



## DRINKS

### BEER

#### DRAFT BEER

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

<b>Fischer Weisse</b> Spaten, optionally raspberry or woodruff	0,40l	5.50
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#### BOTTLED BEER

<b>Franziskaner Dunkel</b> <sup>A,7</sup>	0,50l	5.50
<b>Franziskaner Hefe</b> <sup>A,7</sup> Yeast wheat beer, non-alcoholic	0,50l	5.50
<b>Spaten</b> <sup>A,7</sup> non-alcoholic	0,50l	5.00

### SPRITZER

<b>Hugo</b> <sup>O,2,4,11,12</sup> Riesecco, elderflower syrup, mint	0,20l	8.50
<b>Helga</b> <sup>O,2,4,11,12</sup> Riesecco, raspberry syrup, mint	0,20l	8.50
<b>Tini</b> <sup>O,2,4,11,12,16</sup> Riesecco, strawberry juice, rhubarb juice, mint	0,20l	8.50
<b>Heidi</b> <sup>O,2,4,11,12,16</sup> Riesecco, elderflower syrup, currant juice, mint	0,20l	8.50
<b>Kalte Ente</b> <sup>O,1,2,4,11,12,16</sup> Limoncello, Riesecco, lemon, white wine, soda	0,20l	8.50
<b>Flamingo</b> <sup>O,1,2,4,11,12,16</sup> Limoncello, lime juice, rosé wine, sugar syrup, soda	0,20l	8.50
<b>Aperol Spritz</b> <sup>O,1,2,4,11,12</sup> Aperol, Riesecco, fresh orange, soda	0,20l	8.50
<b>Wilhelmine</b> Vineyard peach, Riesecco, orange zest	0,20l	8.50

### NON-ALCOHOLIC DRINKS

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

#### DIETZ

<b>JUICES &amp; SPRITZERS</b>	0,25l	0,40l
• Cloudy apple <sup>4,11</sup>	3.50	4.90
• Orange <sup>4,11</sup>		
• Rhubarb <sup>4,11</sup>		
• Black currant <sup>4,11</sup>		
• Cherry <sup>4,11</sup>		
• Banana <sup>4,11</sup>		
• Pear <sup>3,4,11</sup>		

<b>SOFTDRINKS</b>	0,25l	0,40l
• Coca-Cola <sup>1,2,4,7,9,11,12,16,17</sup>	3.50	4.50
• Coca-Cola zero <sup>1,2,4,7,9,11,12,16,17</sup>		
• Fanta <sup>1,2,4,7,9,11,12,16,17</sup>		
• Sprite <sup>1,2,4,7,9,11,12,16,17</sup>		
• Spezi <sup>1,2,4,7,9,11,12,16,17</sup>		
• Fassbrause <sup>A,4,11</sup>		

<b>SCHWEPES</b>	0,25l	0,40l
• Bitter Lemon <sup>3,4,10,16</sup>	3.50	4.50
• Ginger Ale <sup>1,4,16</sup>		
• Tonic Water <sup>3,4,10,16</sup>		
• Wild Berry <sup>1,3,4,16</sup>		

### HOMEMADE

<b>Lemonade</b> <sup>1,4,16</sup> different every day, fresh every day	0,40l	6.00
<b>Ice tea</b> <sup>4,11</sup>	0,40l	6.00

### WINE BY GLASS

<b>WHITE</b>	0,20l
<b>Grauburgunder</b> <sup>O,2,11</sup> QbA, dry, Durbacher	8.00
<b>Klingelberger Riesling</b> <sup>O,2,11</sup> QbA, dry, Durbacher	8.00
<b>Gelber Muskateller</b> <sup>O,2,11</sup> QbA, Spiess, dry, Rheinhessen	8.50
<b>Scheurebe</b> <sup>O,2,11</sup> Late harvest, sweet, Durbacher	8.50
<b>Weisser Burgunder</b> <sup>O,2,11</sup> QbA, Spiess, dry, Rheinhessen	8.50
<b>Blanc de Noirs</b> <sup>O,2,11</sup> Cuvée, dry, Baeder	9.50
<b>Kaituj</b> <sup>O,2,11</sup> Sauvignon, Schneider, Pfalz	10.50

<b>RED</b>	0,20l
<b>Pinot Noir</b> <sup>O,2,11</sup> QbA, dry, Durbacher	8.00
<b>Spätburgunder</b> <sup>O,2,11</sup> QbA, dry, Durbacher	8.00
<b>Heinrich Gies Merlot</b> <sup>O,2,11</sup> Pfalz, dry	8.50
<b>Ursprung</b> <sup>O,2,11</sup> Cuvée, Schneider, Pfalz	10.00
<b>ROSE</b>	0,20l
<b>Rosé</b> <sup>O,2,11</sup> QbA, dry, Durbacher	8.00
<b>Rosé Clarette</b> <sup>O,2,11</sup> Knipser, dry, Pfalz	9.50

