

## DRINKS

### WINE BY GLASS

<b>WHITE</b>		
<b>Gelber Muskateller</b> <sup>5</sup> QbA, dry, Rheinhessen, von Spieß	0,20l	8.00
<b>König Riesling</b> <sup>5</sup> Riesling, QbA, dry	0,20l	8.00
<b>Grauburgunder</b> <sup>5</sup> Durbacher, QbA, dry	0,20l	8.50
<b>Kaitui</b> <sup>5</sup> Markus Schneider, Pfalz, Sauvignon Blanc, dry	0,20l	11.00

<b>RED</b>		
<b>Heinrich Gies Merlot</b> <sup>5</sup> Pfalz, dry	0,20l	8.50
<b>Roter Hirsch</b> <sup>5</sup> Durbacher Jäger-Cuvée	0,20l	9.00
<b>Ursprung Cuvée</b> <sup>5</sup> Markus Schneider, Pfalz, Tumult in the glass, dry	0,20l	11.00

<b>ROSÉ</b>		
<b>Durbacher Rosé</b> <sup>5</sup> QbA, dry	0,20l	8.50

### BOTTLED WINES

<b>EXCLUSIVE JÄGER &amp; LUSTIG BOTTLED WINES</b>		
<b>Klingelberger Riesling</b> <sup>5</sup> Durbacher, QbA, dry	Fl. 1,50l	45.00
<b>Grauburgunder</b> <sup>5</sup> Durbacher, QbA, dry	Fl. 1,50l	45.00
<b>Roter Hirsch</b> <sup>5</sup> Durbacher Jäger-Cuvée	Fl. 1,50l	45.00
<b>Durbacher Rosé</b> <sup>5</sup> QbA, dry	Fl. 1,50l	45.00

<b>WHITE</b>		
<b>Klingelberger Riesling</b> <sup>5</sup> Durbacher, QbA, dry	Fl. 0,75l	25.00
<b>Grauburgunder</b> <sup>5</sup> Durbacher, QbA, dry	Fl. 0,75l	26.00
<b>Weißer Cuvée</b> <sup>5</sup> Matthias Gaul, Pfalz	Fl. 0,75l	30.00
<b>Gelber Muskateller</b> <sup>5</sup> QbA, dry, Rheinhessen, von Spieß	Fl. 0,75l	33.00

<b>RIESELING</b>		
<b>Riesling</b> <sup>5</sup> QbA, Robert Weil, Rheingau, medium strong	Fl. 0,75l	38.00
<b>QbA, Dreissigacker</b> <sup>5</sup> Rheingau, medium strong	Fl. 0,75l	39.00
<b>Kaitui</b> <sup>5</sup> Markus Schneider, Pfalz Sauvignon Blanc, dry	Fl. 0,75l	39.00

<b>RED</b>		
<b>Spätburgunder</b> <sup>5</sup> Durbacher Kochberg QbA, dry	Fl. 0,75l	25.00
<b>Roter Hirsch</b> <sup>5</sup> Durbacher Jäger-Cuvée	Fl. 0,75l	30.00
<b>Heinrich Gies Merlot</b> <sup>5</sup> Pfalz, dry	Fl. 0,75l	32.00
<b>Ursprung Cuvée</b> <sup>5</sup> Markus Schneider, Pfalz, Tumult in the glass, dry	Fl. 0,75l	35.00

<b>BLACK PRINT</b>		
<b>Black Print</b> <sup>5</sup> Markus Schneider, Pfalz, Cuvée, herbal spicy, powerful	Fl. 0,75l	39.00
<b>Tohuwabohtu</b> <sup>5</sup> Markus Schneider, Pfalz, berry, spicy	Fl. 0,75l	49.00

<b>ROSE</b>		
<b>Durbacher Rosé</b> <sup>5</sup> QbA, dry	Fl. 0,75l	25.00

<b>SPARKLING WINE &amp; RIESECCO</b>		
<b>Riesecco - Perlwein</b> <sup>5</sup> dry	0,10l	6.50
<b>Dursecco Rosé</b> <sup>5</sup>	Fl. 0,75l	33.00
<b>Durbacher Edelmann</b> <sup>5</sup> Sparkling wine, dry	Fl. 0,75l	25.00
<b>Durbacher Edelmann Rosé</b> <sup>5</sup> Sparkling wine, dry	0,10l	6.50
	Fl. 0,75l	30.00

