



DRINKS

BEER

DRAFT BEER		
Fischer & Lustig Pils ^{A,7}	0,40l	4.90
North tart		
Trüber Werner ^{A,7}	0,50l	5.00
Cloudy Ur-Pils, exclusively brewed		
Spaten Hell ^{A,7}	0,50l	5.00
light, tasty		
Franziskaner ^{A,7}	0,50l	5.00
Yeast wheat beer		

Beer Spritz ^{A,1,2,4,7,9,11,12,16,17}	0,40l	5.50
Aperol, lemonade, beer		

Fischer Weisse	0,40l	5.50
Spaten, optionally raspberry or woodruff		

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

SPRITZER

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

Aperol Spritz ^{O,1,2,4,11,12}	0,20l	8.50
Aperol, Riesecco, fresh orange, soda		
Wilhelmine ^{O,2,11}	0,20l	8.50
Vineyard peach, Riesecco, orange zest		
Kaltes Küken ^{2,3,4,10,16}	0,20l	8.50
- alcohol-free - Laori No. 3, lime juice, tonic Soda, lemon slice		

NON-ALCOHOLIC DRINKS

WATER	0,33l	0,75l
Römerquelle	3.50	6.50
non-sparkling / sparkling		
DIET JUICES & SPRITZERS		

Cloudy apple ^{4,11}	0,25l	0,40l
Orange ^{4,11}	3.50	4.90
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	0,25l	0,40l
Bitter Lemon ^{3,4,10,16}	3.50	4.50
Ginger Ale ^{1,4,16}		
Tonic Water ^{3,4,10,16}		
Wild Berry ^{1,3,4,16}		
Ginger Beer ^{3,4,16}		
White Peach ^{1,3,4,16}		

HOMEMADE

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

WINE BY GLASS

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

RED	0,20l	
Pinot Noir ^{O,2,11}	8.00	
QbA, dry, Durbacher		
Spätburgunder ^{O,2,11}	8.00	
QbA, dry, Durbacher		
Heinrich Gies Merlot ^{O,2,11}	8.50	
Pfalz, dry		
Ursprung ^{O,2,11}	10.00	
Cuvée, Schneider, Pfalz		
ROSÉ	0,20l	
Rosé ^{O,2,11}	8.00	
QbA, dry, Durbacher		
Rosé Clarette ^{O,2,11}	10.50	
Knipser, dry, Pfalz		

BOTTLED WINES

EXCLUSIVE FISCHER & LUSTIG BOTTLED WINE		
Klingelberger Riesling ^{O,2,11}	1,50l	49.00
Kabinett, dry, Durbacher		
Grauburgunder ^{O,2,11}	1,50l	49.00
QbA, dry, Durbacher		
Rosé ^{O,2,11}	1,50l	49.00
QbA, dry, Durbacher		

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

ROSÉ		
Rosé ^{O,2,11}	0,75l	28.00
QbA, dry, Durbacher		
Rosé Clarette ^{O,2,11}	0,75l	35.00
Knipser, dry, Pfalz		

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

SPARKLING WINE & RIESECCO

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

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

RECOMMENDATION FROM THE BAR

Helene	0,20l	7.00
Pear juice, white wine ^{O,2,4,11}		
Negroni	0,15l	10.50
Gin, Campari, Vermouth, Orange zest		
Negroni Goldfisch	0,15l	10.50
Gin, Lillet, elderberry, Vermouth white ^{O,4,9,11}		
Sonnenfisch	0,25l	10.50
Tangerine Gin, orange juice, lime juice, mango syrup, soda ^{1,4,11}		
Blauer Ozean	0,25l	14.00
Mojito Fischer Style ^{1,2,12,11}		
Rotes Meer	0,25l	10.50
Havana, beetroot juice, honey, lemon juice, Ginger beer ^{1,2,11}		
Espresso Martini	0,10l	13.00
Vodka, Coffee liqueur, Espresso, hazelnut syrup ^{1,4,9,11}		
Choco Cookie Shot	4cl	6.50
Baileys, Rum, sugar syrup ^{6,1,4,9,11}		

