



We are looking forward to seeing you. ..

rotisserie WEINGRÜN

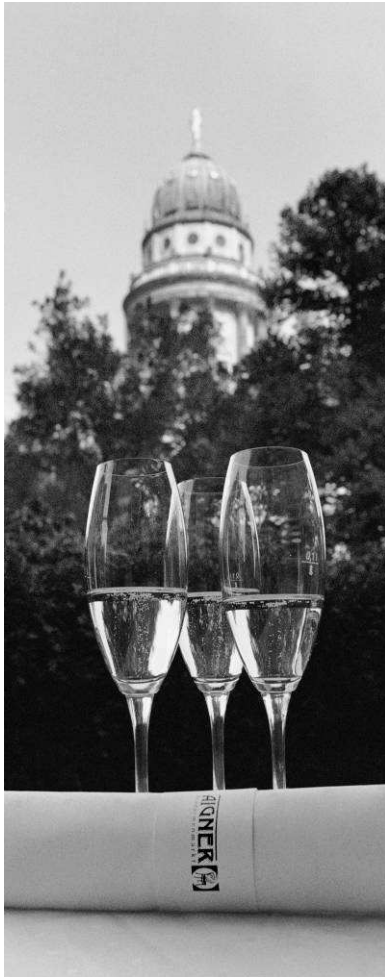
Dear Guests,

We hope to tempt your appetite and increase your interest for our restaurant with our banquet suggestions. Thank you for your interest in our services, which are available to you either in one of our restaurants or as part of our catering possibilities.

Please take your time when considering the options of your menus. We are gladly available to help you plan and carry out the event of your choice.

Choose one of the following suggestions for a complete menu. If certain dishes within your chosen menu should not appeal to you, then they can, of course, be traded with dishes from other listed menus. Feel free to put together a menu that pleases you. Eventual changes in price will be recalculated.

Our Restaurant Information at a glance



Aigner am Gendarmenmarkt
Französische Straße 25,
10117 Berlin
Tel.: 030- 203751850/51
Fax: 030-203751859
E-Mail:
info@aigner-gendarmenmarkt.de
Homepage:
www.aigner-gendarmenmarkt.de
Business hours: daily from 12:00
(Kitchen until 23:30)

Maximum capacity for Restaurant:
190 persons
Minimum charge for the exclusive
booking of the restaurant for an
evening event:
Sun.- Thurs. Euro 7,500.00
Fri. or Sa. Euro 9,500.00

Maximum capacity for the
Delphinium event room:
190 persons
Rental cost of Delphinium for an
evening event: Euro 1,400.00

The maximal number of persons
served with our catering
department up to now is 2,500.
We also have experience with
successful catering events in the
Staatsoper Berlin (1000 people)
and in the Hamburger Bahnhof
Museum (1,800 people), as well
as events on a smaller scale.

Altes Zollhaus
Carl-Herz-Ufer 30, 10961 Berlin
Tel.: 030-6923300, 030-6917676
Fax: 030-6923566
info@altes-zollhaus.com
Homepage:
www.altes-zollhaus.com



Business hours:
Tues. - Sat. from 18:00
With a party of 25 or more:
daily from Noon
Maximum capacity for Restaurant:
80 persons
Minimum charge for the exclusive
booking of the restaurant:
Euro 3,000.00

Maximum capacity for the
Schmugglerscheune: 90 persons
Minimum charge for booking of
the entire house: Euro 6,000.00

Rotisserie Weingrün,
Gertraudenstraße 10-12,
10178 Berlin
Tel.: 030-20621900
Fax: 030-20623800
e-mail:info@rotisserie-weingruen.de
Homepage
www.rotisserie-weingruen.de
Business hours Mo-Sat. from 17.00
Maximum capacity : 80 persons
Maximum charge for the exclusive
booking of the restaurant for an
evening event: € 3000,00



Reservation and Event Contract

Date: _____ Time: _____

Number of persons: _____

Name: _____

Dear Guests,

Please choose one of the suggested menus for your event (one menu per event). If one of the dishes in the menu is not to your liking, you can, of course, trade it with another dish from a different menu. We will recalculate the possible difference in price, and inform you thereof. All prices are all-inclusive, and include the compulsory value-added tax.

