

Starters

Bread Basket with Herb Quark	4,5
Classic Beef Tatar (130 gr.) with finely chopped shallots, gherkins, capers and egg served with bread & butter	23,5
“Alter Krug” Mixed Starter Platter Antipasti (zucchini, tomato, mushrooms, bell pepper), Serrano ham Italian salami, French cheese, smoked salmon, king prawns, bread & butter	24,5
Norwegian Smoked Salmon Platter with gravlax sauce, fresh lemon and dill, served with baguette & butter	24,5
A cup of soup with your main course	6,9

Soups

Homemade Potato & Leek Soup (vegetarian)	11,0
Husum-Style Fish Soup with plenty of fresh fish and king prawns in a rich, flavourful broth, served with fresh baguette & aioli	25,0

Please also see our seasonal specials.

Salads

Wild Herb Salad with tomato, cucumber and red onion, served with fresh baguette	
➤ with pan-fried chicken breast strips	19,9
➤ with freshly pan-fried salmon strips	22,0
➤ Beetroot Salad with feta cheese, walnuts, fresh mint and balsamic vinegar	19,0
Kleiner Beilagensalat zur Hauptspeise	6,9

Take-away packaging: We are happy to pack your food to take away. A charge of €1.00 per package applies.

*Dear guests,
our dishes are freshly prepared for you every day using seasonal and regional ingredients. We do not use
convenience products.*

Our Specialities

Original Wiener Schnitzel – Veal

with warm potato & cucumber salad

29,9

+ lingonberry compote

2,5

Two Königsberger Meatballs – Traditional Style

with caper sauce, beetroot and boiled potatoes

21,0

Pan-Fried Berlin Blood Sausage

– a speciality from master butcher Marcus Benser –

with apple purée, braised onions, sauerkraut and mashed potatoes

24,5

Pan-Fried Veal Liver “Berlin Style”

with apple slices, braised onions and

homemade mashed potatoes

24,5

Two Pan-Fried Pork Fillet Medallions

with Béarnaise sauce and bacon-wrapped French beans,

served with croquettes

28,5

Original German-Style Rump Steak with Onions

mustard-coated rump steak with braised onions

French beans and fried potatoes

29,9

“Alter Krug” Beef Fillet Strips

tender beef fillet strips, briefly seared with fresh mushrooms & shallots,

served in a creamy herb sauce with crispy Bernese rösti

33,0

Chicken Koh Samui – tender pan-fried chicken breast strips

with broccoli, bell pepper and spring onions in a

creamy curry-almond sauce, served with basmati rice

24,5

Substitute side dish with fried potatoes

5,0

Side Salad

6,9

Take-away packaging: We are happy to pack your food to take away. A charge of €1.00 per package applies.

Argentinische Steaks vom Lavastein-Grill

Black Angus Entrecôte (300 g)	32,0
Argentinian Black Angus Rump Steak (200 g)	26,0
Argentinian Black Angus Beef Fillet	35,0

Choose your favourite sides and sauces:

Mediterranean vegetables	5,5	Herb butter	3,5
French fries	7,0	BBQ-sauce	4,0
Fried potatoes	5,5	Béarnaise sauce	5,0
French beans	5,5	Truffle mayonnaise	4,5
Mashed potatoes	7,0		
Side Salad	6,9		

We grill all steaks medium – juicy, but not rare. If you prefer a different level of doneness, please let us know when ordering.

Our Classic Burgers

– made with 100 % Beef –

“Old Jug” Hamburger

fresh beef patty (200 g), brioche bun, fresh salad, tomatoes, red onions, coleslaw and French fries

22,0

BBQ Burger

fresh beef patty (200 g), brioche bun, American bacon, red onions, tomato, rocket, BBQ sauce and French fries

23,5

Veggie Burger

vegetable patty, brioche bun, fresh salad, cucumber, tomato, onion, coleslaw and French fries

19,9

Backhendl Burger (Crispy Chicken Burger)

crispy chicken, fresh salad, cucumber, tomato, light remoulade sauce, brioche bun and French fries

23,0

Extra cheese

+ 2,5

Our burgers made with fresh beef are cooked medium – juicy, but not rare. If you prefer a different level of doneness, please let us know when ordering.

Take-away packaging: We are happy to pack your food to take away. A charge of €1.00 per package applies.

Fisch Specialities

Pan-Fried Pike-Perch Fillet, Skin-On with creamed pointed cabbage and buttered potatoes	33,0
Fresh Salmon Fillet from the Butter Pan with fresh Mediterranean vegetables, served with buttered potatoes	33,0
King Prawn Pan king prawns sautéed in fine olive oil with fresh herbs, chilli and garlic, served with a salad, fresh French baguette & aioli	29,5
Husum-Style Fish Soup with plenty of fresh fish and king prawns in a rich, flavourful broth, served with fresh baguette & aioli	25,0
"Royal" King Prawn Pan – 500 g  king prawns sautéed in fine olive oil with chilli, garlic and fresh herbs, served with three dips (aioli, tartare sauce and cocktail sauce), French baguette, fresh salad and organic lemon	65,0
King Prawns – 1 kg sautéed in fine olive oil with chilli, garlic and fresh herbs, served with three dips (aioli, tartare sauce and cocktail sauce), French baguette, fresh salad and organic lemon	95,0

Vegetarian Dishes

Fresh Seasonal Vegetable Platter – Vegan market-fresh seasonal vegetables in a tomato, curry & coconut milk sauce served with basmati rice	23,0
Maultaschen – Spinach-Filled Pasta with spinach filling and feta cheese, served on rocket with cherry tomatoes	19,9
Swiss Cheese Spaetzle with crispy fried onions, Parmesan shavings and a fresh side salad	21,0

Take-away packaging: We are happy to pack your food to take away. A charge of €1.00 per package applies.

For our little Guests (up to 8 years)

Small Wiener Schnitzel – Veal

with fresh organic carrots and French fries

17,5

Linguine Pasta with fresh tomato sauce

11,5

“Old Jug” Hamburger

fresh beef patty (125 g), brioche bun, fresh salad, tomatoes,
red onions and French fries

14,5

Dear guests,

we want to ensure that guests with food allergies are also well looked after. Our trained staff will be happy to provide you with detailed information about allergens contained in our dishes. We also have a separate allergen menu available for your reference. Please do not hesitate to ask our staff for it.





Planning a special celebration?

Our restaurant offers exclusive rooms
for events of all kinds, for up to 300 guests.
Whether it's a birthday, wedding or company anniversary –
we make your event an unforgettable experience.

✉ Contact us at
events@alter-krug-berlin.de
for individual offers.