

WELCOME TO THE ZOLLPACKHOF

THE FIRST INN IN THE 17TH CENTURY

In November 1685, Elector Friedrich Wilhelm laid the foundation stone for our present Zollpackhof. Only a few years later, the Huguenot Menard opened an inn with a garden in the „Moabiter Werder“. It soon became a popular destination for the Huguenots living in Berlin and for Berlin’s high society.

In cooperation with the **Augustiner** Brewery, the oldest brewery in Munich, Zollpackhof was extensively renovated and rebuilt in 2016, following old building plans from the turn of the century, so that a modern and cozy inn with a beer garden could be created directly in the government district. In terms of cuisine, we aim to delight you with traditional German specialties, of course including regional influences. In addition, a freshly tapped **Augustiner!**

GET COMFY...		€
Augustiner Hell Schnitt		approx. 0,3 l 4,30
Augustiner Hell Halbe		0,5 l 5,80
Augustiner Hell Mass		1,0 l 11,00
Aperol Spritz		0,3 l 9,50
WE ALSO RECOMMEND		
Mini meatballs with lukewarm potato and cucumber salad, gherkin, Obazda (traditional Bavarian cheese spread) and tarragon mustard, in addition pretzel chips and 2 slices of bread		9,90
Small „Brotzeit“ board (<i>perfect for two to share</i>)		16,70
Black Forest ham, smoked pork, „Pfefferbeißer“-sausage, Obazda (traditional Bavarian cheese spread), egg, gherkin, Bavarian radish, bread basket and salted butter		

All prices include VAT

ZOLLPACKHOF TAPAS TO SHARE €

Board with cured ham 12,80

South Tyrolean Casa Modena with cornichons,
 horseradish and pretzel chips

Board with cheese

Tête de Moine with grapes, tomato jam and pretzel chips 12,30
 (Pairs perfectly with a glass of Beerenauslese)

Board with grilled peppers

Pimientos de Padrón with Maldon salt, served with olive tapenade,
 pearl onions and pretzel chips 12,30

ADD-ONS:

Tête de Moine (cheese) 5,90

South Tyrolean cured ham 5,90

Pair of Pfefferbeißer (pepper sausage) 4,90

Mini meatballs (3 pieces) 4,90

Pimientos de Padrón 4,90

Tomato jam 3,90

Olive tapenade 3,90

Pearl onions 3,00

Cornichons 3,50

Pretzel chips 1,50

Grapes 2,00

BAVARIAN CHARCUTERIE PLATE

Small „Brotzeit“ board (as a starter) 16,70

Black Forest ham, smoked pork, „Pfefferbeißer“-sausage, Obazda
 (traditional Bavarian cheese spread), egg, gherkin, Bavarian radish,
 bread basket and salted butter

SOUPS

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Vegetarian soup of the day	7,60
Berlin-style potato soup with Vienna sausages	8,40

STARTERS

Fresh radish with chive bread	8,60
Homemade Obazda (1 scoop) with oven-fresh pretzel	8,90
Bavarian sausage salad with red onions, radishes, gherkin and pretzel chips	11,60
Mini meatballs with lukewarm potato and cucumber salad, gherkin, Obazda and tarragon mustard, in addition pretzel chips and 2 slices of bread	9,90

SALADS

Caesar salad with croutons, Parmesan cheese and Caesar dressing	13,60
Large mixed salad with cucumber, red onion, corn, bell pepper, carrot, and popcorn sprouts, served with balsamic dressing or yogurt dressing	12,10

SALAD EXTRAS:

+ Glazed chicken stripes	6,40
+ Extra balsamic dressing	1,50
+ Extra yogurt dressing	1,50
+ Extra Caesar dressing	1,50
+ A basket of homemade bread (6 half slices)	6,60
+ Oven-fresh pretzel	4,20
+ Butter with Maldon-salt	1,50

SCHNITZELS

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Original Wiener Schnitzel from veal with lemon and cranberry	29,90
Schnitzel „Vienna Style“ from pork with lemon	21,90
Munich Schnitzel from pork in a breading of fresh horseradish and sweet mustard	23,90
+ Creamy mushroom sauce	4,90
+ Cranberries	1,50

We serve our schnitzels with side salad, lukewarm potato and cucumber salad, French Fries or fried potatoes with bacon

SAUSAGES

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Sausage Plate „Munich“ Pair of Munich Weißwurst with Händlmaier’s sweet mustard and oven-fresh pretzel	11,30
Sausage Plate „Berlin“ Currywurst (2 pieces) from regional production with homemade curry sauce and French Fries	16,90
Sausage Plate „Nuremberg“ Nuremberg sausages (9 pieces) with Augustiner dark beer sauce, in addition sauerkraut and mashed potatoes	18,60
Sausage Plate „Zollpackhof“ One Currywurst, Nuremberg sausages (3 pieces), a pair of Pfefferbeißer, in addition lukewarm potato and cucumber salad	17,50



