



FOOD & DRINKS

Welcome to the

Dry Aged Steakhouse Berlin



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All prices in Euro including VAT.

APPETIZERS

SALMON RILLETTE ^{8,18,19,20,21} with toasted brown bread herb oil cucumber pickles	13,50
CARPACCIO ^{5,8,24} carpaccio of beef fillet pounded by hand capers pine nuts Parmesan cheese rocket salad	15,50
PRAWNS ^{8,10,15,16,20,23} 5 Black Tiger prawns confit tomatoes snake beans smoked aioli	16,50
CARPACCIO OF IRISH OX* ^{5,8,18,24} carpaccio of beef fillet, pounded by hand capers pine nuts Parmesan cheese rocket salad	20,50
BEEF TATARE OF IRISH OX (120g)* ^{8,15,18,20} hand-cut fillet of beef shallots capers pickled cucumber mustard ketchup egg yolk cream brown bread chip	24,50
½ KILO OF PRAWNS with garlic, herbs, and toasted ciabatta	34,50
APPETIZER SELECTION ^{8,16,17,19,20,22,23,24} beef tartare salmon rillette fried prawns pimientos de padrón dates wrapped in bacon hummus mini falafel For 2 – 8 Persons	<i>per person</i> 18,50

*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} argentinian roast beef with characteristic fat edge	200g	29,50
	400g	54,00
POMERANIAN RUMP STEAK RED & WHITE WITH PEPPER SAUCE ^{3,8,17,18,19,21} roast beef with characteristic fat edge	300g	49,00
ARGENTINE FILLET OF BEEF WITH PORT WINE JUS ^{1,17,18} tender and juicy fillet steak from the loin with very fine structure	200g	38,00
	400g	69,00
RIB EYE / ENTRECÔTE FROM ARGENTINA WITH BERNAISE SAUCE ^{8,15,17,19,20} juicy, strongly marbled steak, cut from the prime rib	300g	38,00
	450g	54,00
IRISH BEEF FILLET OF OX WITH PORT WINE JUS* ^{1,17,18,21} tender and juicy fillet steak from the loin with very fine structure	200g	49,00
	300g	59,00
TRILOGY OF ARGENTINE FILLET OF BEEF ^{1,3,15,17,18,19,20,21} 3 fillets of 80 g each, served with pepper sauce, Bernaise sauce, port wine jus		42,50

DRY AGED STEAKS

Steaks aged in our Dry Ager

RUMP STEAK AUS ARGENTINIEN ^{3,8,17} with pepper sauce	from 200g	per 100g 19,50
RIB EYE FROM ARGENTINA ^{8,15,17,19,20} with Bernaise sauce	from 200g	per 100g 19,50

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>
Black & 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>
BRECHTS STEAKHOUSE PLATE ^{3,8,17,18,19,20} Fillet of beef, rib eye, and rump steak fries pepper sauce side salad For 2 – 10 persons, approx. 350g meat per person	46,00
CHATEAUBRIAND IRELAND I OF OX Tender filet centerpiece of grass-fed beef, carved at the table grilled in one piece and then served in tranches – with fries pepper sauce side salad. For 2 – 4 persons, approx. 250g meat per person	52,00
THE DRY AGE EXPERIENCE ¹⁹ Argentinian rib eye, Argentinian roast beef, rib eye (dry aged) & roast beef (dry aged) fries pepper sauce side salad. For 2 – 10 persons, approx. 350g meat per person	59,00
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. Fries pepper sauce side salad	<i>per 100g</i> 15,00
TOMAHAWK POMMERN RED & WHITE ¹⁹ Juicy rib eye grilled on the bone for exceptional flavor Fries pepper sauce side salad	<i>per 100g</i> 16,00

SIDES

FRIES small, large	5,50 / 9,50
CHILI CHEESE FRIES Jalapeños, Cheddar	7,00
CHEDDAR FRIES	6,50
BACON FRIES Bacon, Zwiebeln, BBQ-Sauce	7,00
SIDE SALAD ²⁰ small, large	5,80 / 10,50
TRUFFLED PARMESAN	8,50
MASHED POTATOES ⁸	
GRILLED GARLIC CIABATTA ^{8,17,19}	5,20
PIMIENTOS DE PADRÒN	6,00
SNAKE BEANS WITH GARLIC BUTTER ^{5,8}	6,80
POTATO WEDGES WITH HERBS	5,80
COLE SLAW ^{8,14,15,18}	5,80
BAKED POTATO WITH ONION SOUR CREAM ⁸	7,50
ROASTED BROCCOLI ^{8,19}	6,80
LEMON RISONI ⁸	5,80

