

MENU

Teehaus

im Englischen Garten

*Reservations via our homepage.
Group reservations and event inquiries:
Sylvia Schaefer via info@das-teehaus.berlin*

*Vocio Teehaus Betriebs GmbH | Altonaer Straße 2 | 10557 Berlin
Phone: 030 / 39 480 400 | www.das-teehaus.berlin | Management: C. Münster*

*Our dishes may contain allergens and additives.
Ask our service staff for more information.*

Welcome!

Dear guests,

*we would like to welcome you to the extensively renovated teahouse
in the English Garden - enjoy a pleasant time in a cozy ambience!*

*With their modern food concept as well as regularly changing and seasonal dishes,
our chefs Steffen Wollradt and Victor Shevyrev always keep the menu up-to-date.
The numerous vegetarian and vegan dishes provide a colorful variety on the menu.
For all their products, they focus on the use of high-quality and regional ingredients.*

We are very happy that you are our guest today!

Starters

Ajoblanco (soup, served cold) / *vegan* 10.50 €
Almonds / grape / garlic flower / mustard seed vinegar

Farmer Peters salad / *vegan* 12.50 €
Olives from OEL / hemp seed crisp / á la Caesar-Dressing

Farmer Peters salad with chicken 16.00 €
Olives from OEL / hemp seed crisp / á la Caesar-Dressing

Brandenburg Burrata / *vegetarian* 15.50 €
Farmer Peters tomatoes / basil / hazelnut di Piemont I.G.P.

Pork belly from Duroc straw pig 16.50 €
Edamame / pickled pak choi / chili mayonnaise
Free-range, Jüterbog, Brandenburg, ca. 100g

Marinated salmon fillet 16.50 €
Buttermilk dill emulsion / beetroot / lotus root
Aqua culture, Norway, ca. 80g

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Main Courses

Blackened pointed cabbage / *vegan* 17.50 €
Parsnip puree / apricot / chili / vegi jus

Truffle Ravioli / *vegan* 21.50 €
Chanterelles / summer truffle / soy cream / pea sprouts

Onsen egg / *vegetarian* 17.50 €
Peas / feta / pine nuts / coarse mustard
Organic free-range, Mecklenburg-Pomerania

Styrian Chicken Schnitzel 23.50 €
Bell pepper-salted lemon-salsa / cashews / potato mash
Free-range, North Rhine-Westphalia, ca. 180g

Sous-vide cooked veal 25.50 €
Beluga lentils / sweet potato mash / green apple / veal jus
Free-range, Bavaria, ca. 180g

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Main Courses

Fillet of beef, sous-vide – medium rare 38.00 €

Carrots cooked on salt / artichoke / tarragon / cognac jus

Free-range, Bavaria, ca. 220g

Brook char fillet 24.50 €

Olive brew / fregola sarda / romaine lettuce / rosemary

Aqua culture, Müritz, Mecklenburg-Pomerania, ca. 160g

Grilled octopus 34.00 €

Couscous / dried tomatoes & apricot / jalapeño dip / macadamia nuts

Wild catch, Eastern Atlantic, ca. 170g

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Desserts

Fruit & Nut / <i>vegan</i> <i>Seasonal fruits / coconut sorbet / pecans</i>	9.00 €
Spaghetti ice cream / <i>vegetarian</i> <i>Berry sauce / Peta Zeta / basil tips</i>	10.00 €
Homemade chocolate cookie / <i>vegetarian</i> <i>Cherry tapioca / caramelized chocolate / wood sorrel</i>	11.00 €
Seasonal sorbet in glass / <i>vegan</i> <i>Own production</i>	4.50 €
Tipsy seasonal sorbet in glass / <i>vegan</i> <i>Own production</i>	7.50 €

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Kids dishes

Styrian Chicken Schnitzel

Bell pepper-salted lemon-salsa / cashews / potato mash

Free-range, North Rhine-Westphalia, ca. 100g

12.00 €

Pasta

with tomato sauce or butter

8.00 €

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Tea Time — daily from 12pm to 5pm

Tea Time

Scone, clotted creme, strawberry jam, macaron, petit fours, sandwiches with salmon and horseradish, cheddar and butter, cream cheese and cucumber, roast beef and remoulade, 1 pot of tea per person

1 person 18.50 €

2 persons 34.50 €

Tea varieties from Althaus

French Rose

Sencha Sanpai

Wild Cherry

Darjeeling Castelton

Ginger Breeze

Royal Pai Mu Tan

Persian Apple

English Breakfast

Lemon Mint

Green Matinee

Sicilian Orange

Blue Earl Grey

Herbal Temptation

Ginseng Flight of Dragon

Red Fruit Flash

Rooibos Vanilla

Wellness Cup

Milk Oolong (+1€)

