



FOOD & DRINKS

*Welcome to the
Dry Aged Steakhouse Berlin*

Brecht's Steakhouse – the special treat with premium meat on the Spree since 2016

Culinary delights in gourmet quality

Bertolt Brecht, who gave the restaurant its name, wrote: "... to be put in the pit without having enjoyed a mouthful of good meat is inhuman ...". This also laid the foundation for the philosophy of Brecht's Steakhaus restaurant on Schiffbauerdamm. In the immediate vicinity of the famous playwright's former place of work, the Berliner Ensemble, the love of a good piece of meat can be felt, seen and, above all, tasted. In addition to our dry-aged meat and organic Irish meat, our port wine jus, which is simmered for over 30 hours, and our homemade BBQ sauce are among our unmistakable specialties.

Enjoy your time with us, we'll take care of the rest.

Your Brecht team



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All prices in Euro including VAT.

APERITIF

MOJITO	13,00
Havana Club mint lime sparkling water	
BERRY BREEZE	10,50
Lillet Blanc Berries Wildberry lemonade	
HUGO	11,00
Elderberry syrup sparkling water mint lime Prosecco ¹⁴	
COSMOPOLITAN	10,50
Absolut Cointreau lime juice ¹⁰ cranberry juice	
MOSCOW MULE	10,50
Absolut Angostura lime juice ¹⁰ spicy ginger	
ESPRESSO MARTINI	11,00
Absolut Kahlua Espresso ¹	
GIN BASIL SMASH	11,50
Bombay lemon juice lime juice basil syrup	
NEGRONI	11,00
Bombay Campari ³ Antica Formula ¹⁴	
PORN STAR MARTINI	11,00
Absolut Licor 43 lime juice passion fruit syrup vanilla syrup Prosecco	
WHISKEY SOUR (4 ROSES)	11,00
Four Roses lemon juice sugar syrup	
APEROL SPRITZ	11,00
Aperol ³ Prosecco ¹⁴ sparkling water	
PINA COLADA	13,50
Havana Club Havana Club Especial ³ coconut cream ^{10,11} pineapple juice	
SEX ON THE BEACH	10,50
Absolut peach liqueur pineapple juice cranberry juice	
BRECHTS VALENTINE	11,50
Aperol ³ grapefruit juice strawberry syrup ^{3,7,8} Prosecco ¹⁴	
CAIPIRINHA	12,00
Nêga Fulô brown cane sugar lime	
AMALFI	10,50
Campari grapefruit juice bitter lemon	

APPETIZERS

WILD HERB SALAD ^{7,29}	10,50
With raspberry vinaigrette leaf salad cherry tomatoes caramelized walnuts	
GOAT CHEESE AU GRATIN ^{7,8}	12,50
Flamed with cane sugar, marinated wild herb salad	
SALMON TATAKI ^{19,17,16,21}	16,50
With toasted ciabatta savoury cucumber salad teriyaki sauce wasabi mayonaise	
CARPACCIO ^{5,8,24,17}	19,50
Carpaccio of beef fillet pounded by hand capers pine nuts Parmesan cheese rocket salad	
PRAWNS ^{8,10,15,16,20,23}	14,50
5 White Tiger prawns confit tomatoes aioli snake beans	
½ KILO PRAWNS ^{8,10,15,16,20,23}	32,50
Mit Schale gebraten Fenchelm Knoblauch Zitronenthymian Aioli	
APPETIZER SELECTION ^{1,3,15,19,23,}	per person 20,50
Crostini with beef tartare baked chicken nuggets fried prawns dates red lentil cream Red lentil cream Cucumber salad Tapenade Merguez skewer Pimientos de Padron (2–10 persons)	
BUFFALO MOZZARELLA ^{8,24}	16,50
Tomato confit tomatoes cashew nuts basil pesto	
MARINATED BEEF TATAKI ^{7,17}	24,50
Marinated grilled beef fillet Teriyaki sauce spring onions potatoe	
BEEF TATARE OF IRISH OX (120 g)* ^{7,8,15,18,20}	24,50
Hand-cut fillet of beef shallots capers pickled cucumber mustard ketchup brown bread chip pickled egg yolk	

*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, Irland
- Traceability: high
- Feeding: grass and herbs, without additives