SAUCES

	Each
PORT WINE JUS ²¹	4,80
BRECHTS BBQ SAUCE ^{1,2,17}	
WHITE BBQ SAUCE	
PEPPER SAUCE ^{2,3,5,8,18,19,21}	
SAUCE BÉARNAISE ^{8,15}	
HERB BUTTER ⁸	
CHIMICHURRI ²⁰	
SMOKED AIOLI ^{15,20}	

PORT WINE JUS

French for "concentrated meat juice", home-made sauce from roasted bones and meat cuts from veal or beef. The jus is cooked for about 1.5 days and reduced by 1/3, maximizing the flavors.

BBQ SAUCE

Our homemade BBQ sauce based on Brechts' secret recipe is a seasoning sauce that is mainly used for our barbeque dishes and dips.

SALADS

CAESAR SALAD <small>8,14,15,19,20,21</small>	13,50
romaine lettuce Caesar dressing croutons cherry tomatoes Parmesan cheese + chicken breast fillet + 6,50 + shrimps ²³ + 8,50	
BUFFALO SALAD <small>5,8,20,24</small>	15,00
plucked salad rocket salad buffalo mozzarella basil pesto cherry tomatoes balsamic dressing + beef fillet strips +9,50	
BRECHTS GRILL SALAD	18,50
bell pepper zucchini eggplant rocket salad cherry tomatoes plucked lettuce Parmesan cheese orange-honey dressing + beef fillet strips +9,50	

BURGERS

VEGETARIAN BURGER <small>8,16,24</small>	17,50
falafel lentil dip red onions grilled tomato rocket salad fries	
CHEESE BURGER <small>1,2,4,8,19,20,24</small>	18,50
180g beef red onions gherkins cheddar cheese ketchup mustard fries	
CRISPY CHICKEN BURGER <small>1,8,15,19,20</small>	19,50
chicken patty cole slaw paprika-harissa-mayonnaise fries salad	
BBQ BURGER <small>1,8,9,14,15,17,19,24</small>	24,50
beef lettuce cheddar bacon tomato spices cucumber red onions BBQ sauce fries	

CLASSIC APPETIZERS

DATES WRAPPED IN BACON ²⁴ with caramelized walnut kernels	6,50
ONION SOUP ^{5,8,15,19} mit Parmesan crostini	8,90
CAULIFLOWER SOUP ^{8,18,20,21,24} with chickpeas-pesto	9,80
BRECHTS CURRY WURST ^{3,8,9,16,18,19,20} with chunky curry sauce	12,00

CLASSIC MAIN DISHES

PASTA RIFI ^{8,18,19} penne beef fillet strips cherry tomatoes rocket salad creamy gravy shallots	19,80
GRILLED CHICKEN SKEWERS ^{8,17,18} with glazed sugar snaps lemon risoni white BBQ sauce	22,50
SPARE RIBS ^{1,2,3,5,8,9,15,17,18,19,20,24} BBQ sauce potato wedges with herbs cole slaw roasted onions	25,50
SALMON FILLET ^{15,20,21} 180g salmon fillet salad cherry tomatoes lemon smoked aioli	27,50
CAULIFLOWER STEAK ^{8,19,24} with tomato bulgur lentil cream sugar snaps	28,50
VIENNESE SCHNITZEL ^{8,18,19,20,32} veal schnitzel lukewarm potato-cucumber salad lingonberries lemon capers anchovies	29,50
GRILLED RUMPSTEAK „STRINDBERG“ (200G) ^{8,15,17,18,19,21} truffled Parmesan mashed potatoes broccoli Strindberg crust pepper sauce	34,00
SURF & TURF ^{8,18,21,23} 180g fillet of beef with two prawns snake beans truffled parmesan mashed potatoes gravy	42,50

