



HERITAGE



SPARKLING

	0.1l
G.H. Mumm Grand Cordon Champagner	19
G.H. Mumm Grand Cordon Rosé Champagner	22
Crémant de Limoux Grand Cuvée 1531 Brut Méthode Traditionelle <i>Aimery-Sieur d'Arques</i>	9
Crémant de Limoux Grand Cuvée 1531 Rosé <i>Aimery-Sieur d'Arques</i>	10
Blå Sparkling Tea -zero alcohol-	11

SPRITZ

Gendarmenmarkt Spritz	13
Martini Rosso Ramazzotti Rosato lemon soda	
Voltaire Spritz -zero alcohol-	11
Volée non alcoholic sparkling wine soda	

PERFECT MATCH GIN & TONIC

Monkey 47	17
Fever Tree Indian Tonic orange	
Skin Gin	17
Fever Tree Indian Tonic grapefruit lemon	
Gin Mare	16
Fever Tree Mediterranean Tonic rosemary orange	
The Illusionist Organic	18
Fever Tree Indian Tonic rosemary	
Roku	15
Fever Tree Indian Tonic lime ginger	
Shiso Dry Rye „Florian Glauert Edition“	19
Fever Tree Mediterranean Tonic shiso leaves	
HERITAGE	17
Fever Tree Mediterranean Tonic licorice	

ABSOLUTELY ZERO ALCOHOL

No Martini Sour	11
Martini Vibrante lemon juice simple sirup eggwhite	
Absolut Virgin	11
Ginger Ale lime juice mint	
Woi!à	11
Volée lavender sirup lime juice apple juice grapefruit juice	
I am the Spring	13
Wonderleaf Gin rhubarb juice rhubarb sirup dry tonic	

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EXACTLY LIKE NOTHING ELSE

A World Of Blue	18
Grapefruit Gin elderflower grapefruit juice lemon	
Piña Martini	18
Ketel Vodka Crème de Pêche pineapple lime	
Raspberry Ginger Collins	18
raspberry gin ginger beer lime mint	
Passion Fruit Swizzle	17
Rum lime passion fruit	
Bread & Butter	19
Gin Mare lemon ginger beer rosemary „spices“	
Cosmic Kiwi	17
Tequila lime kiwi sirup almond milk violet liquer	
Skinny Hibiskus	17
Vodka 23 lemon soda	
Gin Fritz	19
HERITAGE Gin lemon eggwhite	

DRAFT BEER

König Pilsener	0.3l	0.5l
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BOTTLED BEER

Benedektiner wheat beer	9
Benedektiner dark wheat beer	9
BRLO, <i>Berlin</i> Pale Ale	7
BRLO, <i>Berlin</i> Weisse, Raspberry or Woodruff	7
BRLO, <i>Berlin</i> Helles	7

ALCOHOLFREE BEER

Benedektiner wheat beer alcoholfree	9
BRLO, <i>Berlin</i> „Naked“	7

SOFTS

Pepsi Pepsi MAX 7UP Schwip Schwap	0.2l
Fever Tree Indian Tonic Mediterranean	6.50
Fever Tree Ginger Ale Ginger Beer	6.50

WATER

Berliner Urstromquell Still Sparkling	0.75l
	6.50

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WINE BY THE GLASS

WHITE WINE	0.2l
2022 Riesling „Unplugged“ <i>Winery Tesch – Nahe</i>	15
2023 Sauvignon Blanc <i>Emil Bauer – Pfalz</i>	13
2022 Grauburgunder HERITAGE Edition QBA <i>Franz Keller – Baden</i>	13
2023 Chardonnay –Des Landes– <i>Domaine Laballe – Sud Ouest</i>	16
ROSÉ WINE	
2023 Eins-Zwei-DRY Pinot Noir Rosé <i>Leitz – Rheingau</i>	16
2023 Pinot Noir Cuvée <i>Weingut Dr. Bürklin-Wolf – Pfalz</i>	15
RED WINE	
2019 Spätburgunder <i>Friedrich Becker – Pfalz</i>	15
2022 Belleruche Grenache/Syrah <i>Domaine M. Chapoutier – Rhône</i>	14
2020 Mouton Cadet Cuvée Héritage Bordeaux AOP <i>Baron Philippe de Rothschild – Bordeaux</i>	17

