



FOOD & DRINKS

Welcome to the

Dry Aged Steakhouse Berlin



INDEX

FOOD

APPETIZERS	1
STEAKS	2
SHARE IT – Steaks for sharing	3
SIDES & SAUCES	3
SALADS & BURGERS	4
CLASSIC APPETIZERS	5
CLASSIC MAIN DISHES	5

DRINKS

WINE BY THE GLASS	6
SPARKLING	6
MIXED DRINKS	7
BEER, NON-ALCOHOLIC & HOT DRINKS	9
SPIRITUOSES	10
WINE SELECTION	11

DESSERTS	16
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All prices in Euro including VAT.

APPETIZERS

TATAKI OF PICKLED SALMON ^{16,19,20,21}	14,50
Tataki: fried on the outside, raw on the inside toasted garlic ciabatta wasabi lime vinaigrette	
CARPACCIO ^{5,8,18,19,20,24}	15,00
Carpaccio of beef fillet pounded by hand capers pine nuts Parmesan cheese	
SHRIMPS ^{10,17,19,23}	16,00
5 Black Tiger shrimps confit tomatoes snake beans rosemary aioli	
IRL * CARPACCIO OF OX ^{5,8,19,20,24}	19,00
Carpaccio of beef fillet, grass fed pounded by hand capers pine nuts Parmesan cheese	
SURF & TURF	22,00
100g argentinian fillet of beef (medium) with one shrimp	
IRL * STEAK TATAR OF OX (120g) ^{8,15,18,19}	24,00
hand cut fillet of beef, grass fed two egg yolks brown bread chip fermented cucumber	
APPETIZER SELECTION ^{8,15,16,17,19,20,23,26}	<i>Per person</i>
beef tartare fried shrimps Pimientos dates wrapped in bacon hummus beetroot tartare tomato and bean cream brown bread	14,50
For 2 – 8 Persons	

*IRL MEAT FROM KILDARE IRELAND

This premium quality beef comes from the lush green pastures and unspoiled nature of Ireland. Here, the animals still feed on grass and herbs.

Profile:

- Brand: Kildare Heritage Town
- Breed: Hereford, Angus, Limousin
- Husbandry: pasture, free range
- Age at slaughter: 24-28 months
- Origin: Kildare, Ireland
- Traceability: high
- Feeding: grass and herbs, without additives

STEAKS

ARGENTINIAN RUMP STEAK WITH PEPPER SAUCE ⁸ argentinian roast beef with characteristic fat edge	200g 400g	29,00 45,00
POMERANIAN RUMP STEAK RED & WHITE WITH PEPPER SAUCE roast beef with characteristic fat edge	200g 400g	29,00 45,00
ARGENTINE FILLET OF BEEF WITH PORT WINE JUS tender and juicy fillet steak from the loin with very fine structure	200g 400g	35,00 59,00
RIB EYE / ENTRECÔTE FROM ARGENTINA WITH BERNAISE SAUCE ^{8,15} juicy, strongly marbled steak, cut from the prime rib	300g 450g	35,00 49,00
IRL* BEEF FILLET OF OX WITH PORT WINE JUS tender and juicy fillet steak, grass-fed, from the loin, with a very fine structure	200g 400g	35,00 59,00
TRILOGY OF ARGENTINE FILLET OF BEEF I FILLET MIGNON 3 fillets of 80 g each, served with pepper sauce, Bernaise sauce, port wine jus ^{8,15}		39,00

DRY AGED STEAKS

Steaks aged in our Dry Ager

ROAST BEEF FROM POMERANIA RED & WHITE with pepper sauce	from 200g	per 100g 17,00
RIP EYE FROM ARGENTINA with Bernaise sauce	from 200g	per 100g 17,00

DONENESS

The core temperature in the middle of thickest part of the steak is decisive for its doneness. Of course, we will grill the steak according to your preference.

