

DRINKS

WINE BY GLASS

WHITE		
Gelber Muskateller ⁵	0,20l	8.00
QbA, dry, Rheinhessen, von Spieß		
König Riesling ⁵	0,20l	8.00
Riesling, QbA, dry		
Grauburgunder ⁵	0,20l	8.50
Durbacher, QbA, dry		
Kaitui ⁵	0,20l	11.00
Markus Schneider, Pfalz, Sauvignon Blanc, dry		
RED		
Heinrich Gies Merlot ⁵	0,20l	8.50
Pfalz, dry		
Roter Hirsch ⁵	0,20l	9.00
Durbacher Jäger-Cuvée		
Ursprung Cuvée ⁵	0,20l	11.00
Markus Schneider, Pfalz, Tumult in the glass, dry		
ROSÉ		
Durbacher Rosé ⁵	0,20l	8.50
QbA, dry		

BOTTLED WINES

EXCLUSIVE JÄGER & LUSTIG BOTTLED WINES

Klingelberger Riesling ⁵	Fl. 1,50l	45.00
Durbacher, QbA, dry		
Grauburgunder ⁵	Fl. 1,50l	45.00
Durbacher, QbA, dry		
Roter Hirsch ⁵	Fl. 1,50l	45.00
Durbacher Jäger-Cuvée		
Durbacher Rosé ⁵	Fl. 1,50l	45.00
QbA, dry		

WHITE		
Klingelberger Riesling ⁵	Fl. 0,75l	25.00
Durbacher, QbA, dry		
Grauburgunder ⁵	Fl. 0,75l	26.00
Durbacher, QbA, dry		
Weißer Cuvée ⁵	Fl. 0,75l	30.00
Matthias Gaul, Pfalz		
Gelber Muskateller ⁵	Fl. 0,75l	33.00
QbA, dry, Rheinhessen, von Spieß		
Riesling ⁵	Fl. 0,75l	38.00
QbA, Robert Weil, Rheingau, medium strong		
Weißburgunder ⁵	Fl. 0,75l	39.00
QbA, Dreissigacker, Rheingau, medium strong		
Kaitui ⁵	Fl. 0,75l	39.00
Markus Schneider, Pfalz, Sauvignon Blanc, dry		

RED		
Spätburgunder ⁵	Fl. 0,75l	25.00
Durbacher Kochberg		
QbA, dry		
Roter Hirsch ⁵	Fl. 0,75l	30.00
Durbacher Jäger-Cuvée		
Heinrich Gies Merlot ⁵	Fl. 0,75l	32.00
Pfalz, dry		
Ursprung Cuvée ⁵	Fl. 0,75l	35.00
Markus Schneider, Pfalz, Tumult in the glass, dry		
Black Print ⁵	Fl. 0,75l	39.00
Markus Schneider, Pfalz, Cuvée, herbal spicy, powerful		
Tohuwabohu ⁵	Fl. 0,75l	49.00
Markus Schneider, Pfalz, berry, spicy		
ROSE		
Durbacher Rosé ⁵	Fl. 0,75l	25.00
QbA, dry		

SPARKLING WINE & RIESECCO

Riesecco - Perlwein ⁵	0,10l	6.50
dry		
Dursecco Rosé ⁵	Fl. 0,75l	33.00
Durbacher Edelmann ⁵		
Sparkling wine, dry		
Durbacher Edelmann Rosé ⁵	0,10l	6.50
Sparkling wine, dry		

SPRITZER

Helene Spritzer	0,20l	8.50
Pear juice, Elderflower syrup, Fresh mint, Soda, Lime juice		
Hugo		8.50
Riesecco ⁵ , Raspberry syrup, Fresh mint, Soda, Lime juice		
Helga		8.50
Riesecco ⁵ , Raspberry syrup, 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 Eater		8.50
Lemon liqueur, Sugar, White wine, Riesecco, Lemons		
Aperol Spritz		8.50
Aperol ¹ , Riesecco ⁵ , Fresh orange, Soda		

BEER

DRAFT BEER		
Späten Hell ¹	0,50l	5.00
Trüber Werner ^A	0,50l	5.50
Cloudy natural pilsner, exclusively brewed		
Jäger Land - Pils ⁵	0,50l	5.20
Schwarzer Löwe ⁵	0,50l	5.50
Dark beer from Bavaria		
Franziskaner Hefeweizen ^A	0,50l	5.50
Apple-Radler^A		
Lemon-Radler ^A	0,50l	5.00
Orange-Radler ^A	0,50l	5.00
Pear-Radler ^A	0,50l	5.00
Bear-Spritz ^{A,1,4,7}	0,50l	5.00
Aperol, Sprite, Beer		
Potsdamer ^{A,1,7}	0,50l	5.00
Raspberry cask, beer		
BOTTLED BEER		
Franziskaner Hefe ⁵	0,50l	5.50
Crystal		
Franziskaner Hefe ⁵	0,50l	5.50
alcohol-free		
Späten ^A	0,50l	5.50
alcohol-free		

THE HOST DRINKS

Cherry blossom Spritz		8.50
Gin, lemon, Cherry blossom syrup		
Jägeron ^{5,1,3}		9.00
Hey Friedrichshain Gin, Campari, Vermouth rosé		

