

SPRITZER		0,20l	
Helene Spritzer		6.50	
Pear juice, Riesling			
Hugo		8.50	
Riesecco ⁵ , Elderflower syrup, fresh mint, soda, lime juice			
Helga		8.50	
Riesecco ⁵ , raspberry sirup, fresh mint, soda, lime juice			
Schwarze Heidi		8.50	
Riesecco ⁵ , elderflower syrup, fresh mint currant juice, lime juice			

Tini	8.50
Riesecco ⁵ , strawberry juice, rhubarb, mint	

Kalte Ente	8.50
Lemon liqueur, sugar, white wine, Riesecco, lemon	
Aperol Spritz	8.50
Aperol ¹ , Riesecco ⁵ , fresh orange, soda	

PROSECCO & RIESECCO	
Riesecco - Perlwein⁵	0,10l 6.50
dry	
	Fl. 0,75l 33.00
Dursecco Rosé⁵	Fl. 0,75l 36.00
Durbacher Edelmann¹	Fl. 0,75l 25.00
Prosecco, dry	
	Fl. 1,50l 38.00
	Fl. 3,00l 70.00
Durbacher Edelmann Rosé⁵	0,10l 6.50
Prosecco, dry	
	Fl. 0,75l 30.00
	Fl. 1,50l 40.00

WHITE WINE	
Gelber Muskateller⁵	0,20l 8.00
QbA dry, Rheinhessen von Spieß	
König Riesling⁵	0,20l 8.00
Riesling QbA dry	
Durbacher Grauburgunder⁵	0,20l 8.50
QbA dry	
Durbacher Plauelrain⁵	0,20l 8.00
Scheurebe, late harvest - high residual sweetness	
Weißburgunder⁵	0,20l 10.00
QbA, Weingut Krebs, Pfalz	
Kaitui⁵	0,20l 11.00
Markus Schneider, Pfalz Sauvignon Blanc	

ROSÉ WINE	
Durbacher Rosé⁵	0,20l 7.50
QbA dry	
	Fl. 0,75l 25.00

RED WINE	
Roter Hirsch	0,20l 9.00
Exclusive Durbacher Jäger-Cuvée	
Durbacher Kochberg Spätburgunder⁵	0,20l 8.50
QbA dry	
Heinrich Gies Merlot⁵	0,20l 8.50
Pfalz, dry	
Ursprung Cuvée⁵	0,20l 10.00
Markus Schneider, Pfalz (Tumult in the glass)	

LIQUEUR WINE / VERMOUTH	
Belsazar Red	5cl 6.50
Belsazar White	5cl 6.50
Belsazar Rosé	5cl 6.50

BEER	
ON TAP	
Spaten Hell⁶	0,50l 5.00
Trüber Werner ^A cloudy natural pilsner	
	0,50l 5.50
Jäger Land - Pils⁵	0,50l 5.20
Schwarzer Löwe^A	0,50l 5.50
Dark beer from Bavaria	
Franziskaner Hefeweizen^A	0,50l 5.50
Apple-Radler^A	0,50l 5.00
Lemon-Radler^A	0,50l 5.00
Orange-Radler^A	0,50l 5.00
Pear-Radler^A	0,50l 5.00
Beer-Spritz^{A,1,4,7}	0,50l 5.00
Aperol, Sprite, Beer	
Potsdamer^{A,1,7}	0,50l 5.00
Raspberry barrel soda, Beer	

FROM THE BOTTLE	
Franziskaner Hefe^A	0,50l 5.50
Kristall	
Franziskaner Hefe^A	0,50l 5.50
non-alcoholic	
Spaten^A	0,50l 5.50
non-alcoholic	

THE HOST DRINKS:	
Jägroni	9.00
Hey Friedrichshain Gin, Campari, Vermouth rosé	
Goodnight lemonade	9.00
Hey Friedrichshain Gin, Cucumber, homemade Lemonade	