COFFEE & TEA

Coffee ⁹	3.00	
+Milk	+0.20	
Espresso ⁹	2.80	
Espresso doppio ⁹	3.80	
Espresso Macchiato ^{G,9}	3.30	
Cappuccino ^{G,9}	4.20	
Latte Macchiato ^{G,9}	5.00	
Milk coffee ^{G,9}	4.80	
optionally also with syrup shot	+0.50	
Vanilla / Almond / Hazelnut		

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}	9.50	
Gin Sul, Tonic, lemon		
Monkey Tonic ^{3,4,10,16}	11.00	
Monkey 47, Tonic		
Skinny Fish ^A	9.50	
Vodka, lime juice, soda		
Jack & Cola ^{A,1,1,2,4,7,9,11,12,16,17}	9.50	
Jack Daniel's, Coca-Cola		
Rum Cola ^{1,2,4,7,9,11,12,16,17}	9.50	
Hildegard ^{O,1,3,4,16}	9.50	
Vermouth Rosé, Lime juice, White Peach		
KiBa 18 ^{1,4,11,16}	9.50	
Cherry liqueur, banana juice		
Fischer Longdrink	11.00	
Spirit of your choice with juice or soft drink		

CLEAR & SCHNAPS

Gin Sul	4cl	7.00
Vodka ^A		6.50
Havana Club 3 J. ¹¹		6.50
Otto von Schrot & Korn ^A		8.00
Double grain with style / Oak barrel		

VERMOUTH	4cl	
Belsazar Vermouth ^O		6.50
Dry / Red / Rosé		

BITTER	4cl	
Averna		7.00
Fernet Branca		7.50
Jägermeister		7.00
Jägermeister Manifest		7.50
less sugar, distinctive wood note		

LIQUEURS	4cl	
Cinnamon liqueur		6.00
Amaretto		6.00
Limocello		6.00
Baileys Irish Cream ^{G,19,11}		7.00
Sambuca		7.50

DURBACHER LIQUEURS	4cl	
Vineyard peach		6.50

DURBACHER FRUIT BRANDIES	4cl	
Cherry brandy		6.00
Mirabelle brandy		6.00
Williams pear		6.00
Noble hazelnut		6.00
Apricot		6.00
Noble plum		6.00

ZIEGLER	4cl	
Old plum		12.00
No. 1 Wild cherry		17.00

POMACE	4cl	
Durbacher		5.00
Marc von Riesling		

WHISKEY	4cl	
Jack Daniel's Tennessee ^{A,1}		7.00
Johnnie Walker Black ^{A,1}		8.00
Johnnie Walker Blue ^{A,1}		20.00
Glennmorangie 10 J. ^{A,1}		9.00
Lagavulin 16 J. ^{A,1}		15.00

CARAVAY & AQUAVIT	4cl	
Helbing Kümmel		6.00
Linie Aquavit ^A		7.00
Mampe Elefanten Kümmel ^A		7.50

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 & 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. Design: www.jayben.de



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ASPARAGUS

Cream soup from Beelitz asparagus
Wild garlic and garden herbs | A,E,F,G,I,Z
9.50

Asparagus & melon salad
Raspberry dressing and pine nuts | A,E,I,M,N,Z
12.50

1 pound Beelitz asparagus
Hollandaise sauce or melted butter and rosemary potatoes | C,G,I,Z
18.50

½ pound Beelitz asparagus with herb roast from veal neck - Cooked for 24 hours - Hollandaise sauce or melted butter and rosemary potatoes | C,G,I,M,Z
28.00

½ pound Beelitz asparagus with breaded veal schnitzel
Hollandaise sauce or melted butter and rosemary potatoes | A,C,G,I,Z
29.50

½ pound Beelitz asparagus with sea bass fillet
Hollandaise sauce or melted butter and rosemary potatoes | A,C,D,G,I,Z
34.00



GREETINGS FROM THE KITCHEN

- Baked cauliflower**  **14.00**
Tartar sauce and aioli | A,C,G,I,M,Z
- Fish & Chips** **15.00**
Baked fish fingers with remoulade and garlic sauce | A,C,D,G,I,M,Z
- Crispy prawn** **18.50**
Aioli | A,B,C,G,I,M,Z

