

Homemade spent grain bread with...	EUR
linseed oil, quark with cress and cherry tomatoes	6,00
sour milk cheese, marinated radishes and rocket (arugula)	6,00
bacon jam, an organic fried egg and gherkins	7,50
From Pfefferbräu garden	
Salad bowl	
with a fruity – yogurt dressing, radish, tomato and cucumber	8,00
alternatively with fried roastbeef strips and aioli dip	12,50
Small wild herbs salad as an accompaniment or appetizer	4,00
with orange yogurt dressing, croutons and cress	
Out of the soup pot	
Pfefferbräu potato soup	4,50
with mildly salted thyme - croutons and cress	
Celery foam soup	4,80
with violet potatochips and herb pesto	
Brewmaster's favorites	
2 crispy country pork Schnitzel from the Mecklenburger country pig	14,50
additionally with lukewarm potato cucumber salad	
Brewmaster pepper steak 220 gram Rumpsteak with peppersauce	19,80
with roasted potatoes and small wild herbs salad	
Fillet medallions out of the iberico pig	16,50
with lemon - pepper, apricots - cabbage and parmesan potatoes	
Brewmasters butcher blossom 3 different german sausages from the grill	
with mashed potatoes and creamy cabbage	
Roastbeef ink fried cold from the board	14,00
with roasted herbs potatoes and fine remoulade sauce	
Beef goulash braised in our dark lager beer ,	14,90
with sour cream, spent grain bread and cabbage salad	
Corn chicken baked in the oven	
with orange - pepper, sweet potato - horseradish puree and tomato basil sugo	17,50
From the sea and the river	
Grilled rosefish fillet	
with potato - sesame - crust and pine nut spinach	15,80
Our specialties of matjes you find it on our special card: The matjes is there!	
Vegan / Vegetarian	
Crispy red beetroot buffer with Tahin - chickpea puree	14,00
Fresh cheese noodles with a selection of three different cheeses	13,80
with roasted onions, spring leek and small wild herbs salad	
The sweet ending	
Crème caramel with Grand Marnier fruits	6,50
Cheese cake crumble with chocolate - chili ice cream	6,00
For the little brewmaster of tomorrow	
Small country pork Schnitzel from the mecklenburger country pig	6,00
Cheese noodles or noodles with butter	6,00 / 4,00

Our kitchen times

Tue - Thu 17:00 - 22:30 hrs / Fri - Sun 12:00 - 22:30 hrs

We accept your kitchen order by 22.15 hrs.

After the kitchen we offer you a small selection of cold snacks for beer.

If you are intolerant, please contact the service personnel and hand over the allergen list.

HOPS, MALT & ELBOW GREASE

Our brewmaster, Thorsten Schoppe, has stood by this motto since day one. He 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. Thorsten pursues off the beaten track brewing methods alongside traditional ones for superlative results. Today, what has come to be known as CRAFT BEER is often associated with slick jargon, but Thorsten is first and foremost a brewer – simply so and proud of it! Cheers!

EXCLUSIVES* FOR THE PFEFFERBRÄU by Thorsten Schoppe	0,3ltr	0,5ltr
Prenz'l Pils*	3,20	5,10
<u>ABV</u> <u>Plato</u> <u>IBU</u>		
5,0% 12° 30		
Refreshing and hoppy rough. Before, during or after your meals as well as in between.		
Prenz'l Pale Ale*	3,40	5,30
<u>ABV</u> <u>Plato</u> <u>IBU</u>		
5,6% 14,5° 40		
Our Pale Ale, born on the Pfefferberg! Fruity, fresh and delightful hoppy.		
Sommermärchen - Wheat beer by Schoppe Bräu	3,40	5,30
<u>ABV</u> <u>Plato</u> <u>IBU</u>		
5,6% 14° 30		
Surprised refreshing, sparkling, fruity and lighthearted. A great miracle every day.		
Berliner Schnauze - Dark beer by Schoppe Bräu	3,50	5,50
<u>ABV</u> <u>Plato</u> <u>IBU</u>		
6,3% 15,5° 30		
Berlin wouldn't be Berlin without it's bighearted bluntness. Cheeky and warm without being sweet, dark, a bit nutty and full of flavour.		
Splash Summer Ale by Schoppe Bräu	3,60	5,80
<u>ABV</u> <u>Plato</u> <u>IBU</u>		
3,9% 10° 30		
May the summer come to Berlin. Refreshingly, slight spiciness and slender. A great thirst extinguisher with fruity hop aromas.		
Seasonal Special	3,60	6,00
Just ask our staff for our seasonal beers and offbeat specials		
Prenz'l Radler	3,20	5,10
Totally different! Fresh lemon juice, a bit of syrup, refreshing Prenz'l Pils and some fizzy brewing water		
Lammsbräu organic Pils alcohol free 0,33 bottle	3,50	
Maisel's Weisse wheat beer alcohol free 0,5 bottle		3,90

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

Gin and Tonic

Mampe Berlin Dry Gin & Tonic 42%	6,90
Perfect match = Thomas Henry Tonic	
Tanqueray London Dry & Tonic 43,7%	7,90
Perfect match = Schweppes DRY Tonic	

Vermouth

Belsazar DRY & TONIC	5,50
Belsazar white dry, Thomas Henry Tonic	
Belsazar RED	5,50
Belsazar Red, Schweppes DRY Tonic	

Oldies But Goldies

Aperol Sprizzzzzz - the original from Austria	5,50
Hugo - with a lot of fresh mint	5,50
Hugo Wheat	6,00
- our housemade interpretation	
Moscow Mule - spicy	8,90

Sparkling wine

Smiling Kangaroos Privat Cuvée dry, Pfalz, Germany	3,50
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One Bourbon, one Scotch, and one Beer* ...exactly in this order.

