



White Wine

Chardonnay & Sauvignon 0,1l 4,60 €
 La Grange Classique 0,75l 31,00 €
 Pays D'oc, France

Green Veltliner 0,1l 4.80 €
 Pfaffl 0,75l 33.00 €
 Austria

Riesling 0,1l 4.80 €
 Sommerpalais, Reichsgraf v. Kesselstadt 0,75l 33.00 €
 Palatine, Germany

Grauburgunder 0,1l 4.80 €
 Villa JL 0,75l 33.00 €
 Palatine, Germany

Lugana „PieveCroce“ 0,1l 6.20 €
 Costaripa 0,75l 42.00 €
 Venetia, Italy

Pinot Grigio 0,1l 6.20 €
 Jermann 0,75l 42.00 €
 Friaul, Italy

Chardonnay 0,1l 6.20 €
 Alois Lageder 0,75l 42.00 €
 South Tyrolia, Italy

Sauvignon Blanc 0,1l 6.20 €
 Jermann 0,75l 42.00 €
 South Tyrolia, Italy

White Wine Spritzer 0,2l 4.90 €

Rose Wine

Cinsault & Syrah 0,1l 4.50 €
 La Grange Classique 0,75l 30.00 €
 Pays D'oc, France

Vinho Verde 0,1l 4.80 €
 Seixoso 0,75l 33.00 €
 Quinta da Lixa, Portugal

Corvina, Rondinella & Molinara 0,1l 5.60 €
 Villa Borghetti 0,75l 38.00 €
 Bardolino, Italy

Red Wine

Tozara Tinto 0,1l 5,90 €
 Roble, Tempranillo 0,75l 39.00 €

Primitivo 0,1l 5.90 €
 Salento Mocavero 0,75l 39.00 €
 Lecce, Italy

Syrah, Callet & Manto Negro 0,1l 7.20 €
 AN2 - Anima Negra 0,75l 49.00 €
 Mallorca, Spain

Montepulciano 0,1l 7.20 €
 Inferi di Marramiero 0,75l 49.00 €
 Pescara, Italy

Cabernet Sauvignon, Merlot & Syrah 0,75l 64.00 €
 Il Bruciato, Guado al Tasso Marchesi Antinori
 Pescara, Italy

Sangiovese 0,75l 69.00 €
 Chianti Classico Riserva Marchese Antinori
 Toscana, Italy

Prosecco, Crémant & Champagne

Prosecco Valdo Brut 0,1l 5.90 €
 Prosecco Valdo Brut 0,75l 36.00 €

Prosecco Valdo Brut Rosé 0,1l 5.90 €
 Prosecco Valdo Brut Rosé 0,75l 36.00 €

Crémant Marramiero Brut 0,1l 8.50 €
 Crémant Marramiero Brut 0,75l 57.00 €

G.H. Mumm Cordon Rouge Brut, Glas 0,1l 14,00 €
 G.H. Mumm Cordon Rouge Brut 0,75l 85,00 €
 G.H. Mumm Cordon Rouge Brut Magnum 1,5l 174,00 €

G.H. Mumm Cordon Rouge Rosé 0,75l 85,00 €
 G.H. Mumm Cordon Rouge Rosé Magnum 1,5l 174,00 €

Our dishes may contain allergenes. Please ask our staff for more informations.

Head Chefs: Victor Shevyrev & Steffen Wollradt

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*Teehaus
 im Englischen Garten*

Starters

Dashi Essence (Soup) / *vegan* 9,50€
Spring Scallion / Various Mushrooms

Bauer Peter's Salad / *vegan* 12,00€
Iced Crudité / Black Bread / á la Caesar's Dressing

Bauer Peter's Salat with Chicken Breast 16,50€
Iced Crudité / Black Bread / á la Caesar's Dressing / Kikok-Chicken

Burrata & Pear / *vegetarian* 15,50€
Gingerer / Pretzel-Croutons / Honey-Chili Marinade

Lamb Pastrami 16,50€
Mashed Parsnip / Cooked Turnip / Marinade of Cedar-Seeds
Free Range / Schleswig-Holstein

Marinated Fillet of Salmon 16,50€
Buttermilk-Dill Emulsion / Beetroot / Lotusroots
Aqua Farming / Norway

Main Courses

Cauliflower à la Aloo Gobi / *vegan* 16,50€
Mustard / Oats-Foam / Vegan Jus

Tagliatelle & Zucchini / *vegan* 16,00€
Roscoff Onions / Spinach / Sesamedressing

Onsen-Egg / *vegetarian* 16,50€
Mashed Celery / Belper Cheese / Apricot-Curry Dip
Biological Free Range Farming / Mecklenburg Western Pomerania

Styrian Chicken 22,50€
Bell Pepper-Salted Lemon Salsa / Cashew / Potato-Mousseline
Free Range / Brandenburg

Sous Vide cooked Calf Thurl 24,00€
Spinachcream / Potato-Espuma / Calf Jus
Free Range / Bavaria

Fillet of Char 23,50€
Olive Brew/ Fregola Sarda / Romaine Lettuce
Aqua Farming / Mueritz, Brandenburg

Kids

Small Styrian Chicken 12,00€
Bell Pepper-Salted Lemon Salsa / Cashew / Potato-Mousseline
Free Range / Brandenburg

Pasta with Tomato Sauce and Butter 8,00€

Teehaus

im Englischen Garten

Dear Guests,

we warmly welcome you to the recently renovated Teehaus in the English Garden, Berlin.