Please inform us of the number of expected guests for your event at the time of reservation. You do have the chance to tell us the exact number of guests we can expect, which in turn is the number of menus you would like to order, and therefore the basis of the final bill, up to two workdays before the day the event takes place.

If the event should not take place, without fault of the Restaurant, then the Restaurant Aigner has the right to charge for the preparation costs, especially for those of the food.



If the event should be cancelled, then the restaurant has the right to:

If cancelled 8 to 14 days before the planned date, then compensation for 33% of the lost food sales. If this has not been concretely planned, then following will be applied: Minimum menu price* X the number of persons planned.

If cancelled up to 7 days before the planned date, then compensation for 66% of the lost food sales. If this has not been concretely planned, then the following will be applied: Minimum menu price* X the number of persons planned.

If cancelled up to 2 work days before the planned event, then 100% of the lost food sales.

**The minimum menu price is Euro 27.00 for lunch and Euro 36.00 for dinner.*

We wish you an enjoyable time, and enjoy your meal!
Your Rotisserie Weigrün Team

We consent to, and agree with the listed terms and agreements.

Date:.....

.....
Legally binding signature

Please return the signed agreement per fax to:
0049 (30) 203 75 18 59

„Fun with Appetizers“

Do you want to bring your guests a step
**closer to Germany, and especially to our
region of Berlin and Brandenburg?**

...then we warmly recommend these selected delicacies, in small 5 Euro portions, which reflect the culinary culture of our region and country!

You can order these “typically German” dishes additionally to your chosen menu, quickening your guests’ appetite as they look forward to what comes next...

Have fun sampling!

Mini grill sausages on Riesling cabbage with horseradish

Probably the world’s best black pudding roasted in a mustard crust

Königsberg Meatballs with red beets and caper sauce

The original mini curry sausage on a paper plate

Lukewarm veal rissole with mustard and potato salad

Soft-boiled Berliner Mustard egg with crispy bacon

Small cabbage rolls with roasted onions

Smoked matjes herring filet with Hausfrau dressing and chives

Fried Palatine stuffed pork stomach on a pointed cabbage salad

Air-dried mountain ham with Spreewald gherkins



Menu 1 "Berliner Menu"

Berliner potato soup

With marjoram and mini- meatballs

~

Regional Pikeperch

Under a dill crust, served on Spreewald stewed cucumbers

~

Sorbet

Of "Berliner Weißen"

~

Regional Farm duckling

Oven roasted with creamed savoy cabbage and potato cakes

~

Red fruit jelly

The Berlin Classic, served with vanilla ice cream

~

45,00 Euro

Without pikeperch 40,00 Euro

Menu 2

Carpaccio

From filet of young bull, with potato-olive puree, arugula pesto and a small salad

or

Duck rillet

(Duck meat cooked in its own fat)

On roasted coarse grain bread with original Frankfurt green herb sauce

Scallops

In caper-lemon broth with Chorizo and bean sprouts

Sea bass

Under a celery crust, on truffled creamed spinach

or

Haunch of lamb

Lightly smoked and pink fried, on colourful sage-beans with aged balsamic vinegar

Our Apple Crisp

With vanilla ice cream and whipped cream

or

Rosemary Cream

Flambé cream with sage-pears

3 course menu 39,00 Euro

4 course menu 48,00 Euro

Menu 3

Marinated market vegetables

with meadow herbs and grilled sea bass

or

Pea soup

our beloved pea soup with butter croutons

~

Sauerbraten

marinated young bull topside, braised in Spätburgunder and served with potato puree and vegetable sauce

or

Filet of Salmon

under a parmesan crust, on Mediterranean vegetables with herb pesto

~

“Mohr im Hemd”