### BOTTLED WINES

#### EXCLUSIVE

#### FISCHER & LUSTIG BOTTTLINGS

<b>Klingelberger Riesling</b> <sup>O,2,11</sup>	1,50l	49.00
<b>Grauburgunder</b> <sup>O,2,11</sup> Kabinett, dry, Durbacher	1,50l	49.00
<b>Rosé</b> <sup>O,2,11</sup> QbA, dry, Durbacher	1,50l	49.00

<b>WHITE</b>	
<b>Weisser Burgunder</b> <sup>O,2,11</sup> QbA, Spiess, dry, Rheinhessen	0,75l 29.00
<b>Grauburgunder</b> <sup>O,2,11</sup> QbA, dry, Durbacher	0,75l 28.00
<b>Klingelberger Riesling</b> <sup>O,2,11</sup> QbA, dry, Durbacher	0,75l 28.00
<b>Gelber Muskateller</b> <sup>O,2,11</sup> QbA, Spiess, dry, Rheinhessen	0,75l 29.00
<b>Scheurebe</b> <sup>O,2,11</sup> Late harvest, sweet, Durbacher	0,75l 29.00
<b>Blanc de Noirs</b> <sup>O,2,11</sup> Cuvée, dry, Baeder	0,75l 33.00
<b>Kaituj</b> <sup>O,2,11</sup> Sauvignon, Schneider, Pfalz	0,75l 36.00

<b>ROSE</b>	
<b>Rosé</b> <sup>O,2,11</sup> QbA, dry, Durbacher	0,75l 28.00
<b>Rosé Clarette</b> <sup>O,2,11</sup> Knipser, dry, Pfalz	0,75l 33.00

<b>RED</b>	
<b>Spätburgunder</b> <sup>O,2,11</sup> QbA, dry, Durbacher	0,75l 28.00 1,50l 49.00
<b>Pinot Noir</b> <sup>O,2,11</sup> QbA, dry, Durbacher	0,75l 28.00
<b>Heinrich Gies Merlot</b> <sup>O,2,11</sup> Pfalz, dry	0,75l 29.00 1,50l 49.00
<b>Ursprung</b> <sup>O,2,11</sup> Cuvée, Schneider, Pfalz	0,75l 35.00

### SPARKLING WINE & RIESECCO

<b>Riesecco</b> <sup>O,2,11</sup> light sparkling	0,10l 6.00 0,20l 8.00
<b>Riesling</b>	0,75l 28.00
<b>Dursecco</b> <sup>O,2,11</sup> light sparkling	0,10l 7.00 0,20l 9.00
<b>Rosé</b>	0,75l 30.00
<b>Edelmann Sekt</b> <sup>O,2,11</sup> dry	0,75l 30.00 1,50l 49.00
<b>Edelfrau Sekt</b> <sup>O,2,11</sup> rosé, dry	0,75l 32.00

<b>Durbacher Steinberg</b> <sup>O,2,11</sup> <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

<b>Helene</b> Pear juice, white wine <sup>O,2,3,4,11</sup>	0,20l 6.50
<b>Negroni</b> Gin, Campari, Vermouth, Orange zest	0,15l 9.50
<b>Negroni Goldfisch</b> Gin, Lillet, elderberry, Vermouth white <sup>O,4,10,11</sup>	0,15l 9.50
<b>Sonnenfisch</b> tangerine Gin, orange juice, lime juice, mango syrup, soda <sup>1,4,11</sup>	0,20l 9.50
<b>Espresso Martini</b> Vodka, Coffee liqueur, Espresso, hazelnut syrup <sup>1,4,14,9,11</sup>	0,10l 10.50
<b>Choco Cookie Shot</b> Baileys, Rum, sugar syrup <sup>6,1,4,9,11</sup>	4cl 6.50

### COFFEE & TEA

<b>Coffee</b> <sup>9</sup>	2.80
<b>Espresso</b> <sup>9</sup>	2.50
<b>Espresso doppio</b> <sup>9</sup>	3.50
<b>Espresso Macchiato</b> <sup>G,9</sup>	3.00
<b>Cappuccino</b> <sup>G,9</sup>	4.00
<b>Latte Macchiato</b> <sup>G,9</sup>	4.80
<b>Milk coffee</b> <sup>G,9</sup>	4.50
optionally also with syrup shot	+0.50
Vanilla / Almond / Hazelnut	