WINE BY THE GLASS

WHITE	0,15L
LERGENMÜLLER PALATINE «Fruits de Mer» Riesling	7,50
PATRIARCHE PÈRE ET FILS BOURGOGNE Chardonnay	8,00
PFAFFMANN PALATINE Pinot Blanc	8,50
VINA VALDIVIESO CL Sauvignon	9,00
JOACHIM HEGER BADEN Pinot Grigio	9,50

ROSÉ	
PATRIARCHE FR 2022 «Heritage»	7,50
 HECHT&BANNIER FR Syrah	9,00

RED	
LERGENMÜLLER PALATINE Cabernet «Wilder Roter»	7,50
SCHRÖDER&SCHYLER FR Merlot	8,00
FAMILLE PERRIN FR Ventoux	9,00
JOACHIM HEGER BADEN Pinot Noir	9,50

SPARKLING

ENGEL GE Rieslingsekt extra dry 0.1l	9,50
POMMERY FR Brut Royal 0.75l FI	120,00

MIXED DRINKS

APERITIF

LILLET POMELO ^{5,10,28,29} Lillet Blanc grapefruit sparkling water	9,80
APÉRO PARADISI ^{1,5,28,29} Ramazzotti Rosato grapefruit white wine	10,50
LILLET VIVE ^{5,10,29,31} Lillet Blanc tonic cucumber	10,50
LILLET BUCK ^{5,10,29} Lillet Blanc Ginger Ale lime juice	10,50
INGWER SPRITZ ^{1,10,29,31} Aperol ginger lemonade prosecco	11,00
LILLET WILDBERRY ¹⁰ Lillet Blanc Thomas Henry Wildberry berries	11,50
HUGO ^{1,5} St. German prosecco mint lime juice sparkling water	11,50

GIN & TONIC

BOMBAY SAPPHIRE 4cl + Thomas Henry Tonic Water ^{10,14,28,29}	8,00 + 4,80
HENDRICK'S GIN 4cl + Thomas Henry Tonic Water ^{10,14,28,29}	9,50 + 4,80
TANQUERAY ALKOHOLFREIER GIN 4cl + Thomas Henry Tonic Water ^{10,14,28,29}	10,50 + 4,80
TANQUERAY NO.10 DRY GIN 4cl + Thomas Henry Tonic Water ^{10,14,28,29}	13,00 + 4,80
BERLINER BRANDSTIFTER DRY GIN 4cl + Thomas Henry Tonic Water ^{10,14,28,29}	13,50 + 4,80
GIN MARE MEDITERRANEAN GIN 4cl + Thomas Henry Tonic Water ^{10,14,28,29}	14,50 + 4,80
MONKEY 47 DRY GIN 4cl + Thomas Henry Tonic Water ^{10,14,28,29}	16,00 + 4,80

COCKTAILS

COSMOPOLITAN Vodka Cointreau lime juice cranberry	9,80
MARTINI COCKTAIL ^{1,5} Gin Dry Vermouth olive	9,80
GIMLET ²⁹ Gin lime juice lime syrup	9,80
MOSCOW MULE ^{29,31} Vodka lime spicy ginger ale angostura cucumber	10,50
NEGRONI ^{1,5,28,29} Gin Sweet Vermouth Campari	10,80
ESPRESSO MARTINI ^{2,9} Vodka coffee liqueur espresso sugar syrup	10,80
WHISKEY SOUR ^{5,29} Whiskey lemon sugar syrup	11,00
OLD FASHIONED ^{1,5,29} Whiskey Angostura water sugar syrup	11,00
MOJITO ^{5,29} Rum mint lime sparkling water	12,80

LONGDRINKS

CAMPARI ORANGE 4cl ¹	9,80
APEROL SPRITZ (Prosecco) 4cl ¹	10,50
CUBA LIBRE 4cl ^{1,9,28,32}	10,50
VODKA LEMON (Absolut) 4cl ^{10,19,30}	11,00
WHISKEY COLA (Jack Daniel's) 4cl ^{10,19,30}	13,00