SANDWICHES

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

SALADS & STARTERS

- Rock oysters**
Lemon and Tabasco | ^H
3 pieces **9.00**
6 pieces **18.00**
- Berlin cucumber salad**  **8.50**
Sour cream and garden dill | A,E,G,I,M,Z
- Tomato salad (Old varieties)**  **9.50**
Shallots and watermelon | A,I,Z
- Pick lettuce**  **14.50**
Pomegranate, goat cheese, chili and apple | A,E,G,I,M,N,Z
- Fried lettuce**  **15.00**
Smoked cauliflower puree, Tomato salsa and pickled Cauliflower | A,C,G,I,M,Z
- Pickled char** **18.50**
Cucumber, horseradish, kohlrabi and apple | A,D,I,M,N,Z

HOME KITCHEN

- Wilder Heinrich** **16.50**
two wild boar sausages with sauerkraut and mashed potatoes | A,F,G,I,M,Z
- Original Königsberger Klopse** **18.00**
- of veal -
Meatballs, caper sauce, mashed potatoes and beetroot | A,G,I,M,Z
- Pork belly** **19.50**
- Cooked for 48 hours -
pickled kohlrabi and potato-vegetable-ragout | A,G,I,M,Z
- Braised cheeks** **22.50**
- from country pig -
Braised onions, pointed cabbage and celery puree | A,G,I,M,Z
- Berlin lamb shank** **23.50**
Potato and braised vegetable goulash | A,I,M,Z
- Original Viennese Schnitzel** **27.00**
- of veal -
Cranberries, cucumber and potato salad | A,C,E,G,I,M
- Rumpsteak** **29.50**
Smoke flavors, pointed cabbage and baked cream potatoes | A,F,G,I,Z

EVERY SUNDAY



SUNDAY ROAST

every Sunday from 12:00 p.m. to 6:00 p.m.
Sunday roast with red cabbage and potato dumplings and first of all, the good old meat broth

TRADITIONS CLASSICS

- Herbal matjes** **15.00**
Onions, herbs, apple, dill and rosemary potatoes | C,D,G,I,M,Z,2,18
- Labskaus** **18.50**
- Old Frisian fish recipe -
Ox breast, herring fillet, beets, potatoes, cucumber and fried egg | B,C,D,F,G,I,M,Z,2,3,7,11,15
- Panfish from cod** **19.00**
Specks of bacon, potato pancakes and apple compote | A,C,D,G,I,Z,15
- Shrimp stir fry** **23.00**
Olive oil, oven-fresh bread and original tomato salad | A,B,I,Z
- Fillet of salmon** **25.00**
Brandenburg braised cucumbers and mashed potatoes | A,D,G,I,M,Z
- Pike perch fillet fried on the skin** **26.00**
Pointed cabbage and sea buckthorn risotto | A,D,G,I,Z
- Halibut fillet** **36.00**
Garden herbs, orange fennel and lentil-potato-cookies | A,C,D,G,I,Z

SHARING IS CARING

- Fischer's appetizer platter**
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

WHOLE FISH

- Brook trout**
- Grenoble art -
Caper lemon butter, rosemary potatoes and green salad | A,D,G,I,M,Z
19.50
- Cutter plaice**
Bacon, rosemary potatoes and green salad | A,D,G,I,M,Z,15
22.00

FIELD & MEADOW

- Mustard eggs**  **14.50**
Mashed potatoes and beetroot | A,C,G,I,M,Z
- Spaetzle pan**  **17.50**
Garden herbs, cheese, vine tomatoes | A,C,E,G,I,Z
- Vegetarian potato boulette**  **18.00**
filled with goat cheese and vegetable bolognese | A,C,G,I,Z
- Vegan celery schnitzel**  **18.00**
Warm spinach salad, tomato salsa and pine nuts | A,E,F,I,Z
- Vegan potato goulash**  **18.50**
Carrot ginger puree | A,E,I,Z

SOUP

- Galley tea** **14.00**
Roots, lots of fish and farmhouse bread | A,B,D,E,I,Z