#### ORGANIC TEA FROM GERMANY

with honey & brown sugar	Pot
<b>Chamomile</b> <sup>9</sup>	6.00
<b>Green tea</b> <sup>9</sup>	6.00
<b>Herb tea</b> <sup>9</sup>	6.00
<b>Earl Grey</b> <sup>9</sup>	6.00
<b>Darjeeling</b> <sup>9</sup>	6.00
<b>Fruit tea</b> <sup>9</sup>	6.00

#### FRESH TEA

with honey & brown sugar	Pot
<b>Mint &amp; Lemon</b>	8.00

### LONGDRINKS

<b>Gin Tonic</b> <sup>3,4,10,16</sup> Gin, Tonic, lemon	9.00
<b>Monkey Tonic</b> <sup>3,4,10,16</sup> Monkey 47, Tonic	11.00
<b>Skinny Fish</b> <sup>A</sup> Vodka, lime juice, soda	9.00
<b>Jack &amp; Cola</b> <sup>A,H,1,2,4,7,9,11,12,16,17</sup> Jack Daniel's, Coca-Cola	9.00
<b>Rum Cola</b> <sup>1,2,4,7,9,11,12,16,17</sup>	9.00
<b>Hildegard</b> Vermouth Rosé, Lime juice, White Peach	9.50
<b>Fischer Longdrink</b> Spirit of your choice with juice or soft drink	11.00

### CLEAR & SCHNAPS

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

### VERMOUTH

	5cl
<b>Belsazar Dry Vermouth</b> <sup>O</sup>	6.50
<b>Belsazar Red Vermouth</b> <sup>O</sup>	6.50
<b>Belsazar Rosé Vermouth</b> <sup>O,1</sup>	6.50

### BITTER

	4cl
<b>Averna</b>	6.00
<b>Fernet Branca</b>	6.00
<b>Jägermeister</b>	6.00
<b>Jägermeister Manifest</b> less sugar, distinctive wood note	7.00

### LIQUEURS

	4cl
<b>Cinnamon liqueur</b>	6.00
<b>Sambuca</b>	6.00
<b>Amaretto</b>	6.00
<b>Limoncello</b>	6.00
<b>Baileys Irish Cream</b> <sup>G,19,11</sup>	6.00

### DURBACHER LIQUEURS

	4cl
<b>Vineyard peach</b>	6.50

### DURBACHER FRUIT BRANDIES

	4cl
<b>Cherry brandy</b>	6.00
<b>Mirabelle brandy</b>	6.00
<b>Williams pear</b>	6.00
<b>Noble hazelnut</b>	6.00
<b>Apricot</b>	6.00
<b>Noble plum</b>	6.00

### ZIEGLER

	4cl
<b>Old plum</b>	12.00
<b>No. 1 Wild cherry</b>	19.00

### POMACE

	4cl
<b>Durbacher</b>	5.00
<b>Marc von Riesling</b>	

### WHISKEY

	4cl
<b>Jack Daniel's Tennessee</b> <sup>A,1</sup>	7.00
<b>Johnnie Walker Black</b> <sup>A,1</sup>	7.00
<b>Johnnie Walker Blue</b> <sup>A,1</sup>	20.00
<b>Lagavulin 16 J.</b> <sup>A,1</sup>	13.00
<b>Glenmorangie 10 J.</b> <sup>A,1</sup>	12.00

### CARAWAY & AQUAVIT

	4cl
<b>Helbing Kümmel</b>	6.00
<b>Linie Aquavit</b> <sup>A</sup>	7.00
<b>Mampe Elefanten Kümmel</b> <sup>A</sup>	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  
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.  
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# KALE

## at Fischer & Lustig



Potato and kale stew  
with smoked sausage | <sup>A,G,I,M,O,Z,15</sup>  
12.50

Kale like mother  
loved him  
with pork and  
rind | <sup>A,G,M,O,Z,15</sup>  
19.50

Skrei  
- The winter cod -  
with kale, potatoes, bacon  
and mustard sauce | <sup>A,D,G,I,M,15</sup>  
26.50

Breast and leg  
from the land duck  
with red cabbage and  
potato dumplings | <sup>A,C,G,I,Z</sup>  
29.50

Fischer's hearty  
kale board  
- for 2 persons -  
Smoked meat, bacon, smoked sausage,  
Tüften and mustard | <sup>A,G,M,O,Z,15</sup>  
45.00