<b>SPRITZER</b>		
<b>Helene Spritzer</b> Pear juice, Riesling	0,20l	8.50
<b>Hugo</b> Riesecco <sup>5</sup> , Elderflower syrup, Fresh mint, Soda, Lime juice	0,20l	8.50
<b>Helga</b> Riesecco <sup>5</sup> , Rasperry syrup, Fresh mint, Soda, Lime juice	0,20l	8.50
<b>Schwarze Heidi</b> Riesecco <sup>5</sup> , Elderflower syrup, Fresh mint, currant juice, lime juice	0,20l	8.50

<b>Tini</b>		
Riesecco <sup>5</sup> , Strawberry juice, rhubarb, mint	0,20l	8.50
<b>Kalte Extr</b> Lemon liqueur, Sugar, White wine, Riesecco, Lemons	0,20l	8.50
<b>Aperol Spritz</b> Aperol <sup>1</sup> , Riesecco <sup>5</sup> , Fresh orange, Soda	0,20l	8.50

<b>BEER</b>		
<b>DRAFT BEER</b>		
<b>Spaten Hell</b> <sup>1</sup>	0,50l	5.00
<b>Trüber Werner</b> <sup>1</sup> Cloudy natural pilsner, exclusively brewed	0,50l	5.50
<b>Jäger Land - Pils</b> <sup>1</sup>	0,50l	5.20
<b>Schwarzer Löwe</b> <sup>1</sup> Dark beer from Bavaria	0,50l	5.50
<b>Franziskaner Hefeweizen</b> <sup>1</sup>	0,50l	5.50

<b>Apple-Radler</b> <sup>1</sup>		
Lemon-Radler <sup>1</sup>	0,50l	5.00
Orange-Radler <sup>1</sup>	0,50l	5.00
Pear-Radler <sup>1</sup>	0,50l	5.00
<b>Bier-Spritz</b> <sup>1,4,7</sup> Aperol, Sprite, Beer	0,50l	5.00
<b>Potsdamer</b> <sup>1,7</sup> Rasperry cask soda, beer	0,50l	5.00

<b>BOTTLED BEER</b>		
<b>Franziskaner Hefe</b> <sup>1</sup> Crystal	0,50l	5.50
<b>Franziskaner Hefe</b> <sup>1</sup> alcohol-free	0,50l	5.50
<b>Spaten</b> <sup>1</sup> alcohol-free	0,50l	5.50

<b>THE HOST DRINKS</b>		
<b>Cherry blossom Spritz</b> Gin, lemon, Cherry blossom syrup Dursecco <sup>5,13</sup>	0,20l	8.50
<b>Jägeroni</b> <sup>13</sup> Hey Friedrichshain Gin, Campari, Vermouth rosé	0,20l	9.00

<b>NON-ALCOHOLIC DRINKS</b>		
<b>Römerquelle</b> Mineral water sparkling or still	0,33l	0,75l 3.50 6.50
<b>Coca-Cola</b> <sup>1,9</sup> / <b>Coca-Cola Zero</b> <b>Fanta</b> / <b>Sprite</b> <sup>1</sup> / <b>Spezi</b> <sup>1</sup> <b>Schweppes</b> <sup>1,12</sup>	0,20l	0,40l 3.50 4.90 3.50 4.90
<b>Säfte</b> Orange juice / Tomato juice / Banana juice Cherry juice / Blackcurrant juice / Apple juice Passion fruit juice / Rhubarb nectar	0,20l	0,40l 4.50 5.50

<b>HOT DRINKS</b>		
ANDRASCHKO KAFFEE MANUFAKTUR		
<b>Espresso</b> <sup>9</sup>	2.50	
<b>Coffee</b> <sup>9</sup>	3.00	
<b>Big Coffee</b> <sup>9</sup>	4.00	
<b>Cappuccino</b> <sup>9,18,9</sup>	4.00	
<b>Milk Coffee</b> <sup>9,18,9</sup>	4.00	
<b>Latte Macchiato</b> <sup>9,18,9</sup>	4.50	
<b>Pot of tea</b> different varieties	6.00	
<b>Pot of fresh tea</b> optionally fresh mint, lemon or ginger	8.00	