BEER

DRAFT BEER - BERLIN

BERLINER PILSNER ¹⁹	0.2l	2,90
BERLINER PILSNER ¹⁹	0.4l	5,80
MAISELS WEISSBIER ¹⁹	0.4l	5,80

DRAFT BEER - BAVARIA

BURGENSTEINER PILS ¹⁹	0.2l	2,50
BURGENSTEINER PILS ¹⁹	0.4l	5,00

NON-ALCOHOLIC

MAISELS NON-ALC.	0.5l Btl	6,90
RADEBERGER NON-ALC.	0.33l Btl	4,90

BOTTLED - GERMANY

RADEBERGER	0.33l	4,90
AUGUSTINER HELL	0.5l	6,90
BERLINER WEISSE GRÜN/ROT	0.33l FI	5,50
KOZEL DARK	0.5l	6,90
MAISELS KRISTALLWEIZEN	0.5l	6,90
GÖSSER NATURRADLER	0.33l	5,90

BOTTLED - INTERNATIONAL

MAGNER'S CIDER ORIGINAL	0.5l	8,90
BUDWEISER	0.33l	5,50
HEINEKEN	0.33l	5,90
KRIEK ST. LOUIS (KIRSCHBIER)	0.25l	8,90
ESTRELLA DAMM	0.33l	5,80
TYSKIE	0.5l	5,90

NON-ALCOHOLIC

ORGANIC & HOMEMADE

HOMEMADE ICED TEA	0.4l	6,50
HOMEMADE LEMONADE	0.4l	6,50
strawberry-fig mint-lime peach-passion fruit		

WATER

VIVA CON AGUA	0.33l FI	4,50
VIVA CON AGUA	0.75l FI	9,50

SOFT DRINKS

In the bottle

COCA COLA ^{1,9,28,32}	0.2l	3,90
COKE ZERO ^{1,9,13,28,29,32,36}	0.2l	3,90
THOMAS HENRY	0.2l	4,80

Ginger Ale²⁹ | Bitter Lemon^{29,30}

Spicy Ginger^{28,29} | Tonic Water^{28,29}

By the glass

COCA COLA ^{1,9,28,32}	0.3l	4,30
COKE ZERO ^{1,9,13,28,29,32,36}	0.3l	4,30

JUICE

Apple ^{29,30}	0.2l	3,20
Grapefruit ^{28,29} Rhubarb ²⁹	0.2l	3,80
Orange ^{1,3,28,29,30,33}	0.2l	3,80
Cranberry ^{14,29} Passion fruit ^{1,14,28}	0.2l	4,20

HOT DRINKS

ESPRESSO ⁹	Cup	2,60
ESPRESSO DOPPIO ⁹	Cup	4,50
COFFEE ⁹	Cup	3,20
CAPPUCCINO ^{8,9}	Cup	3,80
CAFÉ AU LAIT	Bowl	4,80
LATTE MACCHIATO ^{8,9}	Gl	4,50
+ Syrup ^{8,9} +0,50 (Vanilla / Caramel / Hazelnut)		
HOT CHOCOLATE	Cup	4,80
Organic & Fair Trade ^{9,24}		
ORGANIC TEA ⁹	Cup	4,50
▪ Chamomile		
▪ Verbena		
▪ Baroness Grey Tea		
▪ China Jasmin Blatt		
▪ Darjeeling Imperial		
▪ Rooibos Pure		
▪ Fruit Nature		
▪ English Breakfast		

Btl - Bottle, Gl - Glas

SPIRITUOSES

BITTER

APEROL ^{1,2,10}	4 CL	7,00
AVERNA	4 CL	7,00
RAMAZOTTI	4 CL	7,00
BRANCA MENTA	4 CL	7,50
CAMPARI ²	4 CL	7,50
FERNET BRANCA	4 CL	7,50
RAMAZOTTI ROSATO ¹	4 CL	7,50