NON-ALCOHOLIC DRINKS	
Römerquelle	0,33l 3.50
Sparkling or still mineral water	
	0,20l 0.40l
Coca-Cola^{1,9}	3.50 4.90
Coca-Cola Zero^{1,7,9}	3.50 4.90
Fanta¹ / Sprite¹ / Spezi^{1,9}	3.50 4.90
Schweppes^{1,12}	3.50 4.90
• Bitter Lemon	
• Ginger Ale	
• Tonic Water	
• Wild Berry	
Juices	0,20l 0.40l
• Orange juice	
• Tomato juice	
• Banana juice	
• Cherry juice	
• Currant juice	
• Passion fruit juice	
• Apple juice	
• Rhubarb nectar	
All juices are also available as a spritzer	

HOT DRINKS	
ANDRASCHKO COFFEE MANUFACTURY	
Espresso⁹	2.50
Coffee⁹	3.00
Coffee big⁹	4.00
Cappuccino^{G,8,9}	4.00
Milk coffee^{G,8,9}	4.00
Latte Macchiato^{G,8,9}	4.50
Pot of tea	6.00
different sorts	
Pot of fresh tea	8.00
optionally with fresh mint, lemon or ginger	

MULLED WINE	
Red mulled wine⁵	0,20l 5.00
White mulled wine⁵	0,20l 5.00

LONGDRINKS	
Gin Tonic¹²	9.00
with Beefeater Dry Gin	
Vodka Lemon^{A,12}	9.00
with Absolut Vodka	
Scotch Cola^{A,1,9}	9.00
with Johnnie Walker Red	
Bourbon Cola^{A,1,9}	9.00
with Jim Beam	
Jack Daniel´s Cola^{A,1,9}	9.00
Campari Orange	9.00
Monkey 47 Gin Tonic	11.00

BITTERS	
Ramazotti	4cl 5.00
Averna	4cl 5.00
Underberg	2cl 4.00
Unicum	4cl 5.00
Fernet Branca	4cl 5.00
Campari¹	4cl 5.00
Cynar	4cl 6.00
Artichoke / Heart schnaps	
Jägermeister	4cl 5.00

LIQUEURS	
Cinnamon liqueur	4cl 5.00
Sambuca	4cl 5.50
Advocaat^{C,8}	4cl 5.00
Nut liqueur	4cl 5.00
Baileys Irish Cream	4cl 6.00

DURBACHER LIQUEURS	
Vineyard peach	4cl 6.00

DURBACHER FRUIT BRANDIES	
House liqueur	4cl 5.00
Mirabelle	4cl 5.00
Plum	4cl 5.00
Williams Pear	4cl 5.00
Noble Hazelnut	4cl 5.00
Apricot	4cl 6.00
Noble Plum	4cl 6.00

ZIEGLER	
Old Apple	4cl 11.00
Old Plum	4cl 12.00
No. 1 Wild Cherry	4cl 20.00

BRANDY	
Asbach Uralt¹	4cl 6.00
Asbach Uralt¹	4cl 7.00
Privat-Brand 8 Years	
Asbach Uralt Selection¹	4cl 15.00
20 Years	

GIN / JUNIPER-SCHNAPS	
Beefeater Gin	4cl 6.00
Hendrick´s Gin^{44%}	4cl 7.00
Monkey 47^{47%}	4cl 9.00

CLEAR & CARAWAY	
Three Sixty Vodka^A	4cl 6.00
Sash und Fritz^A	4cl 7.00
German wheat vodka	
Grasovka^A	4cl 6.00
Helbing Kümmel^A	4cl 6.00
Linie Aquavit^A	4cl 6.00
Otto von Schrot und Korn^A	4cl 8.00
Double grain with style / oak barrel	

TRESTER	
Durbacher Marc von Riesling	4cl 7.00

WHISKEY	
Evermann^{A,1}	4cl 8.00
<i>The whiskey from the Black Forest</i>	

SCOTCH	
Johnnie Walker Red^{A,1}	4cl 6.00
Johnnie Walker Black^{A,1}	4cl 8.00
Johnnie Walker Green^{A,1}	4cl 11.00
Johnnie Walker Blue^{A,1}	4cl 19.00