Doneness		Core temperature
Blue	-	38 °C
Rare	-	48 °C
Medium Rare	-	50-53 °C
Medium	-	54-56 °C
Medium Well	-	57-60 °C
Well Done	-	61-70 °C

SHARE IT

Steaks for sharing

	<i>Per person</i>
CHATEAUBRIAND IRELAND I OF OX Tender filet centerpiece. Grass-fed beef tenderloin, grilled in one piece and then served in tranches - including fries, pepper sauce and side salad. For 2 – 4 persons, approx. 250g meat per person	39,00
BRECHTS STEAKHOUSE PLATE Fillet of beef, rib eye and rump steak, fries, pepper sauce and side salad For 2 – 10 persons, approx. 400g meat per person	39,00
THE DRY AGE EXPERIENCE Argentinian rib eye, Argentinian roast beef, rib eye (dry aged) & roast beef (dry aged). Served with fries, pepper sauce and side salad. For 2 – 10 persons, approx. 400g meat per person	44,00
DOUBLE FLANK PL The finely marbled flank is the leanest and at the same time most muscular part of the beef. Grilled perfectly "medium" in one piece, the flank is served carved with fries, pepper sauce and side salad	<i>je 100g</i> 9,00
TOMAHAWK POMMERN RED & WHITE ab 1000g Juicy rib eye grilled on the bone for exceptional flavor served with fries, pepper sauce and side salad	<i>je 100g</i> 12,00

SIDES

FRIES | small 4,00 large 7,50
SIDE SALAD ²⁰ | small 4,00 large 7,50
ROASTED CAULIFLOWER ^{8,16} 5,50
TRUFFLED PARMESAN
MASHED POTATOES ⁸ 6,50
GRILLED GARLIC
CIABATTA ^{8,19} 4,50
PIMIENTOS DE PADRÒN 4,50
ROASTED MUSHROOMS WITH SOY SAUCE
AND GINGER 5,00
BRUSSELS SPROUTS WITH BACON ^{5,8} 5,50
POTATO WEDGES WITH HERBS 5,00
COLE SLAW ^{8,16,17,18} 4,00
BAKED POTATO WITH ONION SOUR CREAM ⁸ 5,00

SAUCES

PORT WINE JUS 5,00
BRECHTS BBQ SAUCE ^{1,2,17} 4,50
PEPPER SAUCE ^{2,3,5,8,18,19} 4,00
BERNAISE SAUCE ^{8,15} 4,00
HERB BUTTER ⁸ 3,00
ROSEMARY AIOLI ^{8,15} 3,00
CHIMICHURRI ^{5,15,20,29} 3,00

SALADS

CAESAR SALAD <small>8,15,20</small>	12,00
romaine lettuce Caesar dressing croutons cherry tomatoes Parmesan cheese	
+ chicken breast fillet + 4,50	
+ shrimps + 7,50	
BUFFALO SALAD <small>5,8,20,24</small>	14,00
plucked lettuce arugula buffalo mozzarella basil pesto cherry tomatoes balsamic dressing	
+ beef fillet strips +7,00	
BRECHTS GRILL SALAD <small>5,8,20,24</small>	19,00
roasted mediterranean vegetables plucked lettuce arugula basil pesto cherry tomatoes balsamic dressing	

BURGERS

BRECHTS CRISPY CHICKEN BURGER <small>15,20</small>	15,00
chicken breast fillet crispy pointed cabbage paprika-harissa-mayonnaise fries	
CHEESE BURGER <small>2,4,8,19,20,24</small>	16,00
180g beef cheddar gherkin red onions ketchup mustard fries	
VEGETARIAN BURGER <small>8,15,19</small>	18,00
potato hash browns grilled vegetables melted mozzarella salad fries	
BBQ BURGER <small>8,15,19,24</small>	20,00
180g beef BBQ sauce bacon jam lettuce cheddar bacon fries	

CLASSIC APPETIZERS

DATES WRAPPED IN BACON ²⁴ with caramelized walnut kernels	5,50
COCONUT LENTIL CREAM ^{8,17,18} tomatized + optional with shrimp ²³ + 3,00	7,00
ONION SOUP ^{5,8,15,19} mit Parmesan crostini	8,00
BRECHTS CURRY WURST ^{3,8,18,19,35} with homemade curry sauce fried onions	8,50
BEET ROOT TARTAR ^{8,16,26} with pickled fig apple relish goat cheese cream	10,50