STEAKS

ARGENTINIAN RUMP STEAK	200 g	29,00
WITH PEPPER SAUCE ^{8,18,19}	400 g	56,00
Argentinian roast beef with characteristic fat edge		
SIRLOIN STEAK WITH PEPPER SAUCE	200 g	24,00
Argentine Sirloin Steak		
FROM THE HOUSE BUTCHER RUMP STEAK WITH PEPPER SAUCE	300G	49,00
Regional roast beef, finely marbled with a characteristic fat edge		
ARGENTINE FILLET OF BEEF	200 g	42,00
WITH PORT WINE JUS ^{18,19}	400 g	79,00
Tender and juicy fillet steak from the loin with very fine structure		
RIB EYE / ENTRECÔTE FROM ARGENTINA	300 g	44,00
WITH BERNAISE SAUCE ^{8,15,18,19}	450 g	63,00
Juicy, strongly marbled steak, cut from the prime rib		
IRISH BEEF FILLET OF OX	200 g	53,00
WITH PORT WINE JUS* ^{18,19}	300 g	62,00
Tender and juicy fillet steak from the loin with very fine structure		
TRILOGY OF ARGENTINE FILLET OF BEEF ^{8,18,19}		48,50
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 FROM ARGENTINIA ^{8,18,19}	from 200g	per 100g
With pepper sauce		22,50
RIB EYE FROM ARGENTINIA ^{8,15,18,19}	from 200g	per 100g
With Bernaise sauce		24,50

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.

Doneness	Core temperature
Black & Blue	38 °C
Rar	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

BRECHTS STEAKHOUSE PLATE ^{8,18,19,20} per person 49,00

Fillet of beef, rib eye, and rump steak | fries | pepper sauce | side salad
For 2 – 10 persons, approx. 300g meat per person

CHATEAUBRIAND | IRELAND I OF OX ^{8,18,19} per person 54,00

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

THE DRY AGE EXPERIENCE ^{18,19} per person 69,00

Argentinian rib eye, Argentinian roast beef, rib eye (dry aged) & roast beef (dry aged) | fries | pepper sauce | side salad.
For 2 – 10 persons, approx. 300g meat per person

DOUBLE FLANK | PL ^{18,19} per 100g 12,00

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

TOMAHAWK | POMMERN RED & WHITE ^{18,19} 120,00

Juicy rib eye grilled on the bone for exceptional flavor
Fries | pepper sauce | side salad

SIDES

FRIES small, large	5,50 / 9,50
CHILI CHEESE FRIES ^{8,19} Jalapeños, Cheddar	7,00
TRUFFLE FRIES ^{8,19}	9,50
BACON FRIES ^{1,2,17} Bacon, Onion, BBQ-Sauce	8,50
SIDE SALAD ²⁰ small, large	6,00 / 10,00
TRUFFLED PARMESAN-MASHED POTATOES ⁸	9,00
GARLIC CIABATTA ^{8,19}	5,00
PIMIENTOS DE PADRÒN	6,00
SNAKE BEANS WITH	7,00
GARLIC BUTTER ⁸	
POTATO WEDGES WITH HERBS	6,00
COLE SLAW ^{8,15,18,20}	6,00
GRILLED GREEN ASPARAGUS	7,00
WILD BROCCOLI	7,00

SAUCES

Each sauce 5,00

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

PORT WINE JUS

French for „concentrated meat juice“, homemade 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 WITH CHICKEN BREAST FILLET ^{8,15,19,20,21}	18,50
Romaine lettuce Caesar dressing croutons cherry tomatoes Parmesan cheese	
BUFFALO SALAD with beef fillet stripes ^{8,29}	22,50
Plucked salad rocket salad buffalo mozzarella basil pesto cherry tomatoes balsamic dressing	
STEAKHOUSE SALAD ^{7,29}	24,50
Beef filet stripes Bell pepper zucchini eggplant rocket salad cherry tomatoes plucked lettuce Parmesan cheese orange-honey dressing	
WILD HERB SALAD ^{7,29}	17,50
With raspberry vinaigrette leaf salad cherry tomatoes caramelized walnuts raspberries	