## GREETINGS FROM THE KITCHEN



<b>Baked cauliflower</b>  Tartar sauce and aioli   A,C,G,I,M,Z	14.00
<b>Fish &amp; Chips</b> Baked fish fingers with remoulade and garlic sauce   A,B,C,D,G,I,M,Z	15.00
<b>Crispy prawns</b> Aioli and baguette   A,C,D,G,I,Z	18.00

## SANDWICHES

- baked sourdough bread -

<b>Bread greeting</b>  two types of bread with sea salt, butter, tartar sauce and pickled garden vegetables   A,C,E,G,I,M,Z	6.00
<b>Zieglein's garden bread</b>  with goat curd, garden vegetables, goat cheese and thyme hone   A,E,G,I,M,Z	9.50
<b>Smoked salmon sandwich</b> Smoked salmon, tomatoes and honey-mustard-sauce   A,D,E,G,I,M,Z	11.50

## SALADS & APPETIZERS

<b>Rock oysters</b> Lemon and Tabasco   <sup>H</sup>	
3 pieces	9.00
6 pieces	18.00
<b>Berlin cucumber salad</b>  Sour cream and garden dill   A,E,G,M,Z	8.50
<b>Vine tomato salad</b>  Shalotts and watermelon   A,Z	9.50
<b>Smoked duck breast</b> Pumpkin chutney, pumpkin seed foam and red onion jam   A,G,I,M,Z	18.00

## HOME KITCHEN

<b>Wild Henry</b> Two wild boar sausages with sauerkraut and mashed potatoes   G,I,M,O,Z,7	16.50
<b>Original Königsberger Klopse</b> - of veal - Meatballs in caper sauce, mashed potatoes and beetroot   A,C,G,I,M,Z	18.00
<b>Braised pork cheeks</b> - of country pig - Braised onions, oven vegetables and celery puree   A,G,I,M,N,Z	22.50
<b>Berlin lamb shank</b> Roasted onions, braised vegetables and mashed potatoes   A,G,I,M,Z	23.50
<b>Rumpsteak</b> Café de Paris butter, grilled tomatoes and rosemary potatoes   A,G,I,M,Z	28.50
<b>Original Viennese schnitzel</b> - of veal - Cranberries, cucumber and potato salad   A,C,G,I,M,Z	29.00

## 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

19,00€


## TRADITIONAL CLASSICS

<b>Herbed matjes</b> Onions, herbs, apples, dill and rosemary potatoes   D,G,I,M,Z	15.00
<b>Homemade noodles</b> Vegetable bolognese and aged cheese   A,B,C,G,I,M,Z	16.00
- with fried shrimps	+ 9.00
<b>Labskaus</b> - old Frisian fish recipe - Ox breast, herring fillet, beetroot, potatoes, pickles and a fried egg   A,C,D,G,I,M,L,Z,10	17.50
<b>Pan fried cod</b> Bacon, potato pancakes and applesauce   A,C,D,G,I,Z,15	19.00
<b>Prawn pan</b> Olive oil, baguette and tomato salad   A,B,D,H,I,M,Z	23.00
<b>Fillet of salmon</b> Brandenburg braised cucumbers and mashed potatoes   A,D,G,I,M,Z	25.00
<b>Pike perch fillet fried on the skin</b> Oven vegetables and two-grain risotto   A,D,G,I,Z	26.00

## WHOLE FISH

<b>Trout „Müllerin Art“</b> Almond butter, rosemary potatoes and green salad   A,D,E,G,I,M,Z	19.50
<b>Cutter plaice</b> Bacon, rosemary potatoes and green salad   A,D,E,G,I,M,Z,15	22.00

## FIELD & MEADOW

<b>Mustard eggs</b>  Mashed potatoes and beetroot   A,C,G,I,M,Z	14.50
<b>Vegetarian potato boulette</b>  Filled with goat cheese and vegetable bolognese   A,C,G,I,M,Z,2,3	18.00
<b>Vegan potato goulash</b>  Carrot ginger puree   A,I,L,Z	18.50

## SHARING IS CARING

<b>Fischer's appetizer platter</b> I want appetizers - for 2 people - Shrimp salad, crayfish salad, tomato and melon salad, smoked salmon, baked cauliflower, garden vegetables, goat cheese and farmhouse bread   A,B,C,D,E,G,H,I,M,Z	39.00
<b>Tafelspitz from meadow veal</b> - for 2 people - Young vegetables, fried mushrooms, celery puree and rosemary potatoes   A,G,I,M,N,Z	58.00

## SOUP

<b>Galley tea</b> Roots, lots of fish and farmhouse bread   A,B,D,E,I,Z	14.00
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