APERITIF

TAWNY WHITE ⁵	5 CL	8,00
TAWNY RED	5 CL	8,00
LILLET BLANC ^{1,5}	5 CL	10,00

CALVADOS

CHÂTEAU DU BREUIL ¹ V.S.O.P.	4 CL	11,00
CHÂTEAU DU BREUIL ¹ 15J.	4 CL	14,50

COGNAC & BRANDY

CARLOS I. ¹	4 CL	10,00
CARDENAL MENDOZA ⁵	4 CL	12,50
HENNESSY FINE DE COGNAC ⁵	4 CL	13,00
HENNESSY XO ⁵	4 CL	25,00

LIKÖR

AMARETTO DI SARONNO ¹	4 CL	7,80
BAILEY'S IRISH CREAM ^{1,8,28}	4 CL	7,80
COINTREAU ^{1,29}	4 CL	8,50
SAMBUCA	4 CL	7,00

TEQUILA

EL JIMADOR BLANCO ¹	4 CL	7,50
EL JIMADOR REPOSADO ¹	4 CL	7,50

VODKA

ABSOLUT 100 PROOF	4 CL	12,00
BELVEDERE	4 CL	14,00
GREY GOOSE	4 CL	16,00
STOLICHNAYA	4 CL	10,00

SHERRY & VERMOUTH

MARTINI BIANCO ^{1,5}	4 CL	7,50
MARTINI D'ORO ^{1,5}	4 CL	7,50
MARTINI DRY ^{1,5}	4 CL	7,50
NOILLY PRAT ⁵	4 CL	8,50
FINO JARANA VERY DRY ⁵	5 CL	9,50

RUM

HAVANA CLUB 3J.	4 CL	7,50
HAVANA CLUB 7J.	4 CL	12,00
PYRAT XO RESERVE ¹	4 CL	15,00
ZACAPA CENTENARIO 23 J. ¹	4 CL	18,00
ZACAPA XO GRAN RESERVA ¹	4 CL	22,00

BOURBON: KENTUCKY

MAKER'S MARK ¹	4 CL	10,00
BLATON'S SPECIAL RESERVE ¹	4 CL	12,00
KNOB CREEK ¹	4 CL	13,00
WOODFORD RESERVE ¹	4 CL	13,00
BOOKER'S ¹	4 CL	18,00

BOURBON: TENNESSEE

JACK DANIEL'S Gentleman Jack ¹	4 CL	18,00
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MALT WHISKEY: HIGHLANDS

OBAN 14 J. ¹	4 CL	15,00
GLENMORANGIE 18 J. ¹	4 CL	19,00

MALT WHISKEY: ISLAY

ARDBEG 10 J. ¹	4 CL	12,50
LAPHROAIG 10 J. ¹	4 CL	13,00
LAGAVULIN 16 J. ¹	4 CL	18,00
BOWMORE 17 J. ¹	4 CL	25,00

MALT WHISKEY: SPEYSIDE

GLENLIVET 15 J. ¹	4 CL	15,00
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DIGESTIV

GRAPPA NONINO	4 CL	6,80
WILLIAMS BIRNE	2 CL	6,50
BERLINER KRÄUTER	2 CL	5,00

WINE SELECTION

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

WHITE WINE

GERMAN

PALATINATE

STEFAN MEYER 42
2022 Chardonnay | Weißburgunder

EMIL BAUER 45
2022 Scheu aber Geil | Scheurebe

MARKUS SCHNEIDER 49
2022 Grauburgunder dry

MARKUS SCHNEIDER 55
2021 Sauvignon blanc «Kaitui» dry

KNIPSER 59
2021 Grauburgunder dry

MARKUS SCHNEIDER 69
2020 Riesling «Alte Reben»

RHINEGAU



GEORG BREUER 49
2022 «GB Sauvage» Riesling dry
Organic-ecological viticulture

SCHLOSS VOLLRADS 49
2022 Riesling feinherb

ROBERT WEIL 55
2021 Gutsriesling dry

GUNTER KÜNSTLER 75
2021 Chardonnay «Kalkstein» dry
Falstaff 92P



GEORG BREUER 95
2020 Riesling dry «Terra Montasa»
Organic-ecological viticulture
Falstaff 92P

RHEINHESSEN

KNEWITZ 45
2021 Riesling dry

LISA BUNN 69
2016 Nierstein «Oelberg» Riesling
Drinks Business Silver Medal

WAGNER-STEMPEL 69
2018 Siefersheim Riesling «Vom Porphyr»

JOCHEN DREISSIGACKER 75
2020 Chardonnay
«Westhofener Ökotrauben»
Organic-ecological viticulture