<b>LONGDRINKS</b>		
<b>Gin Tonic</b> <sup>12</sup> with Beefeater Dry Gin	0,20l	9.00
<b>Vodka Lemon</b> <sup>12</sup> with Absolut Vodka	0,20l	9.00
<b>Scotch Cola</b> <sup>1,9</sup> with Johnnie Walker Red	0,20l	9.00
<b>Bourbon Cola</b> <sup>1,9</sup> with Jim Beam	0,20l	9.00
<b>Jack Daniel's Cola</b> <sup>1,9</sup>	0,20l	9.00
<b>Campari Orange</b> <sup>1</sup>	0,20l	9.00
<b>Monkey 47 Gin Tonic</b>	0,20l	13.00

<b>BITTER / HERBAL</b>		
<b>Ramazzotti</b>	4cl	5.00
<b>Averna</b>	4cl	5.00
<b>Underberg</b>	2cl	4.00
<b>Unicum</b>	4cl	5.00
<b>Fernet Branca</b>	4cl	5.00
<b>Campari</b> <sup>1</sup>	4cl	5.00
<b>Cynar</b>	4cl	6.00
<b>Jägermeister</b>	4cl	5.00

<b>LIQUEUR</b>		
<b>Cinnamon liqueur</b>	4cl	5.00
<b>Sambuca</b>	4cl	5.50
<b>Eggnog</b> <sup>8</sup>	4cl	5.00
<b>Nut liqueur</b>	4cl	5.00
<b>Baileys Irish Cream</b>	4cl	6.00

<b>FORTIFIED WINE / VERMOUTH</b>		
<b>Belsazar Red</b>	5cl	6.50
<b>Belsazar Rosé</b>	5cl	6.50

<b>DURBACHER LIQUEURS</b>		
<b>Vineyard peach</b>	4cl	6.00

<b>DURBACHER FRUIT BRANDIES</b>		
<b>House liquor</b>	4cl	5.00
<b>Mirabelle</b>	4cl	5.00
<b>Pflüml-Brand</b>	4cl	5.00
<b>Williams pear</b>	4cl	5.00
<b>Noble hazelnut</b>	4cl	5.00
<b>Apricot</b>	4cl	6.00
<b>Noble plum</b>	4cl	6.00

<b>ZIEGLER</b>		
<b>Old apple</b>	4cl	11.00
<b>Old plum</b>	4cl	12.00
<b>No. 1 Wild cherry</b>	4cl	20.00

<b>BRANDY</b>		
<b>Asbach Uralt</b> <sup>1</sup>	4cl	6.00
<b>Asbach Uralt</b> <sup>1</sup> Private-Brand 8 Years	4cl	7.00
<b>Asbach Uralt Selection</b> <sup>1</sup> 20 Years	4cl	15.00

<b>CLEAR &amp; CARAWAY</b>		
<b>Three Sixty Vodka</b> <sup>1</sup>	4cl	6.00
<b>Sash and Fritz</b> <sup>1</sup> German wheat vodka	4cl	7.00
<b>Grasovka</b> <sup>1</sup>	4cl	6.00
<b>Helbing Kümmel</b> <sup>1</sup>	4cl	6.00
<b>Linie Aquavit</b> <sup>1</sup>	4cl	6.00
<b>Otto von Schrot und Korn</b> <sup>1</sup> Double grain with style / oak barrel	4cl	8.00

<b>POMACE</b>		
<b>Durbacher Marc von Riesling</b>	4cl	7.00

<b>WHISKY</b>		
<b>Evermann</b> <sup>1</sup> <i>The whisky from the Black Forest</i>	4cl	8.00

<b>SCOTCH</b>		
<b>Johnnie Walker Red</b> <sup>1</sup>	4cl	6.00
<b>Johnnie Walker Black</b> <sup>1</sup>	4cl	8.00
<b>Johnnie Walker Green</b> <sup>1</sup>	4cl	11.00
<b>Johnnie Walker Blue</b> <sup>1</sup>	4cl	19.00

<b>MALT</b>		
<b>Glenfiddich 12 Y</b> <sup>1</sup>	4cl	9.00
<b>Glenfiddich 18 Y</b> <sup>1</sup>	4cl	12.50
<b>Lagavulin 16 Y</b> <sup>1</sup>	4cl	10.00
<b>The Dalmore 12 Y</b> <sup>1</sup>	4cl	8.00
<b>The Dalmore 15 Y</b> <sup>1</sup>	4cl	12.00
<b>The Dalmore 18 Y</b> <sup>1</sup>	4cl	19.00
<b>Loch Lomond 12 Y</b> <sup>1</sup>	4cl	7.00
<b>Glenmorangie 10 Y</b> <sup>1</sup>	4cl	9.00
<b>Glenmorangie 14 Y</b> <sup>1</sup>	4cl	14.00

