



FOOD & DRINKS

Welcome to the

Dry Aged Steakhouse Berlin



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All prices in Euro including VAT.

APPETIZERS

TATAKI OF PICKLED SALMON <small>8,15,16,17,19,20,21</small>	14,50
Salmon fried on the outside, raw on the inside roasted garlic ciabatta wasabi-lime-mayonnaise	
CARPACCIO <small>5,8, 24</small>	15,00
Carpaccio of beef fillet pounded by hand capers pine nuts Parmesan cheese rocket salad	
PRAWNS <small>8,10,15,16,20,23</small>	16,00
5 Black Tiger prawns confit tomatoes snake beans smoked aioli	
CARPACCIO OF IRISH OX* <small>5,8,18,24</small>	19,00
Rolled carpaccio of beef fillet, pounded by hand capers pine nuts Parmesan cheese shallot truffle cream	
SURF & TURF <small>8,18,23</small>	22,00
100g argentinian fillet of beef with one prawn	
STEAK TATAR OF IRISH OX (120g)* <small>8,15,18,20</small>	24,00
hand cut fillet of beef sweet and sour pickled peppers cassava edamame	
APPETIZER SELECTION <small>8,16,17,19,20,22,23,24</small>	<i>Per person</i>
beef tartare prawns pimientos dates wrapped in bacon hummus summer roll with peanut dip pickled radish salad	
For 2 – 8 Persons	
	16,50

*IRL MEAT FROM KILDARE IRELAND

This premium quality beef comes from the lush green pastures and unspoiled nature of Ireland. Here, the animals still fed 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 ^{3,8,17,18,19,21}	200g	29,00
argentinian roast beef with characteristic fat edge	400g	45,00
POMERANIAN RUMP STEAK RED & WHITE WITH PEPPER SAUCE ^{3,8,17,18,19,21}	200g	32,00
roast beef with characteristic fat edge	400g	55,00
ARGENTINE FILLET OF BEEF WITH PORT WINE JUS ^{1,17,18}	200g	35,00
tender and juicy fillet steak from the loin with very fine structure	400g	59,00
RIB EYE / ENTRECÔTE FROM ARGENTINA WITH BERNAISE SAUCE ^{8,15,17,19,20}	300g	35,00
juicy, strongly marbled steak, cut from the prime rib	450g	49,00
IRISH BEEF FILLET OF OX WITH PORT WINE JUS* ^{1,17,18,21}	200g	35,00
tender and juicy fillet steak from the loin with very fine structure	400g	59,00
TRILOGY OF ARGENTINE FILLET OF BEEF ^{1,3,15,17,18,19,20,21}		39,00
3 fillets of 80 g each, served with pepper sauce, Bernaise sauce, port wine jus		

DRY AGED STEAKS

Steaks aged in our Dry Ager

RUMP STEAK AUS ARGENTINIEN ^{3,8,17}	from 200g	per 100g
with pepper sauce		17,00
RIP EYE FROM ARGENTINA ^{8,15,17,19,20}	from 200g	per 100g
with Bernaise sauce		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.

<i>Doneness</i>		<i>Core temperature</i>
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 Carved at the table, tender filet centerpiece. Grass-fed beef tenderloin, grilled in one piece and then served in tranches – incl. fries, pepper sauce and side salad. For 2 – 4 persons, approx. 250g meat per person	39,00
BRECHTS STEAKHOUSE PLATE ^{3,8,17,18,19,20} 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 ¹⁹ 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 ¹⁹ The finely marbled flank is the leanest and at the same time most muscular part of the beef. Grilled perfectly in one piece, the flank is served in slices with fries, pepper sauce and side salad	<i>per 100g</i> 12,00
TOMAHAWK POMMERN RED & WHITE ¹⁹ Juicy rib eye grilled on the bone for exceptional flavor served with fries, pepper sauce and side salad	<i>per 100g</i> 13,00

SIDES

FRIES small, large	4,50 / 8,50
SIDE SALAD ²⁰ small, large	5,00 / 9,50
TRUFFLED PARMESAN	7,00
MASHED POTATOES ⁸	
GRILLED GARLIC CIABATTA ^{8,17,19}	5,00
PIMIENTOS DE PADRÒN	5,50
SNAKE BEANS WITH GARLIC BUTTER ^{5,8}	6,50
POTATO WEDGES WITH HERBS	5,50
COLE SLAW ^{8,14,15,18}	5,50
BAKED POTATO WITH ONION	6,00
SOUR CREAM ⁸	
VEGETABLE PAPPARDELLE ^{8,18,24}	5,50
TENDER WHEAT RISOTTO	5,50