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TASTE OF HERITAGE

Including 1 glass of Champagne & coffee 99

Boeuf Tartare | Egg yolk | Pommes Allumetes

Pumpkin Soup | Chickpeas | Sesame | Pomegranate

Braised Short Rib | Jus | Potatoe gratin

Fondant au Chocolat | Ice cream | Kumquats

Wine pairing, 4 Glasses á 0.1l 49

Non alcoholic pairing, 4 Glasses á 0.1l 39



FIRST

Demeter Sourdough bread Sea salt butter	5
Iceberg lettuce Fourme d'Ambert	15
Cauliflower Winter salads Citrus fruits Pomegranate Pine nuts	18
Salad „Lyonnais“ Frisée Wild herbs Egg Bacon Croûtons	19
Loup de Mer-Carpaccio Cherry tomatoes Capers Pimiento Olive oil	26
Boeuf Tartare Egg yolk Pommes Allumettes	28
Hash browned potatoes Salmon Crème fraîche Wild herb salad	22
with 10g Imperial Selected Kaviar „Edition HERITAGE“	+25
Vatar HERITAGE Jackfruit Beet root Smoked mayonnaise Bread chip <i>-vegan-</i>	19
Lobster Bisque Braised vine tomatoes Pimiento olive oil	18
-with half Lobster	+36
Pumpkin Soup Chickpeas Sesame Pomegranate	12

Oyster “Fine de Claire No.2”

„Nature“ | Lemon | Pumpernickel | Red wine shallot vinegar per Oyster. 5

or

“HERITAGE” gratin with Hollandaise and spinach per Oyster. 6

Main

FINGER ´ LIKN GOOD

Fried Prawns | Garlic | Rosemary | Thyme | Lemon mayonnaise

½ kg 52

¼ kg 28

Loup de Mer Beurre Blanc	42
Poached salmon Grapefruit-Tarragon-Vinaigrette	29
Wiener Schnitzel Cranberries Lemon	28
Breast of duck Orange-Sauce	34
Braised Short Rib Jus	36
Fillet of beef 250g Café de Paris Butter	55

SIDES

Wild Broccoli	12
Spinach	10
Vichy carrots	8
Potatoegratin	10
Pommes frites	8
Petite HERITAGE Fries Parmesan Truffle mayonnaise	12
Potatoe-Cucumber-Salad	9
Small green Salad	7

VEGETARIAN & VEGAN

Crispy eggplant | silken tofu | Kaffir lime | shiitake | coriander *-vegan-* 28

Mushrooms a la Crème | Fried La Ratte-Potatoes | Belper Bulp | Black Truffle 38

LAST

Crème Brûlée Tahiti vanilla	10
Fondant au Chocolat Ice cream Kumquats	15
Sorbet or Ice cream (ask for our current offer)	<i>per scoop 4</i>
Cheese variation small large Chutney	15/24

„Crêpe Suzette “

Prepared at the table

Orange / Caramel | Vanilla Ice cream

From two people

p.P. 19

SCHNAPS Deutsche Spirituosen Manufaktur	2cl
lemon-basil-liquor	6
Chocolate mint	10
Robuschka beet root	10
Sicilian Tarocco blood orange	10
Spanish yuzu	12
Tulameen raspberry	12
Constantinople apple quince	12
Williams pear	12
Piemont hazelnut	12

WHISKY

Stork Club Full Proof Rye <i>Spreewald</i>	13
Stork Club Smokey Rye <i>Spreewald</i>	15

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