



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

DIETZ 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	0,25l	0,40l
· 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	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 ^{Q,2,11}	8.00
QbA, dry, Durbacher	
Klingelberger Riesling ^{Q,2,11}	8.00
QbA, dry, Durbacher	
Gelber Muskateller ^{Q,2,11}	8.50
QbA, Spiess, dry, Rheinhessen	
Scheurebe ^{Q,2,11}	8.50
Late harvest, sweet, Durbacher	
Weisser Burgunder ^{Q,2,11}	8.50
QbA, Spiess, dry, Rheinhessen	
Blanc de Noirs ^{Q,2,11}	9.50
Cuvée, dry, Baeder	
Kaitu ^{Q,2,11}	10.50
Sauvignon, Schneider, Pfalz	

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

BOTTLED WINES

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

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

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

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

SPARKLING WINE & RIESECCO

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

Durbacher Steinberg ^{Q,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 ^{Q,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 ^{Q,2,11}		
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 ^{1,6,14,9,11}		

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

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 ^{Q,1,3,4,16}		
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	4cl
Belsazar Vermouth ^Q	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
Limoncello	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
Glenmorangie 10 J. ^{A,1}	9.00
Lagavulin 16 J. ^{A,1}	15.00

CARAWAY & 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
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PUMPKIN SEASON

Cream of garden
pumpkin soup
with seeds and seed oil
A,C,I,M,Z

9.50

Baked pumpkin
with pumpkin seed mayonnaise,
lamb's lettuce and raspberry
dressing
A,C,E,F,G,I,N,Z

16.00

Potato noodles
with hokkaido pumpkin,
cream and cheese
A,C,G,I,Z

19.00

Stuffed butternut pumpkin
with pumpkin chutney, sheep's milk
cheese, tender wheat and mushrooms
in a creamy sauce
A,G,I,Z

20.00

Sea bass fillet
with pumpkin vegetable medley,
pumpkin purée, leaf spinach
and rosemary potatoes
A,D,G,I,Z

29.00

Venison loin steak
with green peppercorn sauce,
pumpkin purée, pumpkin vegetables
and Macaire potatoes
A,C,G,I,Z

34.00



GREETINGS FROM THE KITCHEN

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

SANDWICHES

- baked sourdough bread -

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

SALADS & STARTERS

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

HOME KITCHEN

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

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

19,00€

TRADITIONS CLASSICS

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

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

SOUP

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