Cakes — daily offer — daily until 5pm

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Soft drinks

<i>Bad Liebenwerda water still / sparkling</i>	<i>0,25 l</i>	<i>2.60 €</i>
<i>Bad Liebenwerda water still / sparkling</i>	<i>0,75 l</i>	<i>6.90 €</i>
<i>Coca-Cola / Zero / Light, Sprite, FUZE ice tea</i>	<i>0,3 l</i>	<i>3.50 €</i>
<i>Apple juice, orange juice</i>	<i>0,3 l</i>	<i>4.00 €</i>
<i>Apple juice spritzer, orange juice spritzer</i>	<i>0,3 l</i>	<i>3.50 €</i>
<i>Rhubarb juice, passion fruit juice</i>	<i>0,3 l</i>	<i>4.50 €</i>
<i>Rhubarb juice spritzer, passion fruit spritzer</i>	<i>0,3 l</i>	<i>4.00 €</i>
<i>Organic ginger lemonaid with fresh mint</i>	<i>0,3 l</i>	<i>4.90 €</i>
<i>Freshly squeezed orange juice</i>	<i>0,2 l</i>	<i>5.70 €</i>

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Coffee and tea

<i>Café Crème (also decaf)</i>	3.50 €
<i>Espresso / double</i>	2.80 € / 4.10 €
<i>Espresso Macchiato</i>	3.10 €
<i>Cappuccino</i>	3.90 €
<i>Hot chocolate / with cream</i>	3.90 € / 4.30 €
<i>Café Latte / Latte Macchiato</i>	4.50 €
<i>with oat milk</i>	+ 0.70 €
<i>Cup of tea (tea varieties see tea time)</i>	3.80 €
<i>Pot of tea (tea varieties see tea time)</i>	5.90 €

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Beers

On tap

<i>Veltins Pilsener</i>	<i>0,3 l / 0,5 l</i>	<i>3.90 € / 5.20 €</i>
<i>Maisel's Weisse wheat beer</i>	<i>0,3 l / 0,5 l</i>	<i>3.90 € / 5.20 €</i>
<i>Grevensteiner Landbier</i>	<i>0,3 l / 0,5 l</i>	<i>3.90 € / 5.20 €</i>
<i>Shandy (Veltins with Sprite)</i>	<i>0,3 l / 0,5 l</i>	<i>3.90 € / 5.20 €</i>
<i>Gaffel Kölsch</i>	<i>0,2 l / 0,4 l</i>	<i>2.50 € / 4.80 €</i>

Bottled beer

<i>Maisel's Weisse crystal wheat beer</i>	<i>0,5 l</i>	<i>5.20 €</i>
<i>Maisel's Weisse dark wheat beer</i>	<i>0,5 l</i>	<i>5.20 €</i>
<i>Maisel's Weisse non-alcoholic wheat beer</i>	<i>0,5 l</i>	<i>5.20 €</i>
<i>Veltins Pilsener non-alcoholic</i>	<i>0,33 l</i>	<i>4.50 €</i>
<i>Berliner Weisse green or red</i>	<i>0,33 l</i>	<i>4.50 €</i>

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Long drinks and summer drinks

<i>Aperol Spritz</i>	7.90 €
<i>Lillet Berry (also non-alcoholic)</i>	7.90 € / 7.40 €
<i>Lillet Vive (also non-alcoholic)</i>	7.90 € / 7.40 €
<i>Ramazotti Rosato Tonic</i>	7.90 €
<i>Gin & Tonic (Beefeater / Tanqueray)</i>	7.40 € / 7.90 €
<i>Campari Tonic / Soda / Orange</i>	7.90 €
<i>Vodka Lemon / Tonic</i>	7.90 €
<i>Cuba Libre</i>	7.90 €

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White wines

La Grange Classique Chardonnay & Sauvignon, Pays D'oc, France	0,1 l / 0,75 l	4.60 € / 31.00 €
Pfaffl Grüner Veltliner, Lower Austria, Austria	0,1 l / 0,75 l	4.80 € / 33.00 €
Sommerpalais, Reichsgraf v. Kesselstadt Riesling, Moselle, Germany	0,1 l / 0,75 l	4.80 € / 33.00 €
Villa JL Pinot Gris, Palatinate, Germany	0,1 l / 0,75 l	4.80 € / 33.00 €
Pievecroce Costaripa Lugana, Veneto, Italy	0,1 l / 0,75 l	6.20 € / 42.00 €
Jochen Uebel White Burgundy, Palatinate, Germany	0,1 l / 0,75 l	6.20 € / 42.00 €

