



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		
	0,25l	0,40l

- 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}	3.50	4.50
Coca-Cola zero ^{1,2,4,7,9,11,12,16,17}		
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}	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		
Grauburgunder ^{O,2,11}	0,20l	8.00
QbA, dry, Durbacher		
Klingelberger Riesling ^{O,2,11}	0,20l	8.00
QbA, dry, Durbacher		
Gelber Muskateller ^{O,2,11}	0,20l	8.50
QbA, Spiess, dry, Rheinhessen		
Scheurebe ^{O,2,11}	0,20l	8.50
Late harvest, sweet, Durbacher		
Weisser Burgunder ^{O,2,11}	0,20l	8.50
QbA, Spiess, dry, Rheinhessen		
Blanc de Noirs ^{O,2,11}	0,20l	9.50
Cuvée, dry, Baeder		
Kaituj ^{O,2,11}	0,20l	10.50
Sauvignon, Schneider, Pfalz		

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

ROSE		
Rosé ^{O,2,11}	0,20l	8.00
QbA, dry, Durbacher		
Rosé Clarette ^{O,2,11}	0,20l	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		

ROSE		
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,2,3,4,11}		
Negroni	0,15l	10.50
Gin, Campari, Vermouth, Orange zest		
Negroni Goldfisch	0,15l	10.50
Gin, Lillet, elderberry, Vermouth white ^{O,2,4,9,11}		
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 ^{1,2,12,13}		
Rotes Meer	0,25l	10.50
Hawana, beetroot juice, honey, lemon juice, Ginger beer ^{1,2,11}		
Espresso Martini	0,10l	13.00
Vodka, Coffee liqueur, Espresso, hazelnut syrup ^{1,3,4,9,11}		
Choco Cookie Shot	4cl	6.50
Baileys, Rum, sugar syrup ^{1,6,1,4,9,11}		

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

ORGANIC TEA FROM GERMANY		
with honey & brown sugar	Pot	6.00
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	6.00
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,1,2,4,7,9,11,12,16,17}		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 barre		

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

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

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

DURBACHER LIQUEURS		
Vineyard peach	4cl	6.50

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		17.00

POMACE		
Durbacher	4cl	5.00
Marc von Riesling		

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

CARAWAY & AQUAVIT		
Helbing Kümmel	4cl	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



Poststraße 26 in the Nikolaiviertel · 10178 Berlin-Mitte
 030 - 568 299 90 · info@fischerundlustig.de
 www.fischerundlustig.de

CHANTERELLE SEASON

Chanterelle cream soup ^{VEGGIE}
 with garden herbs
 A,F,G,I,Z
 9.50

Pretzel bread ^{VEGGIE}
 with sautéed chanterelles and scrambled eggs
 A,C,G,I,Z
 15.00

Pork medallions
 with creamed chanterelles on potato rösti
 A,C,G,I,Z
 24.00

Wiener Schnitzel made from topside of veal
 with creamy chanterelles and rosemary potatoes
 A,C,G,I,Z
 29.50

Pan-fried sea bass fillet
 with sautéed chanterelles,
 celery root purée and leaf spinach
 A,C,D,E,G,H,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