LISA BUNN 79
2018 Sauvignon Blanc «Fumé»
Falstaff 92P TIP

MOSEL

MARKUS MOLITOR 49
2021 Pinot Blanc «Haus Klosterberg» |
Weissburgunder

MARKUS MOLITOR 54
2020 «Schiefersteil» Riesling

MARKUS MOLITOR 69
2020 Riesling «Alte Reben» dry



FRANZ JOSEF EIFEL 75
accredited organic winery (ecovin)
2021 Riesling Alte Reben
«Trittheimer Apotheke Spätlese»

NAHE	
HERMANN DÖNNHOFF 2018 Riesling	52
HERMANN DÖNNHOFF 2018 Tonschiefer-Riesling	65
JOH. BAPT. SCHÄFER 2017 Dorsheim Riesling dry	69
SCHLOSSGUT DIEL 2021 Goldloch-Riesling «Großes Gewächs» <i>Falstaff 94P</i>	125
SCHLOSSGUT DIEL 2020 Riesling dry «Pittermännchen» <i>Falstaff 93P</i>	135
SAXONY	
SCHLOSS PROSCHWITZ 2021 Goldriesling dry	55

BADEN	
FRANZ KELLER 2022 Grauburgunder vom Löss <i>dry Falstaff 88P</i>	49
FRANZ KELLER 2020 Bassgeige Weissburgunder VDP. Erste Lage dry	75
SAAR	
WEINGUT VAN VOLXEM 2022 Schiefer-Riesling	49
WEINGUT VAN VOLXEM 2021 Riesling «Alte Reben» dry <i>Falstaff 91P TIP</i>	75
AHR	
WEINGUT BROGSITTER 2020 Hommage Riesling Barrique «Alte Lay»; dry <i>Falstaff 89P</i>	95

FRENCH

PATRIARCHE PÈRE&FILS BOURGOGNE 2022 Chardonnay	35
FAMILLE PERRIN RHÔNE 2021 Luberon blanc Bourbonlec Grenache	39
CHÂTEAU NICOT ENTRE-DEUX-MERS 2021 Château Nicot blanc Sauvignon Blanc Semillon	39
CHÂ. LE GRAND VERDUS BORDEAUX 2018 Bordeaux blanc Sauvignon Blanc Semillon	43
SAGET LA PERRIÈRE LOIRE 2021 «La Petite Perrière» Sauvignon Blanc	45
FAMILLE PERRIN RHÔNE 2018 Côtes du Rhône Réserve Roussane / Viognier	45

LA FORGE ESTATE LANGUEDOC 2021 Chardonnay	48
DOMAINE DE ROGER NEVEU LOIRE 2021 Sancerre «Clos des Bouffants» Sauvignon Blanc	65
LA CHABLISIENNE BOURGOGNE 2018 Chablis «la Sereine» Chardonnay	65
POUILLY SUR LOIRE LOIRE 2020 Pouilly Fumé «La Tuilerie» Sauvignon Blanc	65
CHÂTEAU FERRANDE GRAVES 2019 Château Ferrande blanc Sauvignon Blanc Sémillon	65

INTERNATIONAL

AUSTRALIA

PENFOLDS 49
2015 Koonunga Hill | Chardonnay

CHILE

MONTECHILE 55
2014 «Montes Alpha» | Chardonnay

ITALY

ZENATO 59
2021 Lugana San Benedetto

PLANETA 89
2015 Chardonnay Barrique

NEW ZEALAND

VILLA MARIA 49
2019 Private Bin Sauvignon Blanc

VILLA MARIA 69
20169 «Clifford Bay Reserve»
Sauvignon Blanc

SOUTH AFRICA

SPIER 45
2019 «Discover» | Chenin Blanc

USA

HEITZ WINE CELLARS 89
2013 Napa Valley Chardonnay

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

RED WINE

GERMAN

HEINRICH GIES PALATINATE 2022 Merlot	42	KNIPSER PALATINATE 2017 Cuvée Gaudenz dry Cabernet Dornfelder	55
MARKUS SCHNEIDER PALATINATE 2021 Rotweincuvée «Ursprung» dry	49		

