

SCHANKHALLE PFEFFERBERG

OUR BEER

Our very own brewmaster Thorsten Schoppe brews his beer by hand, in small batches, with the highest quality ingredients. He doesn't filter or heat treat, ensuring his beverage is the freshest and hardest you can find.

| <u>EXCLUSIVES* FOR THE SCHANKHALLE BY SCHOPPE</u> | 0,3 ltr | 0,5 ltr |
|---|----------------|----------------|
| PRENZ`L PILS* Draft Beer by Schoppe Bräu ABV 5 % Plato 12° IBU 30 <i>Refreshing and hoppy rough.</i> | 3,50 € | 5,50 € |
| SOMMERMÄRCHEN – Wheat beer by Schoppe Bräu ABV 5,6 % Plato 14° IBU 30 <i>Surprisingly refreshing, sparkling, fruity and lighthearted.</i> | 3,50 € | 5,50 € |
| INDIA PALE ALE of the Week beer by Schoppe Bräu <i>An always new and freshly brewed IPA from the tap. For more information please ask our service team.</i> | 4,00 € | 6,00 € |
| BERLINER SCHNAUZE – Dark lager beer by Schoppe Bräu ABV 6,3 % Plato 15,5° IBU 30 <i>Cheeky and friendly. Dark, a bit nutty and full of flavour.</i> | 4,00 € | 6,00 € |
| FLOWER POWER SESSION IPA by Schoppe Bräu ABV 4,7 % Plato 11° IBU 45 <i>Fruity, flowery and a little resinous, but also with full hoppy flavour.</i> | 4,00 € | 6,00 € |
| SEASONAL SPECIAL <i>Just ask our staff for our seasonal beers and offbeat specials.</i> | 4,00 € | 6,00 € |
| PRENZ`L RADLER <i>With Sprite</i> | 3,50 € | 5,50 € |
| LAMMSBRÄU PILS, organic Pils, alcohol free 0,33 bottle | 4,00 € | |
| MAISEL'S WEISSE, wheat beer, alcohol free 0,5 bottle | | 4,50 € |

ABV = Alcohol by Volume/ Alkohol, Plato = Grad Plato, IBU = International Bitterness Unit

SCHANKHALLE PFEFFERBERG

MENU

SOUP

COLD BEETROOT-CHERRY SOUP EURO 5,50

STARTERS

SALAD „SCHANKHALLE“ with croutons, cherry tomatoes and apple-mustard dressing

| | |
|------------------------|------|
| small | 4,50 |
| large | 7,50 |
| + fried chicken breast | 4,50 |

CAESAR SALAD with Roman salad, tomatoes, croutons and Caesar dressing 7,50

+ fried chicken breast 4,50

ROCKET SALAD with pomegranate, tomato chutney and house dressing 8,00

+ fried chicken breast 4,50

SAVOURIES

BREWER GRAINS BREAD with flank steak, grilled vegetables and gremolata 9,50

with avocado salsa, chopped egg and shallots 8,00

with fresh goat cheese, dried apricots and honey 7,00

GRILLED OCTOPUS with potatoes, cherry tomatoes, celery and lemon 11,00

BEEF TARTARE 140 g bavarian beef with egg yolk, shallots, gherkins, capers, anchovies and brewer grains bread 16,00

OUR KITCHEN TIMES:

Sun – Thu 5:00 p.m. – 10:00 p.m.

Fri & Sat 4:00 p.m. – 10:00 p.m.

SCHANKHALLE PFEFFERBERG

MAIN DISHES

| | EURO |
|--|-------|
| SCHNITZEL Brandenburgian pork escalope in brewer grains crust with lukewarm potato-cucumber-salad | 18,00 |
| FRIED BLACK PUDDING with mashed potatoes, apple, roasted onions and dark beer sauce | 16,90 |
| ½ CHICKEN with grilled sweet potatoes, herb dip and jus | 17,00 |
| BURGER with 180g fresh minced meat in brioche bread, served with tomato, pickled cucumber, homemade BBQ sauce and chips | 13,00 |
| + Taleggio cheese on top | 1,50 |
| CATFISH & CHIPS from the <i>StadtFarm</i> * with pumpkin seed dip, peas and chips, served with vinegar | 13,00 |
| * further information on the last page | |
| BEEF BRISKET (smoked for 12 hours) with celery puree and root vegetables | 19,00 |
| GNOCCHI with field beans, roasted salsiccia and spicy tomato creme | 15,00 |