CLASSIC MAIN DISHES

CAULIFLOWER STEAK ^{8,19} red bean cream confit tomato chimichurri fregola	17,00
PASTA RIFI ^{8,18,19} Beef fillet strips cherry tomatoes aragula gravy penne pasta	19,00
CHICKEN ON THE GRILL ⁸ grilled chicken breast fillet snake beans potato wedges with herbs sour cream	19,00
SPARE RIBS ^{1,2,3,5,8,9,15,17,18,19,20,24} BBQ sauce potato wedges with herbs cole slaw	22,00
SALMON FILLET 180g salmon fillet pickled salad cherry tomatoes lemon rosemary aioli	24,00
VIENNESE SCHNITZEL ^{8,18,19,20} veal schnitzel lukewarm potato-cucumber salad cranberry lemon	26,00
GRILLED RUMPSTEAK „STRINDBERG“ (250G) ^{8,15,17,20} truffled Parmesan mashed potatoes brussels sprouts with bacon Strindberg crust	32,00
SURF & TURF ^{8,23} 180g fillet of beef with two shrimps snake beans truffled mashed potatoes	36,00

WINE BY THE GLASS

0,15 L EACH

WHITE

LERGENMÜLLER PFALZ «Fruits de Mer» Riesling	6,00
PFAFFMANN PFALZ Weißburgunder	6,50
PATRIARCHE PÈRE ET FILS BOURGOGNE Chardonnay	7,00
VINA VALDIVIESO CL Sauvignon	7,50
KONRAD SALWEY BADEN Grauburgunder	8,00

ROSÉ

PATRIARCHE FR 2019 «Heritage»	6,00
HECHT&BANNIER FR Syrah	8,00

RED

LERGENMÜLLER PFALZ Cabernet «Wilder Roter»	6,50
SCHRÖDER&SCHYLER FR Merlot	7,50
FAMILLE PERRIN FR Ventoux	8,50
GOEDVERWACHT ZA Shiraz	9,50

SPARKLING

ENGEL DE Riesling sparkling wine extra dry 0.1l	8,00
POMMERY FR Brut Royal 0.1l	16,00
POMMERY FR Brut Royal 0.75l FI	95,00

MIXED DRINKS

APERITIF

APÉRO PARADISI <small>1,5,28,29</small> Ramazzotti Rosato grapefruit white wine	9,50
INGWER SPRITZ <small>1,10,29,31</small> Aperol ginger lemonade prosecco	9,50
LILLET VIVE <small>5,10,29,31</small> Lillet Blanc tonic cucumber	9,50
LILLET BUCK <small>5,10,29</small> Lillet Blanc ginger ale lime juice	9,50
LILLET LEMON <small>5,10,29,30</small> Lillet Blanc bitter lemon	9,50
LILLET POMELO <small>5,10,28,29</small> Lillet Blanc grapefruit soda	9,50
HUGO	9,00

GIN & TONIC

BOMBAY SAPPHIRE 4cl	9,50
+ Thomas Henry Tonic Water <small>10,14,28,29</small>	12,00
BERLINER BRANDSTIFTER 4cl	10,50
+ Fever Tree Indian Tonic Water <small>10,14,28,29</small>	16,00
HENDRICK'S GIN 4cl	11,50
+ Thomas Henry Tonic Water <small>10,14,28,29</small>	14,00
THE ILLUSIONIST BIO GIN 4cl	11,50
+ Fever Tree Mediterranean Tonic <small>10,14,28,29</small>	17,00
BROCKMANS 4cl	12,50
+ Fever Tree Indian Tonic Water <small>10,14,28,29</small>	18,00
SIPSMITH V.J.O.P. GIN 4cl	13,50
+ Fever Tree Indian Tonic Water <small>10,14,28,29</small>	19,00

COCKTAILS

COSMOPOLITAN	9,00
vodka cointreau lime juice cranberry	
MARTINI COCKTAIL ^{1,5}	9,00
gin dry vermouth olive	
GIMLET ²⁹	9,00
gin lime juice lime syrup	
WHISKEY SOUR ^{5,29}	9,00
whiskey lemon sugar syrup	
MOJITO ^{5,29}	9,50
rum mint lime sparkling water	
NEGRONI ^{1,5,28,29}	9,50
gin sweet vermouth Campari	
MOSCOW MULE ^{29,31}	9,50
vodka lime spicy ginger ale Angostura cucumber	
OLD FASHIONED ^{1,5,29}	10,00
whiskey Angostura water sugar syrup	
GIN BASIL SMASH ²⁹	10,00
gin basil lemon juice sugar syrup	

LONGDRINKS

CAMPARI ORANGE 4cl ¹	8,50
APEROL SPRITZ (Prosecco) 4cl ¹	8,50
CUBA LIBRE 4cl ^{1,9,28,32}	9,00
WHISKEY COLA (Jack Daniel's) 4cl ^{1,9,28,32}	9,50
VODKA LEMON (Absolut) 4cl ^{10,19,30}	9,50