DELICACIES

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Roast pork in Augustiner dark beer sauce, in addition Bavarian cabbage and potato dumplings with buttered breadcrumbs	19,90
Crispy pork knuckle fresh from the oven on Augustiner dark beer sauce, served with sauerkraut and potato dumplings with buttered breadcrumbs	23,70
Dry-aged pork chop from Havelländer pork with herb butter and jus, served with green beans and pan-fried potatoes with bacon	27,90
Tender braised regional ox cheek with buttered sugar snap peas and potato-garlic mousseline	26,80
Entrecôte with herb butter, served with French Fries and salad bouquet	27,90
Deboned chicken leg, marinated with honey, thyme and garlic with tomato-scented vegetables and herb rice	23,40

DELICACIES EXTRAS:

+ Small mixed salad with cherry tomatoes, cucumber, bell pepper, carrot spaghetti and balsamic dressing	6,40
+ Extra creamy mushroom sauce	4,90
+ Extra Augustiner dark beer sauce	3,00
+ Extra herb butter	2,50
+ Extra cranberry	1,50
+ Extra bacon	2,00

VEGETARIAN DELICACIES

Vegetarian cheese spaetzle with leek and fried onions	17,40
Vegetarian south Tyrolean dumpling trilogy with tomato-sage ragout and parmesan	17,60
 Vegan yellow curry with seasonal vegetables and sesam-coriander rice	17,10
 Vegan vegetable maultaschen with chive cream, in addition roasted cauliflower and mashed sweet potatoes	17,50
EXTRAS WITH OUR VEGETARIAN DELICACIES:	
+ Small mixed salad with cherry tomatoes, cucumber, bell pepper, carrot spaghetti and balsamic dressing	6,40
+ Extra bacon	2,00

FOR OUR SMALL GUESTS UP TO 12 YEARS

Small schnitzel „Vienna Style“ from pork with French Fries	12,30
Nuremberg sausages (6 pieces) with mashed potatoes	11,10
Pasta with tomato sauce	8,90
Chicken nuggets with French Fries	9,10
Räuberteller (plate for little food robbers)	0,00

SIDE DISHES

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Side salad	6,40
Cucumber salad	6,40
Lukewarm potato and cucumber salad	6,40
Little Caesar salad	6,40
French Fries	6,40
Mashed potatoes	6,40
Fried potatoes with bacon	6,40
Potato dumplings with buttered breadcrumbs	6,40
Bacon beans	6,40
Organic fried egg	3,00

FROM OUR IN-HOUSE PÂTISSERIE

Warm homemade brownie with caramel sauce and vanilla ice cream	12,90
Warm apple strudle with vanilla sauce or vanilla ice cream	12,90
Caramelized vanilla cream with fresh berries	10,90
Homemade cakes and pies from our in-house bakery	5,90

EXTRAS WITH OUR DESSERTS:

+ additional whipped cream	1,90
+ additional scoop of ice cream	2,80
+ additional scoop of sorbet	3,90



ZOLLPACKHOF

Anno 1855

Restaurant & Biergarten

NON-ALCOHOLIC DRINKS

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Adelholzener mineral water sparkling or still	0,25 l	3,90
Adelholzener mineral water sparkling or still	0,75 l	8,90
Sparkling water	0,50 l	4,00
Coca-Cola ^{1,2,8,11} , Coca-Cola Zero ^{1,2,3,5,6,7,8,11} , Fanta ^{1,2,3} , Sprite ^{1,3} , Spezi ^{1,2,3,8,11}	0,30 l	4,00
Coca-Cola ^{1,2,8,11} , Coca-Cola Zero ^{1,2,3,5,6,7,8,11} , Fanta ^{1,2,3} , Sprite ^{1,3} , Spezi ^{1,2,3,8,11}	0,50 l	5,00
Fassbrause ^{1,3,4,5,6,7}	0,33 l	4,30
Almdudler ^{2,3}	0,35 l	4,70
Thomas Henry <i>Bitter Lemon</i> ^{3,10} , <i>Tonic Water</i> ^{3,10} , <i>Ginger Ale</i> ^{2,3}	0,20 l	4,00
Kraftmalz ^A	0,33 l	4,00

JUICES

Apple juice	0,30 l	4,90
Rhubarb nectar	0,30 l	4,90
Passion fruit nectar	0,30 l	4,90
Black currant juice	0,30 l	4,90
Small juice spritzer	0,30 l	4,50
Large juice spritzer	0,50 l	6,80

HOT DRINKS

Coffee ⁹	cup	3,90
Cappuccino ⁹	cup	4,50
Café au Lait ⁹	cup	4,70
Latte Macchiato ⁹	glass	4,70
Espresso ⁹	cup	3,30
Espresso, double ⁹	cup	4,80
Espresso Macchiato ⁹	cup	3,90
Hot chocolate	cup	4,80
Hot chocolate with cream	cup	5,30
Hot chocolate with rum	cup	7,80
Various flavours of teas	glass	4,00
Grog	glass	7,80



granini®
TRINK Genuss

1 with preservative; 2 with coloring; 3 with antioxidant; 4 with sweetener saccharin; 5 with sweetener cyclamate; 6 with sweetener aspartame, contains phenylalanine source; 7 with sweetener acesulfame; 8 with phosphate; 9 sulfured; 10 contains quinine; 11 contains caffeine; 12 with flavor enhancer; 13 blackened; 14 waxed; 15 genetically modified.