warm chocolate soufflé with whipped cream

or

Raspberry Royal

With lemon sorbet

3 course menu 39,00 Euro

3 course menu with soup 36,00 Euro

Menu 4

Tsar Salmon filet

warm smoked,
on paprika-couscous salad

~

Riesling- mustard soup

light and frothy,
with red wine ham

~

Potato-Chanterelle mushroom strudel

with our own chive sauce

~

Filet of Beef

under a herb crust,
served with yellow baby carrots
and a duet of sauces

~

Catalonian cream

caramelized with brown sugar
and blueberries in cassis sauce

57,00 Euro

without strudel 49,00 Euro

Menu 5

Salmon tart

Home marinated and smoked salmon tart,
with wild herb salad and lime vinaigrette

or

Rolled pickled brown trout

In a herbs and spice broth

or

Red lentils

Frothed red lentil soup with smoked trout filet and dill

~

Guinea hen

Corn-fed guinea hen fricassee with morel mushrooms
and peas

~

Suckling veal

Saddle of suckling veal in herb pancakes and braised
veal on colourful baby root vegetables

or

Oxen Cheeks

Stewed with oven tomatoes and creamed polenta

~

Chocolate cake

Filled with warm nougat, served on wild forest berries in
cassis sauce

or

Praline ice cream parfait

With marinated plums

3 course menu 42,00 Euro

4 course menu 49,00 Euro

4 course menu with soup 45,00 Euro

Menu 6 Vegetarian menu

Vegetable Tatar

From fresh vegetables
with our special mayonnaise

or

Roquefort & Pears

Warm, on potato pancakes
with rosemary caramel

or

Salad

Beetroot salad with horseradish mousse
and Styrian pumpkinseed oil

~

Buffalo milk mozzarella

Breaded in Viennese style,
on Mediterranean vegetables

or

Spinach strudel

Oven baked, on melted cherry tomatoes

or

Phyllo dough pockets

Baked crispy, with Egerling mushroom
and paprika couscous

~

Morello Cherries

Marinated morello cherries with c
ardamom-coffee cream and crumbles

or

Free choice of dessert

3 course menu 33,00 Euro

4 course menu 38,00 Euro

Menu 7 Gala menu

Black Red Gold

Mullet caviar and tsar salmon filet on
thinly diced fried potatoes

~

Essence of calf tail

With sherry and Swabian filled pasta

~

Lobster couscous

Half of a lobster with a
light crustacean sauce

~

Wild forest berry sorbet

Infused with champagne

~

Venison calf

Pink fried saddle of young venison filet
under an apricot crust, with truffled dumplings

~

Tete de moine

Freshly, coarsely grated
with fig mustard

~

Ice cream soufflé

From Grand Marnier

Menu price 85,00 Euro

Menu without lobster 75,00 Euro

Dear Guests,

Do you have special or specific ideas for your menu?
Would you like to trade dishes from another menu?

The entire Aigner team is here to fulfil your wishes.
We can also gladly offer you seasonal menu ideas or
take specific dietary limits into account.

Just talk to us. . !

Heinz Klement



Born in Graz/ Austria

1971/74- finished training to be a chef in the
Restaurant „Pichlmaier“ in Graz

Hotel InterContinental Genf, Schweiz
Hotel Klosterbräu Seefeld, Österreich
Hotel InterContinental Hamburg
Hotel Schweizerhof Berlin
Hotel Kempinsky Berlin
Penta Hotels München
Wirtshaus Halali Berlin-Wannsee

And since May 2009 head chef in
Restaurant „Rotisserie Weingrün“

My favourite menu

Lukewarm smoked eel on scrambled eggs
with chives and roasted whole grain bread,
served with Spreewald sour cream cucumbers

~

Crisp fried pike perch filet on cassoulet beans

~

Grilled filet of beef and braised beef shoulder
with thyme-artichokes and potato pyramid cake

~

Tonka bean cream with crumbles
and balsamic vinegar cherries

52,00 Euro

“The Horcher menu, including wine tasting” We want to offer you something new. . .

Our thought behind this menu is to offer something that fits well to a wine tasting from Horcher, our Palatinate vineyard.

Your guests will receive a description of the wines from winemaker Wolfgang Grün with their meal, placed directly under their glasses, in order to offer a better understanding of, and a chance to taste the peculiarities and aromas of the different wines.

For starters our Winzersekt will be served. Then, throughout the three course dinner, two white wines will be served parallel to the appetizer, as well as two red wines with the main dish.