MALT	
Glenfiddich 12 Y^{A,1}	4cl 9.00
Glenfiddich 18 Y^{A,1}	4cl 12.50
Lagavulin 16 Y^{A,1}	4cl 10.00
The Dalmore 12 Y^{A,1}	4cl 8.00
The Dalmore 15 Y^{A,1}	4cl 12.00
The Dalmore 18 Y^{A,1}	4cl 19.00
Loch Lomond 12 Y^{A,1}	4cl 7.00
Glenmorangie 10 Y^{A,1}	4cl 9.00
Glenmorangie 14 Y^{A,1}	4cl 14.00

AMERICAN	
Jack Daniel´s^{A,1}	4cl 8.00
Jim Beam^{A,1}	4cl 7.00

RUM	
Havana Club 3 Years	4cl 5.00
Havana Club 7 Years	4cl 8.00

Our food and drinks may contain allergens. For more information, please contact our service staff.

Additives:
1 colouring agent • 2 preservatives • 3 antioxidants
4 flavour enhancers • 5 sulphur • sulphites
6 ferrous salts • 7 sweetener • 8 milk protein
9 caffeinated • 10 nitrite salting
11 surface treatment • 12 quinine

Allergene:
A gluten • B crustaceans • C egg (and products)
D fish • E nuts (and traces) • F soy (and products)
G milk products - lactose • H crustaceans
I cellery (and traces) • J sesame and peel fruits
K lupine • L mustard (and traces)

All prices in euros including statutory VAT. Spelling mistakes, changes and errors reserved. Design by: www.jayben.de



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JÄGER & LUSTIG

REGIONAL • LECKER • HAUSGEMACHT

BOTTLED WINES FROM THE WINE CELLAR

EXCLUSIVE JÄGER & LUSTIG BOTTLINGS

Roter Hirsch	1,5l 45.00
Exclusive Durbacher Jäger cuvée	
Durbacher Klingelberger Riesling	1,5l 45.00
Germany Baden Durbacher Riesling QbA dry	
Durbacher Grauburgunder	1,5l 45.00
Germany Baden QbA	
Durbacher Rosé	1,5l 45.00
Germany Baden QbA	

WHITE WINE

Klingelberger Riesling	0,75l 25.00
Germany Baden Durbacher Riesling QbA dry	
Grauburgunder	0,75l 26.00
Germany Baden Durbacher Kochberg Grauburgunder QbA dry	
Kaitui	0,75l 30.00
Germany Pfalz Markus Schneider Sauvignon Blanc dry	
Weißer Cuveé	0,75l 30.00
Germany Pfalz Matthias Gaul	
Gelber Muskateller	0,75l 31.00
Germany Rheinhessen von Spieß QbA dry	
Weißburgunder	0,75l 36.00
Germany Pfalz Weingut Krebs	

RED WINE

Roter Hirsch	0,75l 30.00
Exclusive Durbacher Jäger-Cuvée	
Heinrich Gies Merlot	0,75l 32.00
Germany Pfalz 2020 dry	
Heinrich Gies Merlot	1,5l 44.00
Germany Pfalz 2020 dry	
Roter Cuveé	0,75l 35.00
Germany Pfalz Matthias Gaul	
Ursprung	0,75l 38.00
Germany Pfalz Markus Schneider Cuvée aus Cabernet Sauvignon, Merlot und Portugieser dry	
Spätburgunder	0,75l 25.00
Germany Baden Durbacher Kochberg Spätburgunder QbA dry	

JÄGER'S BREADS

We use crusty sourdough bread

- Jäger's bread greeting** 6.00
Two types of bread with salted butter and sour vegetables | ^{AG,2,4}
- Warm farmer's bread** 8.00
Thuringian liver sausage in a pot and mustard pickle | ^{AC,G,I,L,2,7,10}
- Goose rilette** 8.00
on bread with apple compote and wild herbs | ^{A,2,3,7,8}
- Wild mushroom bread** 9.00
Pickled saddle of venison / venison ham and fresh herbs | ^{A,1,4,7}
- Waiting bread board** 33.00
- for 4 people -
Ideal as a starter - selection of all breads | ^{AC,G,I,L,1,2,3,4,5,7,8,10}