BURGERS

VEGETARIAN BURGER ¹⁹	19,50
Falafel lentil dip red onions grilled tomato rocket salad fries	
CHEESE BURGER ^{1,7,8,19}	21,50
180 g beef red onions gherkins cheddar cheese ketchup mustard fries	
CRISPY CHICKEN BURGER ^{8,15,19,20}	20,50
Chicken patty cole slaw paprika-harissa-mayonnaise fries salad	
BBQ BURGER ^{1,7,8,19}	26,50
Beef lettuce cheddar bacon tomato gherkins red onions BBQ sauce fries	
DOUBLE SMASHED BURGER ^{7,8,19,20}	24,50
Beef cheddar bacon red onions gherkins ketchup mustard fries	
BRECHTS MERGUEZ BURGER ^{7,8,19,20}	22,50
Grilled Merguez red onions pickled gherkin Lemon mayo fries arugula	
TRUFFLE BURGER ^{7,8,19,20}	28,50
180g beef truffle mayo Gruyere/Parmesan arugula tomato fresh truffle	

CLASSIC APPETIZERS

DATES WRAPPED IN BACON ²⁴ With caramelized walnut kernels	6,50
ONION SOUP ^{8,18,19} With parmesan Crostini	9,50
SWEET POTATO SOUP ^{1, 2, 9, 11, 25} With coconut milk, grilled prawns, sweet potato, chili and coriander	12,00
BRECHTS CURRYWURST ^{8,17,19,20} With chunky curry sauce	12,50
OLIVE MIX ^{1,5,6} Black and green olives marinated in vegetable oil with garlic, and paprika	6,50

CLASSIC MAIN DISHES

PASTA RIFI ^{8,19} Linguine beef fillet garlic herbs cream jus	22,50
RAVIOLI WITH SPINACH AND RICOTTA FILLING ^{2,3,4,18,19,24,29} Basil pesto pine nuts	19,50
LINGUINE SHRIMP ^{1,2,3,9,17} Linguine tomato sauce fried shrimp cherry tomatoes arugula	22,50
TRUFFLE PASTA ^{8,15,19} Linguine Parmesan Truffle Butter Additionally with chicken 32,00 salmon 34,00 beef fillet strips 34,00	24,50
MAISPOULARDENBRUST ^{6,18} Beetroot mashed potatoes wild broccoli port wine jus	26,50
SPARE RIBS ^{15,18,19,20} BBQ sauce potato wedges with herbs cole slaw roasted onions	27,50
SALMON FILLET ^{15,20,21} 180 g salmon fillet salad cherry tomatoes lemon aioli	27,50
VIENNESE SCHNITZEL ^{8,18,19,20,32} Veal schnitzel lukewarm potato-cucumber salad lingonberries lemon capers anchovies	34,00
SURF & TURF ^{8,18,23} 180g fillet of beef with white tiger prawns snake beans truffled parmesan mashed potatoes gravy	49,00
FILLET TRUFFLE ⁸ Argentinian beef fillet (180g) mashed potatoes wild broccoli truffle butter fresh truffle	54,00

WINE BY THE GLASS

WHITE

0,15 l

LERGENMÜLLER PFALZ «Fruits de Mer» Riesling	7,50
PATRIARCHE PÈRE ET FILS BOURGOGNE Chardonnay	8,50
PFAFFMANN PFALZ Pinot Blanc	9,00
VINA VALDIVIESO CL Sauvignon	9,50
JOACHIM HEGER BADEN Grauburgunder	9,50

ROSÉ



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

RED

LERGENMÜLLER PFALZ Cabernet «Wilder Roter»	7,50
BOISSET FR Merlot «Petit Bistro»	9,00
FAMILLE PERRIN FR Ventoux	9,50
JOACHIM HEGER BADEN Pinot Noir	9,50

SPARKLING

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

NON ALCOHOLIC APERITIF / COCKTAILS

TONIC FRESH	10,00
Orangensaft, Ananassaft, Zitronensaft, Himbeersirup ⁷ , Tonic Water ^{2,7,8}	
COCONUT	10,00
Ananassaft, Kokoscreme ^{10,11} , Erdbeersirup ^{3,7,8}	
IPANEMA	10,00
Rohrzucker, Limetten, Ginger Ale ^{7,8}	

GIN & TONIC

BOMBAY SAPPHIRE 4 cl	8,50
+ Thomas Henry Tonic Water ^{10,14,28,29}	+ 4,80
HENDRICK'S GIN 4 cl	10,00
+ Thomas Henry Tonic Water ^{10,14,28,29}	+ 4,80
TANQUERAY ALKOHOLFREIER GIN 4 cl	11,00
+ Thomas Henry Tonic Water ^{10,14,28,29}	+ 4,80
TANQUERAY NO.10 DRY GIN 4 cl	13,50
+ Thomas Henry Tonic Water ^{10,14,28,29}	+ 4,80
BERLINER BRANDSTIFTER DRY GIN 4 cl	14,00
+ Thomas Henry Tonic Water ^{10,14,28,29}	+ 4,80
GIN MARE MEDITERRANEAN GIN 4 cl	15,00
+ Thomas Henry Tonic Water ^{10,14,28,29}	+ 4,80
MONKEY 47 DRY GIN 4 cl	16,50
+ Thomas Henry Tonic Water ^{10,14,28,29}	+ 4,80

