00 30.00
Edelmann Sekt ^{O,2,11} dry	0,75l 1,50l	30.00 49.00
Edelfrau Sekt ^{O,2,11} rosé, dry	0,75l	32.00

Durbacher Steinberg ^{O,2,11} <i>THE „CHAMPAGNE“ FROM BADEN</i> Sparkling wine, bottle fermentation, Blanc de Blanc, hand shaken	0,75l	79.00
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RECOMMENDATION FROM THE BAR

Helene Spritzer ^{O,20l} Pear juice, white wine ^{O,2,3,4,11}	0,20l	6.50
Negroni Goldfisch ^{O,15l} Gin, Lillet, elderberry, Vermouth white ^{O,4,10,11}	0,15l	9.50
Sonnenfisch ^{O,20l} tangerine Gin, orange juice, lime juice, mango syrup, soda ^{11,4,11}	0,20l	9.50
Ida ^{O,20l} Gin, ginger, lime juice, Blue Curacao syrup, Prosecco ^{O,1,2,4,11}	0,20l	9.50
White Russian ^{O,20l} Vodka, Coffee liqueur, cream hazelnut syrup ^{1,4,5,14,9,11}	0,20l	9.50
Espresso Martini ^{O,10l} Vodka, Coffee liqueur, Espresso, hazelnut syrup ^{1,4,14,9,11}	0,10l	10.50
Choco Cookie Shot ^{4cl} Baileys, Rum, sugar syrup ^{O,1,4,9,11}	4cl	6.50

COFFEE & TEA ROASTERY

Coffee ⁹	2.80
Espresso ⁹	2.50
Espresso doppio ⁹	3.50
Espresso Macchiato ^{G,9}	3.00
Cappuccino ^{G,9}	4.00
Latte Macchiato ^{G,9}	4.80
Milk coffee ^{G,9}	4.50

ORGANIC TEA FROM GERMANY

with honey & brown sugar	Pot
Chamomile ⁹	6.00
Green tea ⁹	6.00
Herb tea ⁹	6.00
Earl Grey ⁹	6.00
Darjeeling ⁹	6.00
Fruit tea ⁹	6.00

FRESH TEA

with honey & brown sugar	Pot
Mint & Lemon	8.00

LONGDRINKS

Gin Tonic ^{3,4,10,16} Gin, Tonic, lemon	9.00
Monkey Tonic ^{3,4,10,16} Monkey 47, Tonic	11.00
Skinny Fish ^A Vodka, lime juice, soda	9.00
Jack & Cola ^{A,H,1,2,4,7,9,11,12,16,17}	9.00
Rum Cola ^{1,2,4,7,9,11,12,16,17}	9.00

CLEAR & SCHNAPS

Gin	4cl	7.00
Vodka ^A		6.00
Havana Club 3 J. ¹¹		5.00
Otto von Schrot und Korn ^A Double grain with style / Oak barrel		8.00

VERMOUTH

Belsazar Dry Vermouth ^O	5cl	6.50
Belsazar Red Vermouth ^O		6.50
Belsazar Rosé Vermouth ^{O,1}		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 ^{G,19,11}		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
Williams pear		6.00
Noble hazelnut		6.00
Apricot		6.00
Noble plum		6.00

ZIEGLER

Old plum	4cl	12.00
No. 1 Wild cherry		19.00

POMACE

Durbacher	4cl	5.00
Marc von Riesling		

WHISKEY

Jack Daniel's Tennessee ^{A,1}	4cl	7.00
Johnnie Walker Black ^{A,1}		7.00
Johnnie Walker Blue ^{A,1}		20.00
Lagavulin 16 J. ^{A,1}		13.00
Glenmorangie 10 J. ^{A,1}		12.00

CARAWAY & AQUAVIT

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

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

Allergens (allergen labelling according to EU directive):

A Cereals & products containing gluten
B Crustaceans & crustacean products · C Eggs & products · D Fish & fish products · E Nuts & nut products · F Soya & soya products · G Milk & milk products (including lactose) · H Shell fruits & shell fruit products · I Celery & celery products
M Mustard & mustard products · N Sesame seeds & sesame seed products · O Sulphur dioxide & sulphites > 10 mg/kg, > 10 mg/l as SO₂ · P Lupins & lupin products · R Molluscs & mollusc products
Z Miscellaneous

Additives (food additives subject to labelling):
1 with colourant · 2 with preservatives · 3 with antioxidants · 4 with flavour enhancer · 5 sulphurised
6 blackened · 7 with phosphate · 8 with milk protein
9 caffeinated · 10 containing quinine · 11 with sweetener · 12 contains a source of phenylalanine
13 waxed · 14 with taurine · 15 with nitrite curing salt
16 with one type of sugar and sweetener · 17 can have a laxative effect if consumed in excess · 18 with nitrate
19 genetically modified raw material

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

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PUMPKIN

Creamy garden pumpkin soup
Seeds & seed oil | ^{A,E,F,G,H,I,J,Z}
9.50

Smoked duck breast
Pumpkin chutney, pumpkin seed foam
& red onion jam | ^{A,E,F,G,H,I,J,L,Z}
18.00

Pumpkin risotto ^{VEGGIE}
Fried mushrooms &
aged cheese | ^{A,B,I,J,L,Z}
18.00

Berlin duck fricassee
Pumpkin puree | ^{A,E,G,I,J,L,Z}
19.50

**Pork medallions &
pumpkin and turnip goulash**
Mashed potatoes | ^{A,G,H,I,J,Z}
23.50

Viennese veal schnitzel
Potato-pumpkin salad &
cranberries | ^{A,C,G,H,I,J,L,Z}
28.00