BEER

DRAUGHT BEER

BERLINER PILSNER ¹⁹	0.2l	2,60
BERLINER PILSNER ¹⁹	0.4l	5,20
ERDINGER WEISSBIER ¹⁹	0.4l	5,20

NON ALCOHOLIC

ERDINGER ALK.-FREI Btl.	0.5l	6,00
KÖNIG ALKOHOLFREI Btl.	0.33l	4,00

BOTTLED - GERMANY

ASTRA URTYP	0.33l	4,00
AUGUSTINER HELL	0.5l	6,50
BRLO WEISSE BLN	0.33l	7,00
BRLO BALTIC PORTER	0.33l	7,50
ERDINGER KRISTALLWEIZEN	0.5l	6,00
ROTHAUS TANNENZÄPFLE	0.33l	5,00

BOTTLED - INTERNATIONAL

CARLSBERG ELEPHANT	0.5l	6,00
GUINNESS EXTRA SHOUT	0.33l	5,00
HEINEKEN	0.33l	5,00
LEFFE BLONDE	0.33l	6,50
PILSNER URQUELL	0.33l	4,50
TYSKIE	0.5l	5,50

NON-ALCOHOLIC

ORGANIC & HOMEMADE

HOMEMADE ICED TEA	0.3l	4,30
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WATER

VIVA CON AGUA Btl.	0.33l	3,00
VIVA CON AGUA Btl.	0.75l	7,50

Btl - Bottle, Gl - Glass

SOFT DRINKS

COCA COLA ^{1,9,28,32}	0.2l Btl.	3,00
COKE LIGHT ^{1,9,13,28,29,32,36}	0.2l Btl.	3,00
THOMAS HENRY	0.2l Btl.	3,50
Ginger Ale ²⁹ Bitter Lemon ^{29,30}		
Spicy Ginger ^{28,29} Tonic Water ^{28,29}		

JUICE

Apple ^{29,30} Orange ^{1,3,28,29,30,33}	0.2l	3,00
Cranberry ^{14,29} Rhubarb ²⁹	0.2l	3,50
Grapefruit ^{28,29} Passion fruit ^{1,14,28}	0.2l	3,50

HOT DRINKS

ESPRESSO ⁹	Cup	2,50
ESPRESSO DOPPIO ⁹	Cup	4,50
COFFEE ⁹	Cup	3,20
CAPPUCCINO ^{8,9}	Cup	3,80
CAFÉ AU LAIT	Cup	4,50
LATTE MACCHIATO ^{8,9}	Gl	4,50
+ Syrup ^{8,9} +0,50 (Vanilla / Caramell / Hazelnut)		
TEA (different flavors) ⁹	Cup	4,00
HOT CHOCOLATE	Cup	4,50
Organic & Fair Trade ^{9,24}		
WHITE CHOCOLATE	Cup	4,50
Organic & Fair Trade ^{9,24}		

SPIRITUOSES

BITTER

APEROL 1,2,10	4 CL	6,50
AVERNA	4 CL	7,00
BRANCA MENTA	4 CL	7,50
CAMPARI 2	4 CL	7,00
FERNET BRANCA	4 CL	7,50
RAMAZOTTI	4 CL	7,00
RAMAZOTTI ROSATO 1	4 CL	7,00
BERLINER KRÄUTER	2 CL	3,50

