

BISTRO MENU UNTIL THE END OF 2023

Starters

Pumpkin ginger soup / *vegan* 9.50 €
with pumpkin seeds and Styrian pumpkin seed oil

Goat cheese au gratin / *vegetarian* 12.50 €
with honey, lamb's salad, pomegranate vinaigrette and sliced almonds

Main Courses

Tender goulash of venison sauerbraten (Brandenburg) 26.50 €
with apple red-cabbage, dumplings and brown sauce

Crispy leg and breast of Holstein duck 28.00 €
with apple red-cabbage, dumplings and orange sauce

Tarte flambée

Classic 12.00 €
with sour cream, bacon, onions and spring onions

Vegetarian 12.50 €
with sour cream, dried tomatoes, onions, arugula and balsamic glaze

Salmon 14.50 €
with sour cream, salmon and onions

Pizza

Margherita 11.80 €
with tomato sauce and mozzarella

Vegetarian 12.50 €
with tomato sauce, mozzarella and potatoes

Salami 13.50 €
with tomato sauce, mozzarella and salami

Desserts

Homemade apple strudel / *vegetarian* 11.50 €
with vanilla sauce and vanilla ice cream

Seasonal sorbet in glass / *vegan* 4.50 €
Own production

Tipsy seasonal sorbet in glass / *vegan* 7.50 €
Own production

Kids

Pasta 8.00 €
with tomato sauce or butter

Teehaus

im Englischen Garten

Tea Time – daily from 12:00 to 17:00 Uhr

1 person 18.50 €

2 persons 34.50 €

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

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

CHRISTMAS MARKET AT BEBELPLATZ 2023

From 27.11. to 31.12.2023 we will again be at the Christmas market on Bebelplatz in Berlin-Mitte this year and look forward to welcoming you there and serving you holiday fare! You can reserve a table by sending an e-mail to booking@t-house.berlin. The menu is available at www.t-house.berlin. You will also find all the information about New Year's Eve (reservation options and menu).

Breakfast – sundays from 10am to 1pm

Savory **Combination of three** 21.00 €

- Hummus, olive oil and black cumin *vegan* **Single price** 8.00 €

- 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

Soft drinks

Bad Liebenwerda water still / sparkling 0,25 l 2.60 €

Bad Liebenwerda water still / sparkling 0,75 l 6.90 €

Coca-Cola / Zero / Light, Sprite, FUZE Ice tea 0,3 l 3.50 €

Apple juice, orange juice 0,3 l 4.00 €

Apple juice spritzer, orange juice spritzer 0,3 l 3.50 €

Rhubarb juice, passion fruit juice 0,3 l 4.50 €

Rhubarb juice spritzer, passion fruit spritzer 0,3 l 4.00 €

Organic ginger lemonaid with fresh mint 0,3 l 4.90 €

Freshly squeezed orange juice 0,2 l 5.70 €

Beers

On tap

Veltins Pilsener 0,3 l / 0,5 l 3.90 € / 5.20 €

Maisel's Weisse Hefe 0,3 l / 0,5 l 3.90 € / 5.20 €

Grevensteiner Landbier 0,3 l / 0,5 l 3.90 € / 5.20 €

Shandy (Veltins mit Sprite) 0,3 l / 0,5 l 3.90 € / 5.20 €

Gaffel Kölsch 0,2 l / 0,4 l 2.50 € / 4.80 €

Bottled beer

Maisel's Weisse crystal wheat beer 0,5 l 5.20 €

Maisel's Weisse dark wheat beer 0,5 l 5.20 €

Maisel's Weisse non-alcoholic wheat beer 0,5 l 5.20 €

Veltins Pilsener non-alcoholic 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 / double 2.80 € / 4.10 €