SAUCES

	Each
PORTWEINJUS ²¹	4,50
BRECHTS BBQ SAUCE ^{1,2,17}	
PEPPER SAUCE ^{2,3,5,8,18,19,21}	
SAUCE BÉARNAISE ^{8,15}	
HERB BUTTER ⁸	
CHIMICHURRI ²⁰	
SMOKED AIOLI ^{15,20}	

SALADS

CAESAR SALAD <small>8,14,15,19,20,21</small>	12,00
romaine lettuce Caesar dressing croutons cherry tomatoes Parmesan cheese	
+ chicken breast fillet + 6,50	
+ shrimps <small>23</small> + 7,50	
BUFFALO SALAD <small>5,8,20,24</small>	13,00
plucked lettuce rocket salad buffalo mozzarella basil pesto cherry tomatoes balsamic dressing	
+ beef fillet strips +7,00	
PANZANELLA <small>5,8,19,20,24</small>	15,00
Fruity spicy tomato bread salad basil red onions plucked lettuce rocket salad radicchio	

BURGERS

CRISPY CHICKEN BURGER <small>1,8,15,19,20</small>	15,00
crispy chicken patty cole slaw paprika-harissa-mayonnaise fries salad	
CHEESE BURGER <small>1,2,4,8,19,20,24</small>	16,50
180g beef Cheddar gherkin red onions cocktail sauce fries	
VEGETARIAN BURGER	18,50
smashed falafel pickled radish eggplant spicy hummus arugula red onions	
BBQ BURGER <small>1,8,9,14,15,17,19,24</small>	22,00
180g beef lettuce cheddar bacon tomato spices cucumber red onions BBQ sauce fries	

CLASSIC APPETIZERS

DATES WRAPPED IN BACON ²⁴ with caramelized walnut kernels	5,50
SWEET POTATO SOUP ^{8,15,17,19} with herb sour cream roasted ciabatta	7,50
ONION SOUP ^{5,8,15,19} mit Parmesan crostini	8,50
BRECHTS CURRY WURST ^{3,8,9,16,18,19,20} with chunky curry sauce	8,50
SUMMER ROLLS ^{8,16,17,22} with glass noodles cashew nuts vegetable slices peanut dip + Shrimp ²³ + 5,00	10,50

CLASSIC MAIN DISHES

GRILLED VEGAN DUCK BREAST (CELERY PICKLED IN SOY SAUCE) ^{17,18} tender wheat risotto tomato edamame vegetables vegan jus	17,00
PASTA RIFI ^{8,18,19} Penne beef fillet strips cherry tomatoes aragula creamy gravy shallots	18,50
CHICKEN ON THE GRILL ^{8,17,18} grilled chicken leg snake beans potato wedges with herbs jus onion-herb sour cream	19,50
SPARE RIBS ^{1,2,3,5,8,9,15,17,18,19,20,24} BBQ sauce potato wedges with herbs cole slaw roasted onions	22,00
SALMON FILLET ^{15,20,21} 180g salmon fillet salad cherry tomatoes lemon smoked aioli	24,00
VIENNESE SCHNITZEL ^{8,18,19,20,32} veal schnitzel lukewarm potato-cucumber salad cranberry lemon capers anchovies	26,00
GRILLED RUMPSTEAK „STRINDBERG“ (250G) ^{8,15,17,18,19,21} truffled Parmesan mashed potatoes vegetable pappardelle Strindberg crust pepper sauce	32,00
SURF & TURF ^{8,18,21,23} 180g fillet of beef with two prawns snake beans truffled parmesan mashed potatoes gravy	39,00

WINE BY THE GLASS

0,15 L EACH

WHITE

LERGENMÜLLER PFALZ «Fruits de Mer» Riesling	6,50
PATRIARCHE PÈRE ET FILS BOURGOGNE Chardonnay	7,00
PAFFMANN PFALZ Weißburgunder	7,50
VINA VALDIVIESO CL Sauvignon	8,00
KONRAD SALWEY BADEN Grauburgunder	9,00