FRENCH

FAMILLE PERRIN RHÔNE 2022 Grenache Ventoux	39	CHÂ. GRAND PEYROU SAINT ÉMILION 2021 Grand Cru Merlot Cabernet Franc	79
CHÂTEAU NICOT BORDEAUX 2020 Bordeaux Rouge Cabernet Sauvignon Merlot	39	CHÂ. LA COMMANDERIE POMEROL 2021 Merlot Cabernet Franc	85
FAMILLE PERRIN RHÔNE 2021 Grenache «Côtes du Rhône Réserve» Grenache Syrah	45	E. GUIGAL D'AMPUIS RHÔNE 2020 Gigondas Grenache Syrah Mourvèdre	85
CHÂTEAU TOUR BEL AIR HAUT MÉDOC 2018 Merlot Cabernet Sauvignon Franc	48	CHÂ. FOURCAS HOSTEN LISTRAC MÉDOC 2016 Cru Bourgeois Supérieur Cabernet Franc Cabernet Sauvignon	95
CHÂTEAU DE RESPIDE GRAVES 2019 Merlot Cabernet Sauvignon	48	CHÂTEAU KIRWAN MARGAUX 3ÈME 2019 Cru Classé «Charmes de Kirwan» Merlot Cabernet Sauvignon	95
CHÂ. LYS DE BESSEDE SAINT ÉMILION 2018 Merlot Cabernet Sauvignon	59	CHÂ. LES GRANDS SILLONS POMEROL 2018 Merlot Cabernet Sauvignon	95
CHÂTEAU SIGOGNAC MÉDOC 2018 Cru Bourgeois Cabernet Sauvignon Merlot Petit Verdot	59		

INTERNATIONAL

ARGENTINA BODEGA SOTTANO 2022 «Sottano Reserva» Malbec	45	CHILE VINA VALDIVIESO 2020 Cabernet Sauvignon	39
TERRAZAS DE LOS ANDES 2012 «Cheval Des Andes» Cabernet Sauvignon	190	BISQUERTT 2020 Carmenère La Joya «Gran Reserva»	49
AUSTRALIA PENFOLDS 2019 Koonunga Hill Shiraz	59	SPAIN MARQUES DE CACERES 2019 Rioja Crianza	49
ITALY BOTTER 2021 Primitivo di Manduria «Koine»	42	TERRA DE FALANIS 2019 Callet «Muac»	59

SOUTH AFRICA

GOEDVERWACHT 49
2021 «Great Expectations»
Cabernet Sauvignon

ALLESVERLOREN ESTATE 59
2019 Shiraz

USA

ROBERT MONDAVI 59
2018 «Twin Oaks» | Cabernet Sauvignon

ROSÉ WINE

PATRIARCHE PÈRE&FILS | FR 33
2022 Rosé Heritage



HECHT&BANNIER | FR 39
2022 Syrah Rosé

WEINGUT SPIESS | RHEINHESSEN 45
2022 Pin_& Friends Rosé

HECHT&BANNIER | FR 49
2022 Coteaux d'Aix-en-Provence:
Grenache / Cinsault

E. GUIGAL D'AMPUIS | RHÔNE, FR 59
2021 Tavel Rosé:
Grenache | Syrah | Cinsault

MIRAVAL ROSÉ | PROVENCE, FR 79
2021 Côtes de Provence:
Cinsault | Grenache | Rolle | Syrah

NON-ALCOHOLIC

WHITE

CARL JUNG | RHEINGAU 45
Chardonnay

RED

CARL JUNG | RHEINGAU 45
Merlot

SPARKLING WINE

ENGEL 59
organic Rieslingsekt extra dry |
bottle-fermented

DESSERTS

PASSION FRUIT CRÈME BRÛLÉE ⁸	8,90
CHEESECAKE IN A GLASS ^{8,19,24} oat cookie crumble cream cheese pineapple mango salad	9,50
PEANUT BUTTER BAR with raspberry coulis banana cream	10,50
HOMEMADE APPLE STRUDEL ^{8,19,24} with raisins vanilla ice cream	13,50

DESSERT WINE

CHATEAU JANY SAUTERNES	0,05 L 7,50
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DID YOU ENJOY YOUR MEAL?
SPREAD THE WORD!



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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.