Espresso Macchiato 3.10 €

Cappuccino 3.90 €

Hot chocolate / with cream 3.90 € / 4.30 €

Café Latte / Latte Macchiato 4.50 €

with oat milk + 0.70 €

Cup of tea (tea varieties see tea time) 3.80 €

Pot of tea (tea varieties see tea time) 5.90 €

Infusion pot of tea 2.50 €

Long drinks and summer drinks

Aperol Spritz 7.90 €

Lillet Berry (also non-alcoholic) 7.90 € / 7.40 €

Lillet Vive (also non-alcoholic) 7.90 € / 7.40 €

Ramazotti Rosato Tonic 7.90 €

Gin & Tonic (Beefeater / Tanqueray) 7.40 € / 7.90 €

Campari Tonic / Soda / Orange 7.90 €

Vodka Lemon / Tonic 7.90 €

Cuba Libre 7.90 €

White wines

La Grange Classique	0,1 l	4.60 €
<i>Chardonnay & Sauvignon, Pays D'oc, France</i>	0,75 l	31.00 €
Pfaffl	0,1 l	4.80 €
<i>Grüner Veltliner, Lower Austria, Austria</i>	0,75 l	33.00 €
Sommerpalais, Reichsgraf v. Kesselstadt	0,1 l	4.80 €
<i>Riesling, Moselle, Germany</i>	0,75 l	33.00 €
Villa JL	0,1 l	4.80 €
<i>Pinot Gris, Palatinate, Germany</i>	0,75 l	33.00 €
Pievecroce Costaripa	0,1 l	6.20 €
<i>Lugana, Veneto, Italy</i>	0,75 l	42.00 €
Jochen Uebel	0,1 l	6.20 €
<i>White Burgundy, Palatinate, Germany</i>	0,75 l	42.00 €
Dr. Bürklin Wolf	0,1 l	6.50 €
<i>Riesling, Sauvignon Blanc & Scheurebe, Palatinate, Germany</i>	0,75 l	44.00 €
Jochen Uebel	0,1 l	6.50 €
<i>Sauvignon Blanc, Palatinate, Germany</i>	0,75 l	44.00 €
Jermann	0,1 l	6.50 €
<i>Pinot Grigio, Friuli, Italy</i>	0,75 l	44.00 €
Alois Lageder	0,1 l	6,50 €
<i>Chardonnay, South Tyrol, Italy</i>	0,75 l	44,00 €
Jermann	0,1 l	6.50 €
<i>Sauvignon Blanc, Friuli, Italy</i>	0,75 l	44.00 €
White wine spritzer	0,2 l	4.90 €

Rosé wines

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

Red wines

Tozara Tinto	0,1 l	5.90 €
<i>Tempranillo, Tierra de Castilla, Spanien</i>	0,75 l	39.00 €
Salento Mocado	0,1 l	5.90 €
<i>Primitivo, Lecce, Italien</i>	0,75 l	39.00 €
AN2 – Anima Negra	0,1 l	5.90 €
<i>Syrah, Callet & Manto Negro, Mallorca, Spanien</i>	0,75 l	39.00 €
Inferi di Marramiero	0,1 l	7.20 €
<i>Montepulciano, Pescara, Italien</i>	0,75 l	49.00 €
Kissinger	0,75 l	49.00 €
<i>Spätburgunder, Rheinhessen, Deutschland</i>		
Il Bruciato, Guado al Tasso	0,75 l	64.00 €
<i>Cabernet Sauvignon, Merlot & Syrah, Toscana, Italien</i>		
Chianti Classico Riserva, Marchese Antinori	0,75 l	69.00
<i>Sangiovese, Toscana, Italien</i>		
Prosecco, Crémant & Champagne		
Prosecco Valdo Brut	0,1 l	5.90 €
	0,75 l	36.00 €
Prosecco Valdo Brut Rosé	0,1 l	5.90 €
	0,75 l	36.00 €
Crémant Marramiero Brut	0,1 l	8.50 €
	0,75 l	57.00 €
G.H. Mumm Cordon Rouge Brut	0,75 l	85.00 €
G.H. Mumm Cordon Rouge Brut Magnum	1,5 l	174.00 €
G.H. Mumm Cordon Rouge Rosé	0,75 l	85.00 €
G.H. Mumm Cordon Rouge Rosé Magnum	1,5 l	174.00 €

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

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

MENU

Teehaus
im Englischen Garten