JÄGER'S HOME KITCHEN

- Chicken fricassee**
- from Brandenburg chicken -
Peas, carrots and
mashed potatoes | ^{AG,I,7}
17.00
- Forester goulash**
Potato dumplings and
bread butter | ^{AC,G,I,8}
17.00
- Königsberger Klopse**
Meatballs with caper sauce, herb mash
and marinated ringlets | ^{AC,I,L,8}
17.00
- Berlin liver**
Veal liver with melted onions, mashed potatoes
and caramelized apple rings | ^{AG,8}
19.00
- Viennese Schnitzel**
cauliflower and
bread butter | ^{AC,G,8}
28.00

SHARING IS CARING

- Moose back**
- for 2 people -
Moose fillet with Brussels sprouts,
field beans, potato noodles,
mashed potatoes and gravy | ^{AG,8}
69.00

DESSERT

„Kalter Hund“
of white and dark chocolate,
plus orange sorbet | ^{AC,G,1,2,7,8}
8.00

Christmas pudding
old German style | ^{G,1,2,4,7,8}
8.00

Half-baked chocolate cake
Pistachio ice cream and caramel sauce | ^{AC,E,G,1,2,3,4,7,8}
9.00

Cheese with heart
- Hearty board -
Cheese platter with fig mustard, savory biscuits
and bread | ^{AC,E,G,I,1,2,3,4,8}
16.00

Sweet board
- Dessert plate -
I want everything | ^{AC,E,G,1,2,4,7,8}
22.00

APPETIZERS

- Hackepeter**
with red onions, organic egg yolk,
cucumber triplets and small capers | ^{AC}
13.00
- Wild ragout fin**
from deer and wild boar, small meadow mushrooms
in the puff pastry pie and cheese thalers | ^{AC,G,I,8}
14.00
- Beetroat & Goat**
colorful beetroots with goat cheese
and leaf salads | ^{G,I,8}
14.00
- Appetizer platter**
- for 2 people -
Game pâté, duck liver mousse and piglet brawn
with cranberries and herb remoulade | ^{AC,G,1,2,4}
21.00

VEGAN

- Red cabbage strudel** 18.00
Potato cream and tuber stock | ^{A,2,5,7}
- Cabbage & Cabbage** 19.00
- Cauliflower meets sprouted cabbage -
Breadcrumbs and herb sour cream | ^{AG,8}
- Savoy cabbage roulade** 19.00
Beetroot pearl barley, celery cream
and root broth | ^{A,E,G,8}

RECOMMENDATIONS

FROM THE CHEF

Wild boar cheeks
Broad bean and
mashed potatoes | ^{AG,8}
23.00

Beef roulade
Apple red cabbage and
pan noodles | ^{AG,I,L,2,3}
24.00

Venison rump steak
Bacon-brussels-sprouts and
celery puree | ^{G,I,8}
25.00

Moose on a spit
Moose medallions with venison bacon,
sprouts and schupfnudeln | ^{AC}
26.00

IT BURNS

Kaiserschmarrn
(flambéed at the table)
- for 2 people -
colorful plums and
vanilla ice cream | ^{AC,G,2,4,7}
18.00

SALADS

- Rapunzel salad** 13.00
Raspberry dressing, caramelized walnuts
and toasted pumpernickel | ^{A,E,L,7}
- Colorful chicory salad** 16.00
flamed sheep cheese and
smoked duck ham | ^{AG,1,2,3}

SOUPS

- Chestnut cream soup**
Baked parsley | ^{AG,I,8}
8.00
- Forest broth**
Root straw and
baking peas | ^{AC,G,I,8}
8.00

FISH

Monkfish
Fillet, leaf spinach and
celery puree | ^{A,D,G,8}
28.00

CAKE

Apple cinnamon crumble
Sweet cream | ^{AC,E,G,7,8}
4.50