NON-ALCOHOLIC DRINKS

Römerquelle	0,33l	0,75l	3.50	6.50
Mineral water sparkling or still				
Coca-Cola ^{5,9} / Coca-Cola Zero	0,20l	0,40l	3.50	4.90
Fanta ⁵ / Sprite ⁵ / Spezi ¹			3.50	4.90
Schweppes ^{1,12}			3.50	4.90
Bitter Lemon / Ginger Ale				
Tonic Water / Wild Berry				
Säfte	0,20l	0,40l	4.50	5.50
Orange juice / Tomato juice / Banana juice				
Cherry juice / Blackcurrant juice / Apple juice				
Passion fruit juice / Rhubarb nectar				

All juices are also available as a spritzer

HOT DRINKS

ANDRASCHKO KAFFEE MANUFAKTUR

Espresso ⁹		2.50
Coffee ⁹		3.00
Big Coffee ⁹		4.00
Cappuccino ^{9,1,8,9}		4.00
Milk Coffee ^{9,1,8,9}		4.00
Latte Macchiato ^{9,1,8,9}		4.50
Pot of tea		6.00
Pot of fresh tea		8.00
optionally fresh mint, lemon or ginger		

LONGDRINKS

Gin Tonic ¹²		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 ¹		9.00
Monkey 47 Gin Tonic		13.00

BITTER / HERBAL

Ramazzotti	4cl	5.00
Averna	4cl	5.00
Underberg	2cl	4.00
Unicum	4cl	5.00
Fernet Branca	4cl	5.00
Campari ¹	4cl	5.00
Cynar	4cl	6.00
Artichoke / Heart schnapps		
Jägermeister	4cl	5.00

LIQUEUR

Cinnamon liqueur	4cl	5.00
Sambuca	4cl	5.50
Eggnog ⁸	4cl	5.00
Nut liqueur	4cl	5.00
Baileys Irish Cream	4cl	6.00

FORTIFIED WINE / VERMOUTH

Belsazar Red	5cl	6.50
Belsazar Rosé	5cl	6.50

DURBACHER LIQUEURS

Vineyard peach	4cl	6.00
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DURBACHER FRUIT BRANDIES

House liquor	4cl	5.00
Mirabelle	4cl	5.00
Pflüml-Brand	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 Uralt ¹	4cl	6.00
Asbach Uralt ¹	4cl	7.00
Private-Brand 8 Years		
Asbach Uralt ¹	4cl	15.00
Selection ¹		
20 Years		

CLEAR & CARAWAY

Three Sixty Vodka ^A	4cl	6.00
Sash and Fritz ²	4cl	7.00
German wheat vodka		
Grasovka ^A	4cl	6.00
Helbing Kummel ^A	4cl	6.00
Linie Aquavit ¹	4cl	6.00
Otto von Schrot und Korn ^A	4cl	8.00
Double grain with style / oak barrel		

POMACE

Durbacher Marc von Riesling	4cl	7.00
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WHISKY

Evermann ¹	4cl	8.00
The whisky from the Black Forest		

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 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 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 Soya & soya 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
- 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.

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JÄGER & LUSTIG

REGIONAL • DELICIOUS
HOMEMADE



TURNIP & RADISH



Radish
Butter |^G

8.50

May turnip soup
Chive oil & toasted
farmhouse bread |^{A,G,L}

9.50

2 meat balls
with a fried egg
Rutabaga and apple purée |^{A,C,G,L,M}

17.50

Duck giblets &
Turnip goulash
Pulled duck |^{G,L,O}

21.50

Tender Kassler roast
& Piglet belly
Mashed turnips |^{G,L}

22.50

Swede and vegetable stew
with duck breast |^{G,L}

23.50



SUNDAY ROAST

every Sunday 12.00 PM - 6.00 PM

JÄGER'S BREADS

Sourdough bread, crusty

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

Waiting bread board <i>for 4 people</i> Ideal as a starter - selection of all breads, with pickled, sour vegetables ^{AG,M,N}	33.00
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APPETIZERS

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

BEER BITES

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



JÄGER'S HOME KITCHEN

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

SALADS

Tomato bread salad Roasted bread cubes Roasted seeds Cherry tomatoes Rocket Red onions Basil ^{AG,H}	14.00
Wild rocket Kohlrabi Goat cheese Strawberries Chives Flowers ^G	15.00
Head & heart of salad Tomato-Pepper-Dressing Crispy croutons ^A	16.00

SHARING IS CARING

for 4 people

Young beef leg pulled - Brandenburg - Black beer sauce Roasted peppers Potato-Carrot-Celery-Puree ^{AG,I} 99.00
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SOUP

Paprika soup Meadow flowers Parsley oil ^{G,I} 9.50

FISH

Trout - whole fried - Potato-Cucumber-Horseradish-Salad, Barrel butter foam sauce ^{D,G} 22.00

RECOMMENDATIONS OF THE CHEF

Wild boar cheeks Potato puree Broad beans ^{A,I} 23.00
Wild duck breast Potato rosti Wild broccoli ^{G,I} 24.00
Piglets on a spit Wild bacon Sprouted cabbage Pine honey spaetzle ^{AC,2,3} 24.00
Venison rump steak Pine honey spaetzle Bunch carrots ^{A,I} 26.00

VEGAN & GREEN

Shaved colorful beets Apple Caramelized roasted kernels ^H	16.00
Pea-based meatloaf Celery puree ^I	19.00
Cabbage & roots Wild cauliflower Carrot-Celery-Puree ^I	19.00
Baked cauliflower Cauliflower Wild garlic sour cream ^{AG}	22.00

GOOSE OR NOTHING

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