COCKTAILS & LONGDRINKS

MARTINI COCKTAIL ^{1,5}	10,00
Gin Dry Vermouth olive	
GIMLET ²⁹	10,00
Gin lime juice lime syrup	
OLD FASHIONED ^{1,5,29}	12,00
Whiskey Angostura water sugar syrup	
CAMPARI ORANGE 4 cl ¹	11,00
CUBA LIBRE 4 cl ^{1,9,28,32}	12,50
VODKA LEMON 4 cl ^{10,19,30}	12,50
WHISKEY COLA 4 cl ^{10,19,30}	13,50

BEER

DRAFT BEER – BERLIN

BERLINER PILSNER ¹⁹	0.2 l 3,00
BERLINER PILSNER ¹⁹	0.4 l 5,90

WHEAT BEER ON TAP

MAISELS WEISSBIER ¹⁹	0.4 l 5,90
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DRAFT BEER – BAYERN

BURGENSTEINER PILS ¹⁹	0.2 l 2,60
BURGENSTEINER PILS ¹⁹	0.4 l 5,20

NON-ALCOHOLIC

MAISELS ALK.-FREI	0.5 l Btl 6,90
RADEBERGER ALK.-FREI	0.33 l Btl 4,90

BOTTLED – DEUTSCHLAND

RADEBERGER	0.33 l 4,90
AUGUSTINER HELL	0.5 l 6,90
BERLINER WEISSE grün/rot	0.33 l Btl 5,50
KOZEL DARK	0.5 l 6,90
MAISELS KRISTALLWEIZEN	0.5 l 6,90
GÖSSER NATURRADLER	0.33 l 6,30

BOTTLED – INTERNATIONAL

BUDWEISER	0.33 l 5,50
HEINEKEN	0.33 l 6,30
KRIEK ST. LOUIS (Kirschbier)	0.25 l 8,90
ESTRELLA DAMM	0.33 l 5,80
TYSKIE	0.5 l 5,90
BAYREUTHER HELL	0.33 l 5,50

NON-ALCOHOLIC

ORGANIC & HOMEMADE

HOMEMADE LEMONADE	0.4 l 6,50
Strawberry-fig mint-lime peach-passion fruit	

WATER

VIVA CON AGUA	0.33 l Btl 4,60
VIVA CON AGUA	0.75 l Btl 9,80

SOFT DRINKS

COCA COLA ^{1,9,28,32}	0.2 l Btl 4,50
COKE ZERO ^{1,9,13,28,29,32,36}	0.2 l Btl 4,50
THOMAS HENRY	0.2 l Btl 5,00
Ginger Ale ²⁹ Bitter Lemon ^{29,30}	
Spicy Ginger ^{28,29} Tonic Water ^{28,29}	
COCA COLA ^{1,9,28,32}	0.3 l 4,50
COKE ZERO ^{1,9,13,28,29,32,36}	0.3 l 4,50

JUICE

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

HOT DRINKS

ESPRESSO ⁹	Cup 2,70
ESPRESSO DOPPIO ⁹	Cup 4,60
KAFFEE ⁹	Cup 3,30
CAPPUCCINO ^{8,9}	Cup 3,90
MILCHKAFFEE ^{8,9}	Bowl 4,90
LATTE MACCHIATO ^{8,9}	Gl 4,60
+ Syrup ^{8,9} +0,50 (Vanilla / Caramel / Hazelnut)	
HOT CHOCOLATE	Cup 4,90
Organic & Fair Trade ^{9,24}	
BIO TEE ⁹	Cup 4,60
• Chamomile	
• Verbena	
• Baroness Grey Tea	
• China Jasmin Blatt	
• Darjeeling Imperial	
• Rooibos Pure	
• Fruit Nature	
• English Breakfast	