ROSÉ

PATRIARCHE FR 2019 «Heritage»	6,50
 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
KONRAD SALWEY BADEN Spätburgunder	9,00

SPARKLING

ENGEL DE Rieslingsekt extra dry 0.1l	9,00
POMMERY FR Brut Royal 0.75l FI	110,00

MIXED DRINKS

APERITIF

APÉRO PARADISI ^{1,5,28,29} Ramazzotti Rosato grapefruit white wine	9,50
INGWER SPRITZ ^{1,10,29,31} Aperol ginger lemonade prosecco	9,50
LILLET VIVE ^{5,10,29,31} Lillet Blanc tonic cucumber	9,50
LILLET BUCK ^{5,10,29} Lillet Blanc ginger ale lime juice	9,50
LILLET WILDBERRY ¹⁰ Lillet Blanc Thomas Henry Wildberry berries	9,50
LILLET POMELO ^{5,10,28,29} Lillet Blanc grapefruit soda	9,50
HUGO ^{1,5} St. German Prosecco Minze Limette Soda	9,50

GIN & TONIC

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

COCKTAILS

COSMOPOLITAN vodka cointreau lime juice cranberry	9,50
MARTINI COCKTAIL ^{1,5} gin dry vermouth olive	9,50
GIMLET ²⁹ gin lime juice lime syrup	9,50
WHISKEY SOUR ^{5,29} whiskey lemon sugar syrup	9,50
MOJITO ^{5,29} rum mint lime sparkling water	10,00
NEGRONI ^{1,5,28,29} gin sweet vermouth Campari	10,00
MOSCOW MULE ^{29,31} vodka lime spicy ginger ale Angostura cucumber	10,00
OLD FASHIONED ^{1,5,29} whiskey Angostura water sugar syrup	10,50
ESPRESSO MARTINI ^{2,9} vodka coffee liqueur espresso sugar syrup	10,50

LONGDRINKS

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

BEER

DRAUGHT BEER

BERLINER PILSNER ¹⁹	0.2l	2,80
BERLINER PILSNER ¹⁹	0.4l	5,50
ERDINGER WEISSBIER ¹⁹	0.4l	5,50

NON ALCOHOLIC

ERDINGER ALK.-FREI	0.5l Btl.	6,50
KÖNIG ALKOHOLFREI	0.33l Btl.	4,50

BOTTLED - GERMANY

RADEBERGER	0.33l	4,50
AUGUSTINER HELL	0.5l	6,50
BRLO WEISSE BLN	0.33l	7,00
BRLO BALTIC PORTER	0.33l	7,50
ERDINGER KRISTALLWEIZEN	0.5l	6,50
GÖSSER NATURRADLER	0.33l	5,50

BOTTLED - INTERNATIONAL

MAGNER'S CIDER ORIGINAL	0.5l	8,00
BUDWEISER	0.33l	4,50
HEINEKEN	0.33l	5,00
KRIEK ST.LOUIS (CHERRY BEER)	0.25l	7,00
ESTRELLA DAMM	0.33l	5,00
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

SOFT DRINKS

COCA COLA ^{1,9,28,32}	0.2l Btl.	3,50
COKE ZERO ^{1,9,13,28,29,32,36}	0.2l Btl.	3,50
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 / Caramel / Hazelnut)		
HOT CHOCOLATE	Cup	4,50
ORGANIC TEA ^{9,24}	Cup	4,50
▪ Chamomile		
▪ Verbena		
▪ Baroness Grey Tea		
▪ China Jasmin Blatt		
▪ Darjeeling Imperial		
▪ Rooibos Pure		
▪ Fruit Nature		
▪ English Breakfast		

Btl - Bottle, Gl - Glass

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
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
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

PFALZ

STEFAN MEYER 35
2021 Chardonnay | Weißburgunder

EMIL BAUER 42
2021 Scheu aber Geil | Scheurebe

MARKUS SCHNEIDER 45
2021 Grauburgunder dry

MARKUS SCHNEIDER 49
2021 Sauvignon blanc «Kaitui» dry

MARKUS SCHNEIDER 52
2020 Riesling «Alte Reben»

