

RESTAURANT JULIUS

STARTERS

€

- Seasonal salad with radish, asparagus, small tomatoes, 8,50
snow peas, rocket and scamorza from Jüterbog
Geil's Grauer Burgunder trocken 0,2l € 7,20
- Smoked warm sturgeon with caviar, apple and asparagus salad 9,50
Flint Weingut Hofmann 0,2l € 7,70
- Warm soft cheese with bread, herb salad, tomato, pear and herb butter 9,80
Geil's Weißer Burgunder trocken 0,2l € 7,20

SOUP

€

- Bouillabaisse with saffron, pikeperch cube and small crayfishes 6,50
- Spinach cream soup with poached quail egg and potato cake 5,50
- Chicken consommé with turnips, spring onions, 5,50
capellini pasta and slices of chicken breast

VEGETARIAN

€

- Asparagus (500 g) with potatoes and Hollandaise sauce 19,00
Bacchus trocken, Weingut Hofmann 0,2l € 7,70
- In addition you can select:**
- Boiled and cured ham 6,50
- Small escalope of pork 8,00
- Fried perch fillet 6,50
- Fagottini with wild garlic and tomatoes 9,00
Geil's Chardonnay 0,2l € 7,20
- New potatoes with herbs, vegetables and baked sheep's milk cheese 9,50
Sauvignon Blanc Weingut Gallé 0,2l € 7,20

JULIUS' CLASSICS

€

- Salad Niçoise according to the original recipe of Auguste Escoffier 7,00
Geil's Grauer Burgunder 0,2l € 7,20
- Veal fillet skewer „Jacques Rosenstein“ with mushrooms caps, 23,00
pods, almond-breaded croquettes and Sauce Béarnaise
Grüner Veltliner „Laurenz und Sophie“ 0,2l € 7,50
- Crème brûlée of organic eggs, milk and fair trade cane sugar 6,00
Grans Fassian Nr. 9 0,2l € 7,20

All Julius' Classics as 3-course menu incl. wines € 39,00

We do not use ingredients that are subject to specific labelling requirements.

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MAIN DISHES

€

Braised shoulder of Linum veal with herbed radishes and potato lime purée	18,50
Odins Brandenburger Honigbier 0,3l € 4,00	
Fried char fillet with herbs, licorice orsotto, dandelion, dandelion purée and potato wedges	18,50
Sauvignon Blanc Weingut Gallé 0,2l € 7,20	
Beef fillet with three kinds of peas (buttered peas, pea purée and sautéed pea seeds), smoked garlic and potato tartlet	25,00
Geil's Merlot 0,2l € 8,50	
Escalope of venison with asparagus and sautéed potato slices Saraceno il Primitivo del Salento Apulien Italien 0,2l € 6,50	20,50
Saltimbocca of corn-fed chicken breast with spring onions, carrots, new potatoes and sherry jus	18,50
Geil's Chardonnay 0,2l € 7,20	

DESSERTS

€

Warm cheese cake with nut ice cream, caramel and apple salad Grans Fassian Nr. 9 0,2l € 7,20	6,00
Strawberry pistachio parfait with vanilla and warm white chocolate praliné	6,50
Geil's Huxelrebe Auslese 0,1l € 7,50	
Strawberry consommé with home-made chocolate cardamom candy Geil's Rosé 0,2l € 7,70	4,50
Warm rhubarb pie with aniseed ice cream Geils Grauer Burgunder 0,2l € 7,20	6,00

Please do not hesitate to ask for our cheese offer.
We serve international cheese delicacies with brown bread.



Sense & Season at Hotel Berlin, Berlin

Our food & beverage outlets cultivate a special culinary delight. Thus, we serve meals and beverages under the directive of our established guidelines at our Restaurant Julius. It is our pleasure to serve you seasonal and regional inspired delicacies, prepared by every trick in the book.

All Prices incl. service and VAT

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