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White wines

Dr. Bürklin Wolf <i>Riesling, Sauvignon Blanc & Scheurebe, Palatinate, Germany</i>	0,1 l / 0,75 l	6.50 € / 44.00 €
Jochen Uebel <i>Sauvignon Blanc, Palatinate, Germany</i>	0,1 l / 0,75 l	6.50 € / 44.00 €
Jermann <i>Pinot Grigio, Friuli, Italy</i>	0,1 l / 0,75 l	6.50 € / 44.00 €
Alois Lageder <i>Chardonnay, South Tyrol, Italy</i>	0,1 l / 0,75 l	6.50 € / 44.00 €
Jermann <i>Sauvignon Blanc, Friuli, Italy</i>	0,1 l / 0,75 l	6.50 € / 44.00 €
White wine spritzer	0,2 l	4.90 €

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Rosé wines

La Grange Classique <i>Cinsault & Syrah, Pays D'oc, France</i>	0,1 l / 0,75 l	4.50 € / 30.00 €
Mistral d'Esprit <i>Grenache & Cinsault, Pays D'oc, France</i>	0,1 l / 0,75 l	4.50 € / 30.00 €
Seixoso <i>Vinho Verde, Quinta da Lixa, Portugal</i>	0,1 l / 0,75 l	4.80 € / 33.00 €
Villa Borghetti <i>Corvina, Rondinella & Molinara, Bardolino, Italy</i>	0,1 l / 0,75 l	5.60 € / 38.00 €
Dr. Bürklin Wolf <i>Pinot Noir & Merlot, Palatinate, Germany</i>	0,1 l / 0,75 l	5.60 € / 38.00 €
Miraval <i>Cinsault, Côte de Provence, France</i>	0,1 l / 0,75 l	7.20 € / 48.00 €

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Red wines

Tozara Tinto <i>Tempranillo, Tierra de Castilla, Spain</i>	0,1 l / 0,75 l	5.90 € / 39.00 €
Salento Mocavero <i>Primitivo, Lecce, Italy</i>	0,1 l / 0,75 l	5.90 € / 39.00 €
Kissinger <i>Pinot Noir, Rhinehessen, Germany</i>	0,1 l / 0,75 l	5.90 € / 39.00 €
AN2 – Anima Negra <i>Syrah, Callet & Manto Negro, Mallorca, Spain</i>	0,1 l / 0,75 l	7.20 € / 49.00 €
Inferi di Marramiero <i>Montepulciano, Pescara, Italy</i>	0,1 l / 0,75 l	7.20 € / 49.00 €
Il Bruciato, Guado al Tasso <i>Cabernet Sauvignon, Merlot & Syrah, Tuscany, Italy</i>	0,75 l	64.00 €
Chianti Classico Riserva, Marchese Antinori <i>Sangiovese, Tuscany, Italy</i>	0,75 l	69.00 €

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Prosecco, Crémant & Champagne

<i>Prosecco Valdo Brut</i>	<i>0,1 l / 0,75 l</i>	<i>5.90 € / 36.00 €</i>
<i>Prosecco Valdo Brut Rosé</i>	<i>0,1 l / 0,75 l</i>	<i>5.90 € / 36.00 €</i>
<i>Crémant Marramiero Brut</i>	<i>0,1 l / 0,75 l</i>	<i>8.50 € / 57.00 €</i>
<i>G.H. Mumm Cordon Rouge Brut</i>	<i>0,1 l / 0,75 l</i>	<i>14.00 € / 85.00 €</i>
<i>G.H. Mumm Cordon Rouge Brut Magnum</i>	<i>1,5 l</i>	<i>174.00 €</i>
<i>G.H. Mumm Cordon Rouge Rosé</i>	<i>0,75 l</i>	<i>85.00 €</i>
<i>G.H. Mumm Cordon Rouge Rosé Magnum</i>	<i>1,5 l</i>	<i>174.00 €</i>

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Breakfast — on Sundays from 10am to 1pm

Savory

Hummus, olive oil and black cumin **vegan**

Pickled beetroot, salted lemon and crème vega **vegan**

Avocado, sesame and ras el hanout **vegan**

Scrambled eggs from 3 organic eggs and dill

Marinated salmon, pink pepper and coriander

Ham, horseradish and physalis

*Three kinds of cheese (Picandou, Leerdamer & Brie)
with fig mustard and parsley* **vegetarian**

Sweet

Belgian waffles and maple syrup **vegan**

Raspberry brownies and berry sauce

Combination of three 21.00 €

Single price 8.00 €

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