Bulleit Bourbon 45%	2cl* 3,50
Straight Bourbon	
Bulleit Bourbon Rye 45%	4,00
Full bodied rye power	
Monkey Shoulder Single Malt 40%	4,50
Wild but mild	
Auchentoshan 12y 40%	5,50
From the Scottish Low Lands	
Glenfiddich IPA Single Malt 40%	7,50
Extraordinary	
Bulleit Bourbon Cola 45%	7,90

Rum

Botucal Rum 12y 40%	4,90
Pampero Especial 40%	3,50
Pampero Especial Cola 40%	7,90

Liquor

Mampe halb & halb	2,50
Herbs & sweet orange	
Jägermeister	2,50
Classic from Wolfenbüttel...„Wolf what?“	
Hazelnut booze	3,00
Original from Austria	

Spirits

Also available as Boilermaker
with our exclusive Prenz'1 Pils beer 0,3ltr

Berliner Brandstifter grain spirit 38%	2cl 3,50/5,90
Stolichnaya Vodka 40%	3,50/5,90
Von Freude Hamburg beer spirit 40%	5,50/7,90
Heiland Doppelbock beer liquor 22%	5,00/7,40

Home Sweet Home

Premium spirits infused
with Kampot pepper. Really hot!

Stolichnaya Vodka	3,50
Infused with dark red Kampot pepper	
Berliner Brandstifter grain spirit	3,50
Infused with red Kampot pepper	
Bulleit Bourbon	3,50
Infused with white Kampot pepper	

0% alc.

Our ionised brew water is
something quite special indeed
Cheers!

0,2ltr	1,00
0,75ltr	3,50
Organic Lemonade 0,33ltr	3,50
Apple Spritzer, Lemon, Orange, Rhubarb	
Coca Cola, Coca Cola Zero, Spezi 0,33ltr	3,20
Juice 0,2ltr	3,00
Apple, Orange	
Berlin Fassbrause 0,33ltr	3,40
keg soda	
Thomas Henry 0,2ltr	3,00
Spicy Ginger, Exotic Mango, Tonic	

Sweppes Dry Tonic	3,00
Homemade iced tea	3,20

Coffee

Cafè Crème	2,80
Cappuccino	2,90
Espresso	1,80
Espresso double	3,60
Latte Macchiato	3,50
Hot chocolate	2,80

Fresh Tea

Orange, ginger, agave syrup	3,00
Lemon, mint, agave syrup	3,00
Fresh mint tea	3,00
Fresh ginger tea	3,00

*John Lee Hooker 1977

** all liqueur available also in 4cl

*** please ask our staff for allergens and additives

Wine of the month:

0,2ltr 0,75ltr

2015 Rucahue Estate Carménère Rosè, D.O. Loncomilla Valley, Chile

4,90 22,00

In the nose more delicate strawberry scent, racy and expressive.
A perfect companion for dinner and by lukewarm summers.

White

0,2ltr 0,75ltr

Dickes B, a fruity temptation from Südpfalz, Germany. **^HOME BRAND^**

4,90 24,00*

An exclusive cuvée for Berlin

B=Berlin. Slight apple & pear flavour.

Riesling, Pinot Blanc and a little bit of Müller Thurgau

Geisser Chardonnay, Südpfalz, Germany

5,90 22,00

Pure Chardonnay, meltingly smooth with powerful mountain peach flavour

Charles Smith Kung Fu Girl Riesling, Washington State, USA

6,90 25,00

A Roundhouse Kick for your senses even Chuck Norris would approve of.

Exotically fruity

Pairings Riesling Gewürztraminer, South Australia

6,90 25,00

Spicy with a touch of lemon

Red**Dickes B** red and saucy from Südpfalz, Germany**^HOME BRAND^**

4,90 24,00*

Very much like Berlin though: Intense, vigorous
and a little bit naughty**Geisser Wildwechsel**, Südpfalz, Germany

5,90 22,00

Strong Cuvée of Acolon, Pinot Noir, Cabernet & Merlot

The flavour of berries and cherries complements our hearty
cuisine just perfectly**Charles Smith Velvet Devil Merlot**, Washington State, USA

6,90 25,00

99% Merlot, 1% Cabernet.

Fruity flavours and a touch of cedar wood... it's a blast!

Pairings Shiraz Grenache, South Australia

6,90 25,00

A taste of cherry on the tongue while a bit of pepper tickles
the palate... `nuff said

* liter bottle