VEGETARIAN

| | |
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| VEGETARIAN BURGER with grilled halloumi, pickled grilled vegetables and hummus | 12,00 |
| BARLEY AND GREEN SPELT RISOTTO with parmesan, slops and rocket | 14,00 |

DESSERTS

| | |
|--|------|
| CRÈME CATALAN with blueberries | 8,00 |
| WARM CHOCOLATE CAKE with marinated berries and vanilla ice cream | 8,00 |

FOR THE LITTLE BREWERS

| | |
|--|------|
| SCHNITZEL (PORK) with fries | 7,50 |
| CHICKEN BREAST STRIPS with potato mash and salad garnish | 7,00 |
| SWEET POTATO FRIES with homemade dip | 5,50 |
| POTATO FRIES with homemade dip | 3,50 |

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SCHANKHALLE PFEFFERBERG

BEVERAGES

| <u>GIN & TONIC</u> | EURO | <u>LIQUOUR</u> | EURO |
|---|------|---|------|
| MAMPE BERLIN DRY GIN 42% & Tonic | 7,50 | MAMPE HALB & HALB 31% | 3,00 |
| TANQUERAY LONDON DRY 43,7% & Tonic | 8,50 | <i>Herbs & bitter orange</i> | |
| BRICK GIN 40% & Tonic | 8,50 | JÄGERMEISTER 35% | 3,00 |
| | | RAMAZZOTTI 30 % 5cl | 5,50 |
| | | HAZELNUT BOOZE 35 % | 3,00 |
| <u>LONGDRINKS</u> | | <u>WATER</u> | |
| APEROL SPRITZ | 6,00 | IONISED BREW WATER* 0,2 ltr | 1,50 |
| HUGO, <i>with a lot of fresh mint</i> | 6,00 | IONISED BREW WATER* 0,75 ltr | 3,60 |
| MOSCOW MULE | 9,00 | <u>LEMONADE</u> | |
| BULLEIT BOURBON, COLA | 9,00 | FRITZ ORGANIC LEMONADE | 3,60 |
| PAMPERO ESPECIAL RUM, COLA | 8,00 | <i>Lemon, Orange 0,2 ltr</i> | |
| VODKA SOUR | 8,50 | FRITZ ORGANIC LEMONADE SPRITZER | 3,60 |
| <i>Stolichnaya, Zitronensaft, Zuckersirup</i> | | <i>Apple, Rhubarb 0,2 ltr</i> | |
| WHISKY SOUR | 8,50 | FRITZ-KOLA 0,2 ltr | 3,60 |
| <i>Bulleit, Zitronensaft, Zuckersirup</i> | | FRITZ-KOLA sugar free 0,2 ltr | 3,60 |
| KIR ROYAL | 5,50 | RIXDORFER KEG SODA 0,33 ltr | 3,60 |
| <i>Privat Cuvée dry and cassis</i> | | SCHWEPPES Dry Tonic 0,2 ltr | 3,60 |
| <u>BOURBON & SCOTCH</u> | 2cl | THOMAS HENRY 0,2 ltr | 3,60 |
| BULLEIT BOURBON 45% | 3,50 | <u>JUICE</u> | |
| BULLEIT BOURBON RYE 45% | 4,00 | ORANGE JUICE | 3,60 |
| MONKEY SHOULDER SINGLE MALT 40% | 4,50 | APPLE JUICE | 3,60 |
| AUCHENTOSHAN 12Y 40% | 5,50 | <u>KAFFEE & TEA</u> | |
| GLENFIDDICH 12Y 40% | 6,50 | AMERICANO | 3,50 |
| DALWHINNIE 12Y 43% | 7,00 | CAPPUCCINO | 3,50 |
| <u>RUM</u> | | ESPRESSO | 2,50 |
| BOTUCAL RUM 12Y 40% | 5,00 | ESPRESSO DOUBLE | 4,00 |
| PAMPERO ESPECIAL 40% | 3,50 | LATTE MACCHIATO | 4,00 |
| <u>SCHLADERER BANDY</u> | | HOT CHOCOLATE | 3,50 |
| RASPBERRY BRANDY | 3,50 | CRAFT TEA | 3,50 |
| FRUIT WATER | 3,50 | mint, lemon-mint, ginger, ginger-orange | |
| CHERRY BRANDY | 3,50 | TEA | 4,00 |
| WILLIAMS PEAR BRANDY | 3,50 | diverse varieties | |
| <u>KLARER</u> | | | |
| BERLINER BRANDSTIFTER grain spirit 38% | 3,50 | | |
| STOLICHNAYA VODKA 40% | 3,50 | | |

* OUR IONISED BREW WATER IS SOMETHING QUITE SPECIAL INDEED. CHEERS!