Enjoy a wonderful time in a warm and elegant ambiance.

Our chefs Steffen Wollradt and Victor Shevryev always try to be up to the very state of modern cooking. Our new food concept is based on the use of solely fresh and mostly regional products, as well as frequently changing menus, according to the season and fresh market availability.

Vegan and vegetarian dishes receive a significant share of our attention.

Tea Time - daily from 12:00 to 5:00 pm

Tea Time

1 Tea-Pot of your choice, Scone,	1 Person	18,50 €
Clotted Creme, Strawberry-Jam,	2 Persons	34,50 €
Macaron, Petit Four, Sandwiches with		
Salmon and Horseradish, Cheddar and Butter		
Creamcheese and Cucumber, Roastbeef and Remoulade		

...our Variations of „Althaus“ Tea

Darjeeling Castelton	Lemon Mint	Wild Cherry	English Breakfast
Red Fruit Flash	Sicilian Orange	Blue Earl Grey	Wellness Cup
French Rose	Royal Pai Mu Tan	Herbal Temptation	Green Matinee
Persian Apple	Rooibos Vanilla	Sencha Senpai	Gingseng Flight of Dragon
Ginger Breeze	Milk Oolong (Aufpreis 1€)		

Cake - Offer of the Day - daily until 5:00 pm 4,90 € / 5,20 €

Desserts

Fruit & Nuts / *vegan* 9,00€
Saisonal fruits / Coconut-Sorbet / Pecan-Nuts

Spaghetti Icecream / *vegetarian* 10,00€
Berry-Jam / Peta Zeta / Basiltips

Chocolate Cookie 11,00€
Espresso Espuma / Condensed Milk-Icecream / rose Pepper

Seasonal Sorbet / *vegan* 4,50€
own Production

Drunken Seasonal Sorbet 7,50€
own Production

Longdrinks / Summerdrinks

Aperol Spritz	7,90 €
Lillet Berry (auch alkoholfrei)	7,90 € / 7,40 €
Lillet Vive (auch alkoholfrei)	7,90 € / 7,40 €
Cuba Libre	7,90 €
Ramazotti Rosato Tonic	7,90 €
Gin & Tonic (Beefeater / Tanqueray)	7,40 € / 7,90 €
Campari Tonic / Soda	7,90 €
Vodka Lemon	7,90 €

Beers

Veltins Pilsener, Draft	0,3 l / 0,5 l	3,90€ / 5,20€
Maisels Wheat, Draft	0,3 l / 0,5 l	3,90€ / 5,20€
Grevensteiner Dusty, Draft	0,3 l / 0,5 l	3,90€ / 5,20€
Shandy (Veltins with Sprite)	0,3 l / 0,5 l	3,90€ / 5,20€
Gaffel Koelsch, Draft	0,2 l / 0,4 l	2,50€ / 4,80€
Maisels Weisse Kristall	0,5 l	5,20€
Maisels Weisse Dunkel	0,5 l	5,20€
Maisels Weisse alkoholfree	0,5 l	5,20€
Veltins Pilsener alkoholfree	0,33 l	4,50€
Berliner Weisse, green or red	0,33 l	4,50€

Coffee and Tea

Café Crème (also decaf)	3,50€
Espresso/ doppio	2,80€ / 4,10€
Espresso Macchiato	3,10€
Cappuccino	3,90€
Hot Chocolate / with Cream-Topping	3,90€ / 4,30€
Latte Macchiato	4,50€
Milk Coffee	4,50€
Cup of Tea (Flavours - see Tea Time)	3,80€
Pot of Tea (Flavours - see Tea Time)	5,90€
Produced with Oats-Milk	+ 0,70€

Softdrinks

Mineral Water still / sprudelnd	0,25 l	2,60€
Mineral Water still / sprudelnd	0,75 l	6,90€
Coca-Cola, Zero, Light / Sprite	0,3 l	3,50€
Orangensaft, Applejuice	0,3 l	4,00€
Rhubarbjuce / Passion Fruit Juice	0,3 l	4,50€
Apple Spritzer	0,3 l	3,50€
Rhubarb Spritzer / Passion Fruit Spritzer	0,3 l	4,00€
Bio-Ginger-Lemonade with fresh Mint	0,3 l	4,90€
Freshly squeezed Orangejuice	0,2 l	5,70 €