<b>AMERICAN</b>		
<b>Jack Daniel's</b> <sup>1</sup>	4cl	8.00
<b>Jim Beam</b> <sup>1</sup>	4cl	7.00

<b>RUM</b>		
<b>Havana Club 3 Years</b>	4cl	5.00
<b>Havana Club 7 Years</b>	4cl	8.00

Our food and drinks may contain allergens.  
For more information, please ask our service staff.  
Allergens (allergen labelling according to EU directive):

- A Cereals & products containing gluten
- B Crustaceans & crustacean products
- C Eggs & products
- D Fish & fish products
- E Nuts & nut products
- F Soy & soy products
- G Milk & milk products (including lactose)
- H Shell fruits & shell fruit products
- I Celery & celery products
- M Mustard & mustard products
- N Sesame seeds & sesame seed products
- O Sulphur dioxide & sulphites  
> 10 mg/kg, > 10 mg/l as SO2
- P Lupins & lupin products
- R Molluscs & mollusc products
- Z Miscellaneous

Additives (food additives subject to labelling):

- 1 with colourant
- 2 with preservatives
- 3 with antioxidants
- 4 with flavour enhancer
- 5 sulphurised
- 6 blackened
- 7 with phosphate
- 8 with milk protein
- 9 caffeinated
- 10 containing guanine
- 11 with sweetener
- 12 contains a source of phenylalanine
- 13 waxed
- 14 with taurine
- 15 with nitrite curing salt
- 16 with one type of sugar and sweetener
- 17 can have a laxative effect if consumed in excess
- 18 with nitrate
- 19 genetically modified raw material

All prices in euros (€) including statutory VAT.  
Spelling mistakes, changes and errors reserved.

Design by: www.jayben.de



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## ASPARAGUS SEASON

### AT JÄGER & LUSTIG

Our asparagus is served with  
Butter<sup>6</sup> or Sauce Hollandaise<sup>6,3,7,11</sup>

**Asparagus cream soup** 9.00  
roasted white and green asparagus tips |<sup>6</sup>

**Pea-Asparagus-Terrine** 13.00  
Rosehip sauce

**Asparagus salad** 16.00  
Strawberries | Roasted seeds  
Raspberries | Herbed vinaigrette  
|<sup>M,N</sup>

**White asparagus** 18.00  
1 pound asparagus | New potatoes

**2x Hamn** 25.00  
Ham rolls air-dried & smoked  
|<sup>2,3,7,15,18</sup>

**Viennese veal schnitzel** 29.00  
1 pound asparagus  
Potato-Cucumber-Salad |<sup>A,C,G,M,I</sup>

from Mid-April

### SUNDAY ROAST

every Sunday 12.00 PM - 6.00 PM

**Piglet crust roast**  
Rocket dumpling | Sauerkraut |<sup>1,2,3</sup>

**19.50**

## JÄGER'S BREADS

*Sourdough bread, crusty*

<b>Jäger's bread greeting</b> Rauken-Obatzda   Tomatoes   Salt vegetables   <sup>AG,M</sup>	<b>6.00</b>
<b>Cottage bread</b> Cottage cheese   Honey   Radishes   Roasted seeds   <sup>AG,N</sup>	<b>8.00</b>
<b>Tomato bread</b> „Old“ tomatoes   Onions Goat cheese   Salted butter   <sup>AG</sup>	<b>8.00</b>
<b>Duck rilette</b> Duck rilette   Apple compote   Wild herbs   <sup>A</sup>	<b>8.00</b>
<b>Wild mushroom bread</b> Herb mushrooms   Mushroom cheese   Thyme   <sup>AG</sup>	

<b>Waiting bread board</b> <i>for 4 people</i> Ideal as a starter - selection of all breads, with pickled, sour vegetables   <sup>AG,M,N</sup>	<b>33.00</b>
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## BEER BITES