We hope to guide the communication of the guests in the direction of wine topics, and want to give them the opportunity to taste and compare two wines at once.

An aromabome comes with dessert, which should provide enough topics of conversation with its variety of intense aromas.

Which wine fits best to which meal? What are the differences and how do I learn to recognize the tastes? Etc.

Of course we have translated the wine descriptions into many different languages in order to bring our international guests closer to German wines.



Two people who understand both wine and pleasure

Owner Herbert Beltle and our wine grower Wolfgang Grün

Horcher Menu

A small greeting from the kitchen

Horcher Winzersekt

~

Winemaker's salad

with roasted belly of pork, walnuts and grapes

2007 Renommée Horcher Riesling dry

or

2007 Renommée Horcher Riesling fine dry

Herbed Trout

with a light Riesling-mustard sauce and warm onion tart

2007 Renommée Horcher Pinot Gris

~

Shoulder of a young bull

braised and served with vegetable sauce and butter napkin-dumplings

2006 Cuvée Cabernet, Barrique

or

2006 Spätburgunder, Barrique

~

Semolina pudding

with preserved caramel-apricots and vanilla ice cream

2007 Cuvée Ideal

3 courses, including wine and mineral water- 69,00 Euro

4 courses, including wine and mineral water- 75,00 Euro

„Something to drink with that ?“

In order to make it easier for you to calculate your event, we would like to offer you a variety of drink packages to accompany your meal.

Each of these offers includes wine from our own vineyard, HORCHER, in the Palatinate. The winemaker and cellarmaster, Wolfgang Grün, gladly puts his name on the line for his products.

Lunch Drink Package:

1 Glass Horcher wine, 0.2 litre Cuvee white or red
Alternative: 2 Berliner Pilsner Beer or 2 soft drinks
½ Bottle of water (with or without gas)
1 coffee – espresso – tea
12,00 Euro

Evening Drink Packages:

Package black

½ Bottle of Horcher wine 0.5 litre, Cuvee white or red
Alternative Berliner Pilsner Beer or soft drinks
½ Bottle of water (with or without gas)
1 coffee – espresso – tea
18,00 Euro

Package bronze

1 Glass of the house aperitif (Calvados apple)
½ Bottle Horcher wine, white or red
½ Bottle of water (with or without gas)
1 coffee – espresso – tea
27,00 Euro - without aperitif 21,00 Euro –

Package violet (0.75 litre Renommée Horcher barrique)

1 Glass of the house aperitif (Calvados apple)
½ Bottle Horcher wine, white or red
½ Bottle of water (with or without gas)
1 coffee – espresso – tea
34,00 Euro

For reception or cocktails

Cold Snacks

Boiled beef gelée

With fresh horseradish
2.90 Euro

Vegetables

Crudité with horseradish dip
2.90 Euro

Tête de Moine

Grated rose with whole grain bread
2.90 Euro

Mini-Mozzarella

On a kebab with cherry tomatoes
2.90 Euro

Smoked Salmon

With cucumber
3.40 Euro

Bruschetta

With tomato and basil
2.30 Euro

Parma ham

Wrapped around grissini bread sticks
2.90 Euro

Cold water shrimps

Served in artichoke bottom
3.40 Euro

Oxen tatar

From free range oxen, served on
pumpernickel
3.40 Euro

Pickled eggs

Halved and filled
1.70 Euro

Eel

Beech-smoked, on small rolls
3.40 Euro

Duck liver parfait

In Calvados jelly
3.40 Euro

Mini meatballs

Original Berliner with mustard
1.70 Euro

“Rollmops”