APERITIF

TAWNY WHITE 5	5 CL	8,00
TAWNY RED	5 CL	8,00
LILLET BLANC 1,5	5 CL	7,50
LILLET ROUGE 1,5	5 CL	7,00

CALVADOS

CHÂTEAU DU BREUIL 1 15J.	4 CL	13,00
CHÂTEAU DU BREUIL 1 V.S.O.P.	4 CL	10,00

COGNAC & BRANDY

CARDENAL MENDOZA 5	4 CL	11,50
CARLOS I. 1	4 CL	9,50
HENNESSY FINE DE COGNAC 5	4 CL	11,50
HENNESSY XO 5	4 CL	23,00

LIQUEUR

AMARETTO DI SARONNO 1	4 CL	7,50
BAILEY'S IRISH CREAM 1,8,28	4 CL	7,50
COINTREAU 1,29	4 CL	8,50
SAMBUCA	4 CL	7,00

TEQUILA

EL JIMADOR BLANCO 1	4 CL	6,50
EL JIMADOR REPOSADO 1	4 CL	6,50

VODKA

ABSOLUT 100 PROOF	4 CL	11,00
BELVEDERE	4 CL	13,00
GREY GOOSE	4 CL	15,00
STOLICHNAYA	4 CL	9,00

SHERRY & VERMOUTH

MARTINI BIANCO 1,5	4 CL	7,00
MARTINI D'ORO 1,5	4 CL	7,00
MARTINI DRY 1,5	4 CL	7,00
MARTINI ROSSO 1,5	4 CL	7,00
NOILLY PRAT 5	4 CL	8,00
FINO JARANA VERY DRY 5	5 CL	8,50

RUM

HAVANA CLUB 3J.	4 CL	6,50
HAVANA CLUB 7J.	4 CL	8,00
MYERS'S RUM 1	4 CL	8,50
PYRAT XO RESERVE 1	4 CL	12,00
ZACAPA CENTENARIO 23 J. 1	4 CL	13,00
ZACAPA XO GRAN RESERVA 1	4 CL	16,50

BOURBON: KENTUCKY

BLATON'S SPECIAL RESERVE 1	4 CL	10,50
BOOKER'S 1	4 CL	17,00
KNOB CREEK 1	4 CL	11,00
MAKER'S MARK 1	4 CL	8,00
WOODFORD RESERVE 1	4 CL	11,50

BOURBON: TENNESSEE

JACK DANIEL'S Gentleman Jack 1	4 CL	17,00
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MALT WHISKEY: HIGHLANDS

OBAN 14 J. 1	4 CL	14,00
GLENMORANGIE 18 J. 1	4 CL	18,00

MALT WHISKEY: ISLAY

ARDBEG 10 J. 1	4 CL	12,00
BOWMORE 17 J. 1	4 CL	22,00
LAGAVULIN 16 J. 1	4 CL	16,00
LAPHROAIG 10 J. 1	4 CL	11,50

MALT WHISKEY: SPEYSIDE

GLENLIVET 15 J. 1	4 CL	13,00
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WINE SELECTION

0,75 L EACH | Vintage information subject to change. We kindly ask for your understanding.

WHITE WINE

GERMAN

PALATINE

STEFAN MEYER 35
2020 Chardonnay | Weißburgunder

EMIL BAUER 39
2020 Scheu aber Geil | Scheurebe

MARKUS SCHNEIDER 45
2021 Grauburgunder trocken

LERGENMÜLLER 45
2018 Feuerstein Sauvign. Blanc trocken

MARKUS SCHNEIDER 49
2021 Sauvignon blanc «Kaitui» trocken

MARKUS SCHNEIDER 52
2018 Riesling «Alte Reben»

KNIPSER 59
2018 Grauburgunder trocken
Falstaff 90P

MOSELLE

MARKUS MOLITOR 39
2021 Pinot Blanc «Haus Klosterberg» |
Weissburgunder

MARKUS MOLITOR 49
2020 «Schiefersteil» Riesling

MARKUS MOLITOR 59
2020 Riesling «Alte Reben» trocken
Falstaff 89P

FRANZ JOSEF EIFEL 69
anerkanntes Bio-Weintgut (ecovin)
2015 Riesling Alte Reben
«Trittheimer Apotheke Spätlese»

MARKUS MOLITOR 75
2020 Riesling Spätlese
«Zeltinger Sonnenuhr», trocken
Falstaff 92P

RHINEHESSEN

KNEWITZ 37
2018 Riesling trocken

LISA BUNN 59
2016 Nierstein «Oelberg» Riesling
Drinks Business Silver Medal

WAGNER-STEMPEL 59
2018 Siefersheim Riesling «Vom Porphyr»

JOCHEN DREISSIGACKER 69
2020 Chardonnay
«Westhofener Ökotraben»
ökologischer Anbau

LISA BUNN 75
2018 Sauvignon Blanc «Fumé»
Falstaff 92P TIP

RHEINGAU

GEORG BREUER 40
2020 «GB Sauvage» Riesling trocken
Ökologisch-biologischer Weinanbau

SCHLOSS VOLLRADS 43
2020 Riesling feinherb

ROBERT WEIL 52
2020 Gutsriesling trocken

GUNTER KÜNSTLER 59
2021 Chardonnay «Kalkstein» trocken
Falstaff 92P

GEORG BREUER 75
2017 Riesling trocken «Terra Montasa»
Ökologisch-biologischer Weinanbau
Falstaff 92P