KNIPSER 59
2021 Grauburgunder dry
Falstaff 90P

MOSEL

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

MARKUS MOLITOR 49
2020 «Schiefersteil» Riesling

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



FRANZ JOSEF EIFEL 69
anerkanntes Bio-Weingut (ecovin)
2020 Riesling Alte Reben
«Trittheimer Apotheke Spätlese»

RHEINHESSEN

KNEWITZ 39
2021 Riesling dry

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

WAGNER-STEMPEL 59
2018 Siefersheim Riesling «Vom Porphy»

JOCHEN DREISSIGACKER 69
2020 Chardonnay
«Westhofener Ökotrauben»
ökologischer Anbau

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

RHEINGAU



GEORG BREUER 42
2022 «GB Sauvage» Riesling dry
Biologisch-ökologischer Weinanbau

SCHLOSS VOLLRADS 43
2022 Riesling feinherb

ROBERT WEIL 52
2020 Gutsriesling dry

GUNTER KÜNSTLER 65
2021 Chardonnay «Kalkstein» dry
Falstaff 92P



GEORG BREUER 79
2020 Riesling dry «Terra Montasa»
Biologisch-ökologischer Weinanbau
Falstaff 92P

NAHE	
HERMANN DÖNNHOFF 2018 Riesling	41
HERMANN DÖNNHOFF 2018 Tonschiefer-Riesling	55
JOH. BAPT. SCHÄFER 2017 Dorsheim Riesling dry <i>Falstaff 2019: «starker Auftritt» 3. Platz Meininger Best of Riesling</i>	57
SCHLOSSGUT DIEL 2021 Riesling dry «Pittermännchen» <i>Falstaff 93P</i>	115
SCHLOSSGUT DIEL 2020 Goldloch-Riesling «Großes Gewächs» <i>Falstaff 94P</i>	120

BADEN	
FRANZ KELLER 2021 Grauburgunder vom Löss <i>dry Falstaff 88P</i>	42
FRANZ KELLER 2022 Bassgeige Weissburgunder VDP. Erste Lage dry	55
SAAR	
WEINGUT VAN VOLXEM 2021 Schiefer-Riesling	43
WEINGUT VAN VOLXEM 2017 Riesling «Alte Reben» dry <i>Falstaff 91P TIP</i>	69
SAXONY	
SCHLOSS PROSCHWITZ 2021 Goldriesling dry	49
AHR	
WEINGUT BROGSITTER 2020 Hommage Riesling Barrique «Alte Lay»; dry <i>Falstaff 89P</i>	95

FRENCH

PATRIARCHE PÈRE&FILS BOURGOGNE 2022 Chardonnay	32
FAMILLE PERRIN RHÔNE 2021 Luberon blanc Bourbonlec Grenache	34
CHÂTEAU NICOT ENTRE-DEUX-MERS 2018 Château Nicot blanc Sauvignon Blanc Semillon	37
SAGET LA PERRIÈRE LOIRE 2021 «La Petite Perrière» Sauvignon Blanc	39
CHÂ. LE GRAND VERDUS BORDEAUX 2018 Bordeaux blanc Sauvignon Blanc Semillon	42
FAMILLE PERRIN RHÔNE 2018 Côtes du Rhône Réserve Roussane / Viognier	43

LA FORGE ESTATE LANGUEDOC 2021 Chardonnay	45
DOMAINE DE ROGER NEVEU LOIRE 2018 Sancerre «Clos des Bouffants» Sauvignon Blanc	55
LA CHABLISIENNE BOURGOGNE 2018 Chablis «la Sereine» Chardonnay	55
POUILLY SUR LOIRE LOIRE 2020 Pouilly Fumé «La Tuilerie» Sauvignon Blanc	59
CHÂTEAU FERRANDE GRAVES 2019 Château Ferrande blanc Sauvignon Blanc Sémillon	59