Rolled pickled herring with gherkins
1.70 Euro

Balik salmon

With its own caviar
5.60 Euro

Sushi roll

Homemade, with avocado
2.20 Euro

Canapés

Your choice. or a colourful mix
2.70 Euro

Warm Snacks

Mini currywurst

Berlin's famous sausage with curry
ketchup
2.90 Euro

Black pudding

Pan fried and served with glazed apple
slices
2.90 Euro

Vegetable wan-tan

With curry dip
2.30 Euro

Nürnbergger

Small, grilled sausages on sauerkraut
4.30 Euro

Scampis

Baked, with aioli dip
4.00 Euro

Onion tart

A Palatinate regional specialty
2.90 Euro

Bitoks

Spicy Russian meatballs with tomato sauce
2.30 Euro

Chicken sate

With peanut sauce
3.40 Euro

Sweet snacks

Filled mini pastries

A Berlin classic
1.70 Euro

Strawberries

In a chocolate tart
2.90 Euro

Petit fours

Colourful mixture
2.60 Euro

Red Fruit jelly

Served in a glass with vanilla sauce
3.40 Euro

Midnight soups

Goulash Soup

Simply tasty
5.60 Euro

Sour Spicy soup

Like in Asia
5.60 Euro

Potato soup

With marjoram and sausages
5.60 Euro

Cream of tomato soup

With fresh basil
5.60 Euro

We kindly request that you order at least 10 of each type of chosen snack, and that you do not exceed 12 choices of different snacks.

Berlin Buffet

Soup

Berliner potato soup with sausage

or

Schultheisser lentil soup

Salads

Cucumber salad with dill sour cream

Tomato salad with chives and onions

Potato salad with bacon

Regional green leaf salad with a choice of dressings and sourdough croutons

Cold dishes

A colourful choice of marinated herring

Poultry roulade with spinach and herbs on a sprout salad

Choice of Havelland smoked fish with creamed horseradish

Filled Berliner pickled eggs

Warm dishes

Braised beef roulade in Pinot Noir sauce with vegetable strips and potato gratinée

Veal rissole with braised onions and pan-fried potatoes

Swabian pockets from the herbal broth

Dessert

Red fruit jelly with vanilla cream and liquid cream

Coffee cream tart

Oma's semolina pudding with apple compote

Cheese

A selection of organic cheeses with grapes and walnuts, fresh butter, breadbasket

Reservations starting with 30 people

36,00 Euro

In addition we offer:

Havel river pike perch on braised cucumbers

p.P. 8,00 Euro

Our Brandenburg free-range oven roast duckling with creamed savoy cabbage

p.P. 8,00 Euro

If you wish, we can gladly arrange Berliner Originals for your event, such as the Rixdorfer flower lady or the Old Berlin hurdy-gurdy man.



Mediterranean Buffet

Soups

Potato-Tomato soup with spicy hot salami
or
Bouillabaisse of Mediterranean Sea fish
with Sauce Rouille and roasted white bread

Salads

Arugula Salad with coarsely grated Parmesan cheese
and balsamic-vinaigrette, prepared at the buffet
Vine-tomato and mozzarella salad with fresh basil
Sprout salad with Coppa ham
Tuscan noodle salad with feta cheese

Cold dishes

Pink fried breast of Barbary duck on marinated Mediterranean vegetables
(i.e. eggplant, zucchini, champignons, and bell pepper)
Marinated salmon with olive pesto
Carpaccio of free range oxen
with arugula pesto and Parmesan cheese

Warm dishes

Penne piccolo rigate with herbed cream,
feta cheese and bell pepper
Loup de Mar in a caper-lemon broth
with Chorizo and bean sprouts
Pan-tossed tips of a young bull fillet with
dried tomatoes, olives, and gnocchi

Cheese

French cheese variation with fig-mustard and fruit-bread,
oven-fresh baguette and butter

Dessert

Spanish almond cake with caramel cherries
White chocolate mousse with strawberries in a chocolate mantle
Crème brûlée with cassis-blueberries, caramelized at the table

Reservations starting with 30 persons -49,00 Euro

Gala Buffet

Soup

Cepés mushroom soup with butter croutons

Salads

Tomato salad with buffalo milk mozzarella
Zesty artichoke-mussel salad
Green leaf salad from the backyard
with sourdough croutons and garden sprouts

Cold dishes

Jumbo-shrimp and cavaillon melon cocktail
Smoked brown trout with apple horseradish
Lombard Bresaola with lime oil
Duck liver parfait in calvados jelly
Pink fried prime rib with tartar sauce
Whole poached salmon and house-marinated salmon
with a duet of sauces
Carpaccio from free range Argentinean oxen
with arugula pesto and roasted seeds