SCHANKHALLE PFEFFERBERG

WINE

OUR RECOMMENDATION

| | 0,2 ltr | 0,75 ltr |
|--|---------|----------|
| BÉRY 'LE CHOCOLAT' MERLOT, Mooiplaas, Stellenbosch – South Africa <i>A flavour of cherry, light mocha and dark chocolate.</i> <i>On the palate silky tannins in beautiful harmony with the full fruit.</i> | 7,50 € | 25,00 € |
| SCHUCKERT, Zweigelt Exklusiv, Austria <i>Dark ruby garnet, youthful reflexes, clear cherry jam in the nose,</i> <i>on the palate delicate vanilla, spicy berries, with a smokey touch.</i> | 7,00 € | 24,00 € |

WHITE

| | | |
|---|--------|---------|
| DICKES B, a fruity temptation from Südpfalz, Germany <i>An exclusive cuvée for Berlin. Slight apple & pear flavour.</i> <i>Riesling, Pinot Blanc and a little bit of Müller Thurgau</i> | 6,00 € | 25,00 € |
| GEISSER CHARDONNAY, Südpfalz, Germany <i>Pure Chardonnay, meltingly smooth with powerful mountain peach flavour</i> | 7,00 € | 21,00 € |
| CHARLES SMITH KUNG FU GIRL RIESLING, Washington State, USA <i>A Roundhouse Kick for your senses, exotically fruity</i> | 8,00 € | 24,00 € |
| 2017 GEISSER, Pino blanc, Germany <i>Vigorously-aromatic impressions of quince and cantaloupe</i> | 8,00 € | 24,00 € |
| SMILING KANGAROOHS PRIVAT Cuvée dry, 0,1 ltr <i>Deutschland – Pfalz</i> | 5,00 € | |
| White Wine Spritzer, DICKES B und BREW WATER | 5,00 € | |

RED

| | | |
|---|--------|---------|
| DICKES B, red and saucy, Pfalz, Germany, 1 ltr <i>Very much like Berlin: Intense, vigorous and a little bit naughty</i> | 6,00 € | 25,00 € |
| GEISSER WILDWECHSEL, Pfalz, Germany <i>Strong Cuvée of Acolon, Pinot Noir, Cabernet & Merlot</i> <i>The flavour of berries and cherries complements our hearty cuisine just perfectly</i> | 7,00 € | 21,00 € |
| CHARLES SMITH VELVET DEVIL MERLOT, Washington State, USA <i>99% Merlot, 1% Cabernet. Fruity flavours and a touch of cedar wood</i> | 8,00 € | 24,00 € |
| PAIRINGS SHIRAZ GRENACHE, South Australia <i>A taste of cherry on the tongue while a bit of pepper tickles the palate.</i> | 8,00 € | 24,00 € |

SCHANKHALLE PFEFFERBERG

The StadtFarm

What means Smart Urban Farming? Ultra-local – seasonal – sustained!

In a sustainable cycle, called AquaTerra Ponik, we produce locally and sustainably:
Salads, herbs & vegetables, as well as fresh fish.

With our visionary approach we save 80% of land, 80% of water consumption and 85% of CO₂ emissions compared to traditional agriculture - right in the middle of Berlin! We do without artificial fertilizers, hormones and antibiotics. These are not necessary in our system. We are concerned here with the transformation of the food industry - for the people of today and the world of tomorrow. „From the city, for the city.“ is our motto. So it's particularly fitting that we're working with the **Braugasthaus** of the **Schankhalle Pfefferberg** to whom regional and fresh food is particularly important. And our fish and salads are hardly fresher or more regional.
Enjoy your meal!



Besucherzentrum und Hofladen

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