NAHE	
JOH. BAPT. SCHÄFER	39
2018 Riesling feinherb	
HERMANN DÖNNHOFF	41
2018 Riesling	
HERMANN DÖNNHOFF	55
2018 Tonschiefer-Riesling	
JOH. BAPT. SCHÄFER	57
2017 Dorsheim Riesling trocken	
<i>Falstaff 2019: «starker Auftritt»</i>	
<i>3. Platz Meininger Best of Riesling</i>	
JOH. BAPT. SCHÄFER	69
2016 Burg Layen Chardonnay -S-	
<i>Falstaff 2019: «starker Auftritt»</i>	
<i>Falstaff 91P</i>	
JOH. BAPT. SCHÄFER	95
2016 Pittermännchen GG Riesling	
<i>Falstaff 2019: «starker Auftritt»</i>	
<i>Decanter 95P</i>	
SCHLOSSGUT DIEL	110
2017 Riesling trocken «Pittermännchen»	
<i>Falstaff 93P</i>	
SCHLOSSGUT DIEL	120
2015 Goldloch-Riesling «Großes Gewächs»	
<i>Falstaff 94P</i>	

FRANCE

PATRIARCHE PÈRE&FILS BOURGOGNE	28
2021 Chardonnay	
FAMILLE PERRIN RHÔNE	32
2021 Luberon blanc Bourbonlec Grenache	
SAGET LA PERRIÈRE LOIRE	35
2021 «La Petite Perrière» Sauvignon Blanc	
CHÂTEAU NICOT ENTRE-DEUX-MERS	37
2021 Château Nicot blanc Sauvignon Blanc Semillon	
SAGET LA PERRIÈRE LOIRE	39
2017 «La Java des Grandes Espérances» Sauvignon Blanc	
CHÂ. LE GRAND VERDUS BORDEAUX	42
2018 Bordeaux blanc Sauvignon Blanc Semillon	

BADEN	
FRANZ KELLER	39
2021 Grauburgunder vom Löss	
<i>trocken Falstaff 88P</i>	
FRANZ KELLER	52
2020 Bassgeige Weissburgunder	
VDP. Erste Lage trocken	
SAAR	
WEINGUT VAN VOLXEM	41
2021 Schiefer-Riesling	
WEINGUT VAN VOLXEM	69
2017 Riesling «Alte Reben» trocken	
<i>Falstaff 91P TIP</i>	
FRANCONIA	
RUDOLF FÜRST	46
2017 Silvaner	
SAXONY	
SCHLOSS PROSCHWITZ	49
2020 Goldriesling trocken	
AHR	
WEINGUT BROGSITTER	95
2020 Hommage Riesling Barrique	
«Alte Lay»; trocken	
<i>Falstaff 89P</i>	
FAMILLE PERRIN RHÔNE	43
2018 Côtes du Rhône Réserve Roussane / Viognier	
LA FORGE ESTATE LANGUEDOC	45
2021 Chardonnay	
DOMAINE DE ROGER NEVEU LOIRE	55
2018 Sancerre «Clos des Bouffants»	
Sauvignon Blanc	
LA CHABLISIENNE BOURGOGNE	55
2018 Chablis «la Sereine» Chardonnay	
POUILLY SUR LOIRE LOIRE	59
2020 Pouilly Fumé «La Tuilerie»	
Sauvignon Blanc	
CHÂTEAU FERRANDE GRAVES	59
2017 Château Ferrande blanc Sauvignon Blanc Sémillon	

DOMAINE GÉRARD BOULAY LOIRE 2018 Sancerre «Chavignol» Sauvignon Blanc	69
DOMAINE JONATHAN PABIOT LOIRE 2018 Pouilly Fumé Sauvignon Blanc	69

VIGNERONS DES TERRES SECRÈTES BOURGOGNE 2017 Pouilly Fuissé «Les Sentinelles» Chardonnay	75
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INTERNATIONAL

ARGENTINA

BODEGA DIAMANDES 2014 Chardonnay «Perlita»	47
BODEGA PIEDRA NEGRA 2016 Pinot Gris «Piedra Negra Alta»	48
BODEGA DIAMANDE 2014 Viognier «De Uco»	55

AUSTRALIA

PENFOLDS 2015 Koonunga Hill Chardonnay	47
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AUSTRIA

