

# IN-ROOM DINING



**ALL ORGANIC.**

**MUCH REGIONAL.**

**NOTHING WASTED.**

Berlin at its heart, New York in design, organic on the plate - at "Berlin Eatery" and "THE Bar" you will experience a unique dining culture. But above all: enjoyment with a clear conscience. Because we cook seasonally and with high-quality organic products. Our new spring menu shines with a wealth of German dishes and international classics, prepared with love and passion from the best regional products. In addition to currywurst, you will also find club sandwiches and Caesar salads on our menu.

**BACK TO PURE FLAVOUR**

We let each dish speak for itself. Our dishes are therefore listed on the menu without side dishes. You can order these separately, vary the quantity or omit them altogether. And in case you've already missed it: Our bread is not served unasked for. Our Neukölln sourdough bread with organic flour from the region is served as a single course on the menu with salted butter and a seasonal dip. Because we love our bread and want you to make a conscious decision: in favor of bread as a pleasure.

**SMALL, FINE, DINE – IN SHARING STYLE!**

Sharing is fun: enjoy cookery with a clear conscience in sharing style. Appetizers, main courses, side dishes - we serve everything in flexible portions, perfectly staged for the camera lens and sustainably delicious for the palate.

**LAST BUT NOT LEAST**

For us, everything is simply organic. We focus on sustainability and want to use every component of our ingredients in their entirety - from leaf to root. When preparing our homemade potato salad, for example, we not only use the tender inside of the tubers, but also the delicate skin. The latter is carefully processed into crispy crisps and crowns our Berlin currywurst with an irresistible topping.

**WE HOPE YOU ENJOY**

# PIZZA

## FASTER THAN THE DELIVERY SERVICE

### **Neapolitanische Pizza Bufalina**

(Tomato sauce | buffalo mozzarella)

16,00€

### **Neapolitanische Pizza Diavola**

(Tomato sauce | fior di latte | spicy salami)

16,00€

### **Neapolitanische Pizza Funghi**

(Tomato sauce | fior di latte | mushrooms)

18,00€

### **Neapolitanische Pizza Margherita**

Tomato sauce | fior di latte.

16,00€

### **Neapolitanische Pizza Marinarae verdure (Vegan)**

Tomato sauce | zucchini | eggplants

18,00€

### **Neapolitanische Pizza Salami**

Tomato sauce | fior di latte | salami.

18,00€

### **Neapolitanische Pizza Vegetariana**

Tomato sauce | fior di latte | zucchini | eggplant |pepper.

18,00€

## CLASSICS

### **Berlin currywurst**

Sausage from Havelland apple pork  
homemade sauce | potato skin | purple curry

**\*Also vegan with tofu sausage**

14,00€

### **Club Sandwich**

Crispy toast | salad | chicken breast | fried egg and bacon | potato  
potato chips

25,00€

### **Wiener Schnitzel**

Breaded veal escalope | Wild cranberries

30,00€

### **Caesar Salad**

Romaine lettuce | Croutons | Parmesan | Caesar dressing

18,00€

**Served with grilled chicken breast**

4,00€

### **The L.A.P. Burger**

Weiderindpatty 180g | Brioche Bun | Cheddar | Bacon

**\*Also vegan with Beyond Meat Burger**

26,00€

## SIDES

### **Farm Fries**

Truffle mayonnaise | Tomato ketchup

7,00€

### **Mixed Salad**

Young lettuce leaves | oxheart tomato

Cucumber | Apple dressing

6,00€

### **Mashed potatoes**

Brown butter | chives

7,00€

## CHAMPAGNE

Moët & Chandon Brut Impèrial

0,75l

220,00€

Moët & Rosè Impèrial

270,00€

Moët & Chandon Ice Impèrial

265,00€

Moët & Chandon Ice Impèrial Rosè

270,00€

R de Ruinart Brut

300,00€

Ruinart Brut Rosè

390,00€

## SPARKLINGWINE

Prosecco Spumante Brut

0,75l

62,50€

Geldermann Grand Carte Blanche

78,50€

## ROSÈWINE

Cuvée Rosè „Der kleine Bär“

0,75l

Deutschland-Pfalz | Oliver Zeter

trocken

62,50€

## WHITEWINE

0,75l

### **Cuvée Weiß „Der kleine Bär“**

Deutschland-Pfalz | Oliver Zeter

trocken

62,50

### **JUNG Riesling**

Deutschland-Rheinessen | Weingut Jung | VDP

trocken

55,50€

### **Diel de Diel WEISSE CUVÉE**

Deutschland-Nahe | Schlossgut Diel

trocken

90,00€

### **Lugana DOC „Le Quaiare“**

Italien-Venezien | DOC

trocken

78,50€

### **Cantina Puiatti Pinot Grigio**

Italien-Venezien | DOC

trocken

72,50€

### **Les Cotilles Chardonnay**

Frankreich - Burgund | Vin de France | Famille Roux

trocken

78,50€

### **Sauvignon Blanc Oliver Zeter**

Deutschland - Pfalz | Qualitätswein

trocken

72,50€

## REDWINE

0,75l

### **Cuvée Rot „Der kleine Bär“**

Deutschland-Pfalz | Oliver Zeter

trocken

62,50€

### **Spätburgunder von Kalkstein**

Deutschland-Pfalz | Weingut Neiss | Qba

trocken

55,50€

### **Chateau Lafitte COTES DE BORDEAUX**

Frankreich Bordeaux | AOC

trocken

97,50€

### **Les Cotilles Pinot Noir**

Frankreich-Bourgogne | Familie Roux

trocken

75,00€

### **Ruffino II. LEO Chianti Superiore**

Italien-Toskana | DOCG

halbtrocken

75,00€

### **Raiza Crianza**

Spanien-Rijoa | DO

trocken

62,50€

### **Merlot Bender Wine**

Deutschland-Pfalz | Qualitätswein | trocken

55,50€

## ALCOHOLFREE BEER BOTTLED

Jever Fun

0,33l

7,50€

Allgäuer Büble Edelweissbier

0,5l

9,50€

## BOTTLED BEER

Berliner Kindl Weisse Mix Himbeere

0,33l

7,50€

Berliner Kindl Weisse Mix Waldmeister

7,50€

Lemke 030 Pale Ale

8,50€

Lemke Bohemian Pils

8,50€

Radeberger

7,50€

Heineken

7,50€

Preußen Pils

7,50€

Noam Bavaria Berlin

8,50€

## WATER

Rheinsberger Preussenquelle Classic

0,275l

6,50€

0,75l

9,50€

Rheinsberger Preussenquelle Still

6,50€

9,50€



## ALCOHOLFREE BEVERAGE

	0,23l	0,33l
Proviant Cola		6,50€
Proviant Cola (zuckerfrei)		6,50€
Proviant Orangenlimonade Bio		6,50€
Proviant Zitronenlimonade Bio		6,50€
Aqua Monaco Ginger Beer	6,50€	
Aqua Monaco Bitter Lemon	6,50€	
Aqua Monaco Ginger Ale	6,50€	
Aqua Monaco Garpefruit	6,50€	
Aqua Monaco Tonic Water	7,00€	
Ostmost Bio Apfel-Minze	7,00€	
Ostmost Bio Apfel-Rhabarber	7,00€	