Monkfish & Scallops
Pumpkin puree, fried mushrooms,
pumpkin seeds & risotto | ^{D,G,H,I,J,Z}
36.00



GREETINGS FROM THE KITCHEN

Baked cauliflower  with tartar sauce and aioli A,C,F,G,H,I,M,Z	14.00
Fish & Chips baked fish fingers with remoulade and cocktail sauce A,C,D,F,G,H,I,M,Z	15.00
Crispy prawns with aioli and baguette A,B,C,D,F,G,H,I,M,Z	18.00

BEMMEN

„BERLIN LANGUAGE FOR SANDWICHES“

Sandwich - baked sourdough bread

Bread greeting  two types of bread with sea salt, butter, tartar sauce and pickled garden vegetables A,C,E,F,G,H,I,J,K,M,N,Z	6.00
Zieglein's garden bread  with goat curd, garden vegetables, goat cheese and thyme honey A,E,F,G,H,I,M,N,P,Z	9.50
Smoked salmon sandwich with smoked salmon cream, pickled salmon, tomatoes and honey-mustard sauce A,C,D,E,F,G,H,I,M,N,P,Z	11.50

SALADS & APPETIZERS

Berlin cucumber salad  with sour cream and garden dill A,E,F,G,M,Z	8.50
Vine tomato salad  with shallots and watermelon A,E,F,Z	9.50
Garden salad  with a fruity dressing and flambeed goat cheese A,E,F,G,H,I,Z	12.50
Veal tongue with apple-lentil salad and roasted sesame A,E,F,G,I,M,N,Z,15	16.50
Rock oysters with lemon and Tabasco R,Z	
3 pieces	9.00
6 pieces	18.00
Smoked salmon tartare with honey-mustard sauce, quail egg, caper mayonnaise and fried onions A,C,D,E,F,G,H,I,M,N,Z	16.50

HOME KITCHEN & MEAT

Wild Henry two wild boar sausages with sauerkraut and mashed potatoes A,G,I,M,Z,2,7	16.50
Pork knuckle ragout <i>- sweet and sour -</i> with garden vegetables and bread dumpling coins A,C,E,F,G,I,M,Z,15	17.50
Königsberger Klopse <i>- of veal -</i> Meatballs in caper sauce, mashed potatoes and beetroot A,C,G,I,M,Z	18.00
Braised pork cheeks <i>- of country pig -</i> with braised onions, oven vegetables and celery puree A,G,I,M,N,Z	21.50
Berlin lamb shank with roasted onions, braised vegetables and mashed potatoes A,G,I,M,Z	23.50

CLASSIC STEAK

Rump steak with Café de Paris butter, green beans and rosemary potatoes A,C,D,G,I,M,N,Z	27.50
Medallions of veal fillet with garden salad and fruity dressing A,G,H,I,M,N,Z	29.50

ON ANY GIVEN SUNDAY



SUNDAY ROAST

every Sunday from 12.00 pm - 6.00 pm

Sunday roast with red cabbage and potato dumplings,
preceded by good old meat broth with dumplings

TRADITIONAL CLASSICS

Herbed matjes with onions, herbs, apples, dill and rosemary potatoes C,D,G,I,M,Z	15.00
Labskaus <i>- old Frisian fish recipe -</i> Ox breast, herring fillet, beetroot, potatoes, pickles and a fried egg A,C,D,G,I,M,Z,2,3,7,11,15	17.50
Pan fried cod with bacon, potato pancakes and applesauce A,C,D,G,I,M,Z,15	19.00
Prawn pan with herbed oil, baguette and tomato salad A,B,D,G,H,I,M,Z	23.00
Samon fillet with traditional Brandenburg braised cucumbers and mashed potatoes D,F,G,I,M,Z	25.00
Fried piked-perch fillet with pearl barley, wild garlic risotto and garden vegetables A,D,F,G,I,N,Z	26.00

SHARING IS CARING

Starter plate <i>I want starters</i> <i>- for 2 people -</i> Shrimp salad, crayfish salad, tomato-melon salad, marinated salmon, baked cauliflower, garden vegetables, goat cheese and farmhouse bread A,B,C,D,E,F,G,H,I,L,M,N,Z	39.00
Warm smoked char <i>- for 2 people -</i> with „gröner Hain“ (pear, beans, bacon, potatoes) and green salad A,D,G,I,M,Z,15	49.00
Veal fillet <i>- for 2 people -</i> with oven vegetables, fried mushrooms and celery puree A,G,I,M,N,Z	69.00

WHOLE FISH

Trout „Müllerin Art“ with almond butter, rosemary potatoes and green salad A,D,E,G,H,I,M,Z	19.50
Cutter plaice with bacon, rosemary potatoes and green salad A,D,E,G,I,M,Z,15	22.00

SOUP

Galley tea with roots, lots of fish and farmhouse bread A,B,E,F,H,I,Z	14.00
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FIELD & MEADOW

Mustard eggs  with mashed potatoes and beetroot A,C,G,I,M,Z	14.50
Homemade noodles  with parsley, cabbage florets and aged cheese A,C,G,I,Z	17.00
Vegetarian potato boulette  filled with goat cheese and vegetable Bolognese A,C,G,I,M,Z	18.00
Vegan layered cabbage  with mushrooms, onions and pearl barley risotto A,I,M	18.00