LAURENZ V 2017 Grüner Veltliner «Singing»	45
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CHILE

MIGUEL TORRES 2015 Muskateller «Dias De Verano»	45
BISQUERTT 2017 «La Joya Gran Reserva» Sauvignon Blanc	46
MONTES CHILE 2014 «Montes Alpha» Chardonnay	52

ITALY

FONTANASSA 2017 Cortese Gavi di Gavi	44
PLANETA 2016 Greciano «La Segreta Il Bianco»	46
ROCCA DI MONTEMASSI 2015 Vermentino «Calasole»	47
SCHIOPETTO 2015 Ribolla Gialla	53
TERUZZI & PUTHOD 2015 Vernaccia «Terre Di Tu»	60
RAPITALA 2015 Chardonnay Grand Cru	70
PLANETA 2015 Chardonnay Barrique	85

NEW ZEALAND

VILLA MARIA 2019 Private Bin Sauvignon Blanc	47
VILLA MARIA 2016 «Clifford Bay Reserve» Sauvignon Blanc	66

SOUTH AFRICA

SPIER 2019 «Discover» Chenin Blanc	36
BUITENVERWACHTING 2017 Sauvignon Blanc Coastal	43
NEIL ELLIS 2014 Elgin Chardonnay	49
VERGELEGEN 2016 Sauvignon Blanc	49

USA

RUTHERFORD 2016 Chardonnay «Panamera»	44
RAVENSWOOD 2015 Vintners Blend Chardonnay	47
FIRST PRESS 2013 First Press Sauvignon Blanc	65
HEITZ WINE CELLARS 2013 Napa Valley Chardonnay	94
ROBERT MONDAVI 2013 «Napa Valley Fumé Blanc» Sauvignon Blanc	99

RED WINE

GERMAN

HEINRICH GIES PFALZ 2020 Merlot	35	KNIPSER PFALZ 2017 Cuvée Gaudenz dry Cabernet / Dornfelder	45
MARKUS SCHNEIDER PFALZ 2019 Rotweincuvée «Ursprung» dry	39		

FRENCH

SCHRÖDER&SCHYLER LANGUEDOC 2019 Merlot	32	CHÂTEAU SIGOGNAC MÉDOC 2018 Cru Bourgeois Cabernet Sauvignon Merlot / Petit Verdot	49
FAMILLE PERRIN RHÔNE 2021 Grenache Ventoux	35	CHÂ. GRAND PEYROU SAINT ÉMILION 2019 Grand Cru Merlot / Cabernet Franc	59
CHÂTEAU NICOT BORDEAUX 2019 Bordeaux Rouge Cabernet Sauvignon / Merlot	39	CHÂ. FOURCAS HOSTEN LISTRAC MÉDOC 2015 Cru Bourgeois Supérieur Cabernet Franc / Cabernet Sauvignon	69
FAMILLE PERRIN RHÔNE 2019 Grenache «Côtes du Rhône Réserve» Grenache / Syrah	42	CHÂ. LA COMMANDERIE POMEROL 2018 Merlot / Cabernet Franc	69
CHÂTEAU TOUR BEL AIR HAUT MÉDOC 2017 Merlot / Cabernet Sauvignon / Franc	43	E. GIGAL D'AMPUIS RHÔNE 2018 Gigondas Grenache / Syrah Mourvèdre	69
CHÂTEAU DE RESPIDE GRAVES 2017 Merlot / Cabernet Sauvignon	45	CHÂTEAU KIRWAN MARGAUX 3ÈME 2017 Cru Classé «Charmes de Kirwan» Merlot / Cabernet Sauvignon	75
CHÂ. LYS DE BESSEDE SAINT ÉMILION 2018 Merlot / Cabernet Sauvignon	47	CHÂ. LES GRANDS SILLONS POMEROL 2015 Merlot / Cabernet Sauvignon	78
SCHRÖDER & SCHYLER LANGUEDOC 2013 Private Selection Merlot	49		

INTERNATIONAL

ARGENTINA

BODEGA SOTTANO 39
2020 «Sottano Reserva» | Malbec

TERRAZAS DE LOS ANDES 179
2012 «Cheval Des Andes»
Cabernet Sauvignon

AUSTRALIA

PENFOLDS 49
2019 Koonunga Hill | Shiraz

PENFOLDS 99
2012 Shiraz Mourvèdre Bin 2

CHILE

VINA VALDIVIESO 32
2019 Cabernet Sauvignon

BISQUERTT 46
2018 Carmenère La Joya «Gran Reserva»