INTERNATIONAL

AUSTRALIA

PENFOLDS 47
2015 Koonunga Hill | Chardonnay

CHILE

MONTECHILE 52
2014 «Montes Alpha» | Chardonnay

ITALY

ZENATO 49
2021 Lugana San Benedetto

PLANETA 85
2015 Chardonnay Barrique

NEW ZEALAND

VILLA MARIA 47
2018 Private Bin Sauvignon Blanc

VILLA MARIA 66
20169 «Clifford Bay Reserve»
Sauvignon Blanc

SOUTH AFRICE

SPIER 36
2019 «Discover» | Chenin Blanc

USA

HEITZ WINE CELLARS 94
2013 Napa Valley Chardonnay

ROBERT MONDAVI 99
2013 «Napa Valley Fumé Blanc»
Sauvignon Blanc

RED WINE

GERMAN

HEINRICH GIES PFALZ 2021 Merlot	39	MARKUS SCHNEIDER PFALZ 2020 Rotweincuvée «Ursprung» dry	49
KNIPSER PFALZ 2017 Cuvée Gaudenz dry Cabernet Dornfelder	45		

FRENCH

FAMILLE PERRIN RHÔNE 2021 Grenache Ventoux	35	CHÂ. GRAND PEYROU SAINT ÉMILION 2020 Grand Cru Merlot / Cabernet Franc	65
CHÂTEAU NICOT BORDEAUX 2019 Bordeaux Rouge Cabernet Sauvignon / Merlot	39	CHÂ. LA COMMANDERIE POMEROL 2020 Merlot / Cabernet Franc	75
FAMILLE PERRIN RHÔNE 2020 Grenache «Côtes du Rhône Réserve» Grenache / Syrah	42	E. GUIGAL D'AMPUIS RHÔNE 2020 Gigondas Grenache / Syrah Mourvèdre	75
CHÂTEAU TOUR BEL AIR HAUT MÉDOC 2018 Merlot / Cabernet Sauvignon / Franc	43	CHÂ. FOURCAS HOSTEN LISTRAC MÉDOC 2015 Cru Bourgeois Supérieur Cabernet Franc / Cabernet Sauvignon	79
CHÂTEAU DE RESPIDE GRAVES 2018 Merlot / Cabernet Sauvignon	45	CHÂTEAU KIRWAN MARGAUX 3ÈME 2019 Cru Classé «Charmes de Kirwan» Merlot / Cabernet Sauvignon	85
CHÂ. LYS DE BESSEDE SAINT ÉMILION 2018 Merlot / Cabernet Sauvignon	49	CHÂ. LES GRANDS SILLONS POMEROL 2018 Merlot / Cabernet Sauvignon	85
CHÂTEAU SIGOGNAC MÉDOC 2018 Cru Bourgeois Cabernet Sauvignon Merlot Petit Verdot	49		

INTERNATIONAL

ARGENTINA BODEGA SOTTANO 2021 «Sottano Reserva» Malbec	39	CHILE VINA VALDIVIESO 2020 Cabernet Sauvignon	34
TERRAZAS DE LOS ANDES 2012 «Cheval Des Andes» Cabernet Sauvignon	189	BISQUERTT 2020 Carmenère La Joya «Gran Reserva»	46
AUSTRALIA PENFOLDS 2019 Koonunga Hill Shiraz	49	SPAIN MARQUES DE CACERES 2018 Rioja Crianza	46
PENFOLDS 2012 Shiraz Mourvèdre Bin 2	99	TERRA DE FALANIS 2018 Callet «Muac»	52
ITALY BOTTER 2021 Primitivo di Manduria «Koine»	38		

SOUTH AFRICA

GOEDVERWACHT 38
2019 «Great Expectations»
Cabernet Sauvignon

ALLESVERLOREN ESTATE 49
2019 Shiraz

USA

ROBERT MONDAVI 46
2018 «Twin Oaks» | Cabernet Sauvignon

ROSÉ WINE

PATRIARCHE PÈRE&FILS | FR 30
2020 Rosé Heritage



HECHT&BANNIER | FR 36
2021 Syrah Rosé

WEINGUT SPIESS | RHEINHESSEN 39
2022 Pin_ & Friends Rosé

DESSERTS

CHEESECAKE IN A GLASS ^{8,19,24}	8,50
oat cookie crumble cream cheese pineapple mango salad	
PASSION FRUIT CRÈME BRÛLÉE ⁸	9,50
BRECHT RICE PUDDING SLICE ^{8,24}	10,50
hazelnut mascarpone cream lemon raspberry coulis chocolate chips	
HOMEMADE APPLE STRUDEL ^{8,19,24}	12,50
raisins vanilla ice cream	

DESSERT WINE

CHATEAU JANY SAUTERNES	0,05 L
	6,50

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 | from 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 | price upon request

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 | from 72,90 € 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.