Warm dishes

Tournedos from Charolais Beef
with cognac pepper sauce and potato gratin
Dover sole, rolled and filled, in a champagne sauce
with basmati rice
Truffled cream gnocchi with leaf spinach

Cheese

Choice of organic cheeses from Ander`l Bauer
with grapes and walnuts, bread basket and fresh butter

Dessert

Baked nut strudel with wild forest berries
Tonka bean cream with blueberries in cassis sauce
Petit fours and raspberry tart

Reservations starting with 30 persons -75,00 Euro

We also offer additionally "Our chocolate fountain"
Liquid, warm chocolate with exotic as well as local fruit and mini donuts for dipping – 5,00 Euro per person

Only flying is better...

Flying Buffet 1

Warm onion tart

of the Palatinate region

~

Potato soup

Served in a mocca cup with fresh chive

~

Berliner mini meatballs

With mustard and seasoned gherkins

~

Boiled beef gelée

Homemade and served with seed oil and horseradish

~

Salmon Tatar

With lime oil on daikon radish sprouts

~

Cabbage roulade

Filled with chicken and served with diced bacon and onions

~

Mini-Currywurst

The classic Berliner served on a paper plate

~

Brie tart

Baked in a wine dough, with cranberries

~

Mini filled pastries

Berliner classic

~

Red fruit jelly

Served in a glass with vanilla sauce

~

Panna Cotta

This time with chocolate

p.P. 36,00 Euro

Flying Buffet 2

Wheat roulade

Filled with home marinated salmon and sprout salad

~

Boiled beef gelée

Austrian specialty with seed oil and horseradish

~

Cream of parsley soup

Served in a mocca cup

~

Mini mozzarella

With cherry tomatoes

~

Vitello tonato

Of Brandenburg veal with a tuna sauce spiked with capers

~

Maki-Sushi

With avocado and cold water shrimps

~

Sate sticks

With breast of guinea hen and peanut sauce

~

Filet of pike perch

Crispy fried with lukewarm potato salad

~

Black pudding

Roasted, with apple slices

~

Risotto Pieces

Baked with Parmesan on melted cherry tomatoes

~

Tiramisu

Served in a glass

~

Catalonian cream

With blueberries in black currant sauce

p.P. 48,00 Euro

Flying Buffet 3

Duck liver parfait

In Calvados jelly with glazed apples

~

Mediterranean terrine of vegetables

With goats milk cheese

~

Cold water shrimp

In a mocca cup

~

Balik salmon

Smoked, with Frankfurt green herb sauce

~

Carpaccio

Of young bull filet with arugula pesto and roasted seeds

~

Smoked eel

Lukewarm with regional cucumber salad

~

Roulade of Sole

With truffled cream spinach

~

Sate stick

Of marinated filet of beef with port wine sauce

~

Phyllo dough

Baked with paprika couscous on tomatoes

~

Tete de moine

With fig mustard and aged balsamic vinegar

~

Nougat cream

Caramelized with brown sugar, served with kumquats

~

Petit fours

p.P. 50 Euro

Our Grill-Menu

Beforehand

Starters from our menu of the day

or

From our classics

Black Red Gold

Mullet caviar and tsar salmon filet on thinly
diced fried potatoes

Prime boiled beef
fried in the mustard-crust with lettuce
and our special dressing

Crusty baked pike perch
with lukewarm potato-cucumber salad
and rocket salad-pesto



Between

Mixed grill

2 sorts of meet from our flame-grill
i.e. chicken from Paderborn, controlled
upbringing
calf's spare ribs
crusty roast pork from the saalow herb pig
Fish of the day (i.e. sea bass, char, gilthead...)

with it

Two sauces of our offer

Small fried potatoes with rosemary, olive oil &
sea salt with thyme

Afterwards

Please choose your dessert
out of our menu

or

Out of our classics

Warm crumble (with seasonal fruits)
with vanilla ice cream
and whipped cream

Catalonian cream
with blueberries in black currant sauce

Our warm chocolate cake,
melting inside and ice cream

Cheese Cheese Cheese

39,00 Euro