WINE SELECTION

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

WHITE WINE – GERMAN

PALATINATE

STEFAN MEYER
2023 Chardonnay | Weißburgunder

EMIL BAUER
2023 Scheu aber Geil | Scheurebe

MARKUS SCHNEIDER
2022 Grauburgunder dry

MARKUS SCHNEIDER
2023 Sauvignon blanc «Kaitui» dry

KNIPSER
2021 Grauburgunder dry

MARKUS SCHNEIDER
2020 Riesling «Alte Reben»

RHINEGAU



GEORG BREUER
2023 «GB Sauvage» Riesling dry
Biologisch-ökologischer Weinanbau

SCHLOSS VOLLRADS
2023 Riesling feinherb

ROBERT WEIL
2020 Gutsriesling dry

GUNTER KÜNSTLER
2023 Chardonnay «Kalkstein» dry
Falstaff 92P



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

RHEINHESSEN

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

45 WAGNER-STEMPEL 69
2018 Siefersheim Riesling «Vom Porphyr»

49 JOCHEN DREISSIGACKER 75
2020 Chardonnay
«Westhofener Ökotrauben»
ökologischer Anbau

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

69

MOSEL

MARKUS MOLITOR 49
2022 Pinot Blanc «Haus Klosterberg»
Weissburgunder

MARKUS MOLITOR 54
2021 «Schiefersteil» Riesling

MARKUS MOLITOR 69
2021 Riesling «Alte Reben» dry

55 FRANZ JOSEF EIFEL 75
anerkanntes Bio-Weingut (ecovin)
2023 Riesling Alte Reben
«Trittheimer Apotheke Spätlese»

75

95



NAHE

HERMANN DÖNNHOFF 52
2018 Riesling

HERMANN DÖNNHOFF 65
2018 Tonschiefer-Riesling

JOH. BAPT. SCHÄFER 69
2017 Dorsheim Riesling dry

SCHLOSSGUT DIEL 125
2021 Goldloch-Riesling
«Großes Gewächs», Falstaff 94P

SCHLOSSGUT DIEL 135
2020 Riesling dry
«Pittermännchen», Falstaff 93P

SAXONY

SCHLOSS PROSCHWITZ 55
2021 Goldriesling dry

BADEN

FRANZ KELLER 49
2023 Grauburgunder vom Löss
dry Falstaff 88P

FRANZ KELLER 75
2020 Bassgeige Weissburgunder
VDP. Erste Lage dry

SAAR

WEINGUT VAN VOLXEM 49
2023 Schiefer-Riesling

WEINGUT VAN VOLXEM 75
2021 Riesling «Alte Reben» dry
Falstaff 91P TIP

AHR

WEINGUT BROGSITTER 95
2020 Hommage Riesling Barrique
«Alte Lay»; dry
Falstaff 89P

WHITE WINE – FRENCH

PATRIARCHE PÈRE&FILS | BOURGOGNE 35
2023 Chardonnay

FAMILLE PERRIN | RHÔNE 39
2021 Luberon blanc | Bourbonlec | Grenache

CHÂTEAU NICOT | ENTRE-DEUX-MERS 39
2023 Château Nicot blanc | Sauvignon
Blanc | Semillon

CHÂ. LE GRAND VERDUS | BORDEAUX 43
2021 Bordeaux blanc | Sauvignon Blanc |
Semillon

SAGET LA PERRIÈRE | LOIRE 45
2021 «La Petite Perrière» | Sauvignon Blanc

FAMILLE PERRIN | RHÔNE 45
2022 Côtes du Rhône Réserve |
Roussane / Viognier

LA FORGE ESTATE | LANGUEDOC 48
2023 Chardonnay

DOMAINE DE ROGER NEVEU | LOIRE 65
2021 Sancerre «Clos des Bouffants»
Sauvignon Blanc

LA CHABLISIENNE | BOURGOGNE 65
2019 Chablis «la Sereine» | Chardonnay

POUILLY SUR LOIRE | LOIRE 65
2021 Pouilly Fumé «La Tuilerie»
Sauvignon Blanc

CHÂTEAU FERRANDE | GRAVES 65
2019 Château Ferrande blanc |
Sauvignon Blanc | Sémillon