<b>Three ways of cucumber</b> Pickled   Mustard-seasoned   Herbed   <sup>M</sup>	<b>6.00</b>
<b>Beets</b> Beets   Radishes   Raspberries   <sup>G</sup>	<b>9.00</b>
<b>Sausage salad</b> Radishes   Radishes   Pickles   <sup>M,2,3,15</sup>	<b>9.00</b>
<b>Salty board</b> <i>for 2 people</i> Cheese platter   Fig mustard   Salty biscuits   Bread   <sup>G,M</sup>	<b>16.00</b>

## SHARING IS CARING

*for 4 people*

<b>Young beef leg pulled</b> <i>- Brandenburg -</i> Black beer sauce   Roasted peppers Potato-Carrot-Celery-Puree   <sup>AG,1</sup>	<b>99.00</b>
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## SOUP

<b>Paprika soup</b> Meadow flowers   Parsley oil   <sup>G,1</sup>	<b>9.50</b>
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## JÄGER'S HOME KITCHEN

<b>3 eggs with Frankfurt herbs</b> Smashed small potatoes   <sup>CG,M</sup>	<b>19.00</b>
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<b>Forester's goulash</b> Rocket and spinach dumpling   <sup>AC,G</sup>	<b>19.00</b>
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<b>Königsberger Klopse</b> Mashed potatoes   Yellow beets   Caper sauce   <sup>AC,G</sup>	<b>19.00</b>
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<b>Duck fricassee</b> Mashed potatoes   <sup>AG</sup>	<b>19.00</b>
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<b>Calf liver</b> Mashed potatoes   Apple rings Fried onions   <sup>AG</sup>	<b>19.50</b>
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<b>Homesick plate</b> Venison bratwurst   Piglet belly   Smoked pork neck Rocket dumplings   <sup>AM,2,3,7,15,18</sup>	<b>23.00</b>
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<b>Viennese veal schnitzel</b> Cucumber and potato salad   <sup>AC,G</sup>	<b>27.00</b>
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## RECOMMENDATIONS

OF THE CHEF

<b>Wild boar cheeks</b> Potato puree   Broad beans   <sup>A1</sup>	<b>23.00</b>
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<b>Wild duck breast</b> Potato rosti   Wild broccoli   <sup>G1</sup>	<b>24.00</b>
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<b>Piglets on a spit</b> Wild bacon   Sprouted cabbage Pine honey spaetzle   <sup>AC,2,3</sup>	<b>24.00</b>
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<b>Venison rump steak</b> Pine honey spaetzle   Bunch carrots   <sup>A1</sup>	<b>26.00</b>
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## APPETIZERS

<b>Hackepeter</b> Red onions   Small capers Organic egg yolk   Cucumber triplets   <sup>AC</sup>	<b>13.00</b>
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<b>Beetroot &amp; Goat</b> Wild herb salad   <sup>G,1,8</sup>	<b>14.00</b>
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<b>Ragoût fin from the duck</b> Puff pastry pie   Cheese thalers Meadow mushrooms   <sup>AC,G</sup>	<b>14.00</b>
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<b>Piglet served cold</b> Fine slices of pork fillet & belly   Mustard sour cream Coleslaw   Garden herb broth   <sup>G,M</sup>	<b>15.00</b>
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<b>Once everything, please</b> <i>for 4 people</i> Appetizer selection   <sup>AC,G,1,M,8</sup>	<b>33.00</b>
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## SALADS

<b>Tomato bread salad</b> Roasted bread cubes   Roasted seeds   Cherry tomatoes Rocket   Red onions   Basil   <sup>AG,H</sup>	<b>14.00</b>
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<b>Wild rocket</b> Kohlrabi   Goat cheese   Strawberries Chives   Flowers   <sup>G</sup>	<b>15.00</b>
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<b>Head &amp; heart of salad</b> Tomato-Pepper-Dressing   Crispy croutons   <sup>A</sup>	<b>16.00</b>
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## VEGAN & GREEN

<b>Shaved colorful beets</b> Apple   Caramelized roasted kernels   <sup>H</sup>	<b>16.00</b>
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<b>Pea-based meatloaf</b> Celery puree   <sup>1</sup>	<b>19.00</b>
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<b>Cabbage &amp; roots</b> Wild cauliflower   Carrot-Celery-Puree   <sup>1</sup>	<b>19.00</b>
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<b>Baked cauliflower</b> Cauliflower   Wild garlic sour cream   <sup>AG</sup>	<b>22.00</b>
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**GOOSE**  
OR NOTHING

Goose dinner at Jäger & Lustig  
daily from November 11th, 2026