ITALY

BOTTER 38
2021 Primitivo di Manduria «Koine»

PORTUGAL

HERDADE DE SÃO MIGUEL 44
2017 «Colheita Seleccionada» | Cabernet
Sauvignon

SPAIN

MARQUES DE CACERES 46
2018 Rioja Crianza

TERRA DE FALANIS 49
2018 Callet «Muac»

SOUTH AFRICA

GOEDVERWACHT 35
2018 «Great Expectations»
Cabernet Sauvignon

ALLESVERLOREN ESTATE 49
2018 Shiraz

VERGELEGEN 49
2012 Cabernet Sauvignon / Merlot

GRAND ESTATES 49
2015 Merlot

USA

WOLF BLASS 39
2020 «Eaglehawk» | Shiraz

ROBERT MONDAVI 46
2020 «Twin Oaks» | Cabernet Sauvignon

FIRST PRESS 77
2011 «First Press» | Cabernet Sauvignon

ROSÉ WINE

PATRIARCHE PÈRE&FILS | FR 28
2020 Rosé Heritage

WEINGUT SPIESS | RHEINHESSEN 35
2021 Pin_& Friends Rosé

E. GUIGAL D'AMPUIS | FR 59
2016 Tavel Rosé

GÉRARD BOULAY | FR 65
2016 Sancerre Rosé

DESSERTS

CHOCOLATE BROWNIE ^{8,24} Hazlenuts salted caramel	8,50
PASSION FRUIT CRÈME BRÛLÉE	8,90
CHEESECAKE IN THE GLASS Woodruff kiwi compote	9,00
DESSERT OF THE WEEK	12,50

**DID YOU ENJOY YOUR MEAL?
SPREAD THE WORD!**



Google Maps



Tripadvisor

All prices in Euro including VAT.

ALLERGENS AND ADDITIVES

- | | | | | |
|----------------------------|---------------|-----------------|-------------------|--------------------------------|
| 1. dye | 9. caffeine | 17. soy | 25. molluscs | 32. acidifier /phosphoric acid |
| 2. preservative | 10. quinine | 18. celery | 26. lupins | 33. locust bean gum |
| 3. antioxidant | 11. wax | 19. gluten | 27. pectin | 34. gelatin |
| 4. flavor enhancer | 12. taurine | 20. mustard | 28. flavoring | 35. peanuts |
| 5. sulfur dioxide/sulfites | 13. aspartame | 21. fish | 29. citric acid | |
| 6. colorant | 14. sweetener | 22. peanuts | 30. ascorbic acid | |
| 7. phosphate | 15. eggs | 23. crustaceans | 31. preservative | |
| 8. lactose | 16. sesame | 24. nuts | | |

DELICIOUS EVENTS

In Brecht's Steakhouse you can regularly experience special events and spend cozy evenings with friends or family. How about a romantic candlelight dinner or a steak tasting, for example? Our events are also a great gift idea for your loved ones.

STEAK TASTING

Duration: 2-3 hours | 89,00 € p.P.

How can you recognize good meat? What are the differences between the various types and maturing methods? What is the best way to prepare a steak? During our 3 course steak tasting you will learn everything you always wanted to know about good meat. Taste 6 different steaks and 3 ways to prepare them.

LADIES STEAK TASTING

Duration: 2-3 hours | 84,00 € p.P.

Women among themselves, along with tender grilled beef of various varieties and crémant to toast - that's our steak tasting exclusively for ladies. Discover the subtle differences in preparation and maturing methods and find out which meat and which preparation method tastes best to you. Girls' night out has never been so hearty!

CANDLELIGHT DINNER

Duration: 2-3 hours | 85,00 € for 2 persons

Surprise a special person with a romantic candlelight dinner. Whether you want to celebrate Valentine's Day, your wedding anniversary or your first date, a candlelight dinner in Berlin is a highlight for every couple in love. Enjoy an exclusive 3-course menu at a romantically decorated table in our cozy upscale steakhouse atmosphere.

PRIVATE ROOM

Private event for up to 10 persons

Our separate room you can book exclusively for up to 10 people. Celebrate among yourselves and let us take care of the culinary well-being. We will be happy to put together an individual dinner package for you - just get in touch with us.

All events and vouchers can be booked online at www.brechts.de/en/events.