WHITE WINE – INTERNATIONAL

AUSTRALIA

PENFOLDS 49
2015 Koonunga Hill | Chardonnay

SOUTH AFRICA

SPIER 45
2021 «Discover» | Chenin Blanc

CHILE

MONTES CHILE 55
2014 «Montes Alpha» | Chardonnay

USA

HEITZ WINE CELLARS 89
2014 Napa Valley Chardonnay

ITALY

ZENATO 59
2023 Lugana San Benedetto

PLANETA 89
2015 Chardonnay Barrique

NEW ZEALAND

VILLA MARIA 69
2016«Clifford Bay Reserve»
Sauvignon Blanc

RED WINE – GERMAN

HEINRICH GIES PALATINATE 2023 Merlot	42	KNIPSER PALATINATE 2018 Cuvée Gaudenz dry Cabernet Dornfelder	55
MARKUS SCHNEIDER PALATINATE 2021 Rotweincuvée «Ursprung» dry	49		

RED WINE – FRENCH

FAMILLE PERRIN RHÔNE 2022 Grenache Ventoux	39	KCHÂ. 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 2022 Merlot Cabernet Franc	85
FAMILLE PERRIN RHÔNE 2022 Grenache «Côtes du Rhône Réserve» Grenache Syrah	45	E. GUIGAL D'AMPUIS RHÔNE 2020 Gigondas Grenache Syrah Mourvèdre	85
CHÂTEAU DE RESPIDE GRAVES 2019 Merlot Cabernet Sauvignon	48	CHÂ. FOURCAS HOSTEN LISTRAC MÉDOC 2016 Cru Bourgeois Supérieur Cabernet Franc Cabernet Sauvignon	95
CHÂ. LYS DE BESSEDE SAINT ÉMILION 2022 Merlot Cabernet Sauvignon	59	CHÂTEAU KIRWAN MARGAUX 3ÈME 2021 Cru Classé «Charmes de Kirwan» Merlot Cabernet Sauvignon	95
CHÂTEAU SIGOGNAC MÉDOC 2020 Cru Bourgeois Cabernet Sauvignon Merlot Petit Verdot	59		

RED WINE – INTERNATIONAL

ARGENTINIA

BODEGA SOTTANO 2021 «Sottano Reserva» Malbec	45
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CHILE

VINA VALDIVIESO 2020 Cabernet Sauvignon	39
BISQUERTT 2022 Carmenère La Joya «Gran Reserva»	49

AUSTRALIA

PENFOLDS
2021 Koonunga Hill | Shiraz

ITALY

BOTTER
2021 Primitivo di Manduria «Koine»

SOUTH AFRICA

GOEDVERWACHT
2022 «Great Expectations»
Cabernet Sauvignon

ALLESVERLOREN ESTATE
2020 Shiraz

SPAIN

59 MARQUES DE CACERES
2020 Rioja Crianza

TERRA DE FALANIS
2019 Callet «Muac» 59

USA

ROBERT MONDAVI
2018 «Twin Oaks» | Cabernet Sauvignon 59

ROSÉ WINE

PATRIARCHE PÈRE&FILS | FR
2023 Rosé Heritage 33



HECHT&BANNIER | FR
2024 Syrah Rosé 39

WEINGUT SPIESS | RHEINHESSEN
2023 Pin_& Friends Rosé 45

HECHT&BANNIER | FR
2023 Coteaux d'Aix-en-Provence:
Grenache / Cinsault 49

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

MIRAVAL ROSÉ | PROVENCE, FR
2023 Côtes de Provence:
Cinsault | Grenache | Rolle | Syrah 79

NON-ALCOHOLIC

WHITE

CARL JUNG | RHEINGAU
Chardonnay 45

RED

CARL JUNG | RHEINGAU
Merlot 45

SPARKLING WINE

ENGEL
BIO-Rieslingsekt extra dry |
Flaschengärung 59

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 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
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

ARBEG 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
BERLINER LUFT	2 cl 4,50

DESSERTS

PASSION FRUIT CRÈME BRÛLÉE ⁸	9,50
CHEESECAKE IN A GLASS ^{8,19,24}	9,50
Oat cookie crumble cream cheese pineapple mango salad	
HOMEMADE APPLE STRUDEL ^{8,19,24}	14,50
With raisins vanilla ice cream	

DESSERT WINE

CHATEAU JANY SAUTERNES	0,05 l	8,50
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**DID YOU ENJOY YOUR MEAL?
SPREAD THE WORD!**



Google Maps



Tripadvisor

All prices in Euro including VAT.

ALLERGENS AND ADDITIVES

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

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.

CANDLELIGHT DINNER

Duration: 2-3 hours | from 79,90 € 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.