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OUR BEER SPECIALITIES

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Augustiner Hell Halbe (lager beer)	0,5 l	5,80
Augustiner Hell Mass (lager beer)	1,0 l	11,00
Augustiner Hell Schnitt (lager beer)	approx. 0,3 l	4,30
Augustiner Edelstoff Halbe	0,5 l	6,30
Augustiner Edelstoff Mass	1,0 l	11,90
Augustiner Edelstoff Schnitt	approx. 0,3 l	4,50
Augustiner Weissbier (wheat beer)	bottle 0,50 l	6,30
Augustiner Dunkel	0,50 l	6,30
Augustiner Radler (lager with sprite)	0,50 l	5,80
Augustiner Radler Mass (lager with sprite)	1,00 l	11,00
Erdinger Russen Halbe (wheat beer with sprite)	0,50 l	6,30
Erdinger Russen Mass (wheat beer with sprite)	1,00 l	11,90
Erdinger Urweisse Halbe	0,50 l	6,30
Erdinger Urweisse Mass	1,00 l	11,90
Erdinger Weizenbier Kristall	bottle 0,50 l	6,30
Erdinger Dunkel	bottle 0,50 l	6,30
Erdinger Weizenbier (non-alcoholic)	bottle 0,50 l	6,30
Erdinger Pikantus	bottle 0,50 l	6,60
Erdinger Grapefruit (non-alcoholic)	bottle 0,33 l	4,90
Erdinger Zitrone (non-alcoholic)	bottle 0,33 l	4,90
Clausthaler (non-alcoholic)	bottle 0,33 l	4,90

**Traditonal tapping at bell ringing:
Augustiner Hell from the wooden keg**

0,5 l 5,80 €

1,0 l 11,00 €

Augustiner Hell (lager beer)

Alc. 5,2% vol.

A particularly mild, tangy, long-aged and, above all, refreshing beer. Unique in its taste, a delight for every beer connoisseur.

Water | barley malt | hops

Augustiner Edelstoff

Alc. 5,6% vol.

A pale export beer, soft, tangy and fresh at the same time, brewed from the finest raw materials. The top product of old Bavarian brewing. A pleasure for every beer connoisseur.

Water | barley malt | hops

Augustiner Weissbier (wheat beer)

Alc. 5,4% vol.

The amber-coloured yeast wheat beer, according to classical brewing process from the most carefully selected raw materials. In bottle fermentation, until full peak maturity stored in the vaulted brewery cellars and carefully fostered, this beer receives its freshness and delicately spicy taste.

Water | wheat malt | barley malt | hops | yeast

Augustiner Dunkel

Alc. 5,6% vol.

The old Munich beer with the malty, aromatic, spicy taste. For the lover of dark beers, this is a hearty pleasure.

Water | barley malt | hops

Erdinger Urweisse (wheat beer)

Alc. 4,9% vol.

With its distinctly top-fermented profile and strong yeast note, the original Urweisse is a quaint Bavarian wheat beer speciality.

Water | wheat malt | barley malt | hops | yeast

Erdinger Weißbier Kristall

Alc. 5,3% vol.

Erdinger Kristall, this very sparkling speciality shines with fruity, fresh flavours. Erdinger Kristall provides an extra tingle with the extra carbon dioxide. Clear wheat malt notes combine with a subtle hops note, which rounds off the finale.

Water | wheat malt | barley malt | hops | yeast

Erdinger Dunkel

Alc. 5,3% vol.

Erdinger Dunkel selected dark malt with a fine roast aroma makes Erdinger Dunkel a full-bodied pleasure.

Water | wheat malt | barley malt | hops | yeast | roasted malt beer

Erdinger Pikantus

Alc. 7,3% vol.

Erdinger Pikantus with its dark colour and fine, creamy head of foam is first of all pleasing to the eye. In the mouth it unfolds malty-round, a hint of nutmeg meets a fine nougat note. Tingling carbon dioxide harmonises wonderfully with a slight sweetness. The Pikantus ends softly and finely.

Water | wheat malt | barley malt | hops | roasted malt beer

Erdinger alkoholfrei (non-alcoholic)

< Alc. 0,5% vol.

The market leader among non-alcoholic beers. Spicy malt notes harmonize perfectly with caramel-sweet nuances, plus the stimulating bitterness.

Water | wheat malt | barley malt | hops | yeast

SPARKLING WINE



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SEKT

Geldermann Carte Blanche	glass 0,10 l	8,00
Geldermann Carte Blanche	bottle 0,75 l	47,00

CHAMPAGNER

	Laurent Perrier La Cuvee Brut	demi 0,375 l	49,00
	Laurent Perrier La Cuvee Brut	bottle 0,75 l	95,00
	Laurent Perrier La Cuvee Brut Rosé	bottle 0,75 l	165,00
2015	Laurent Perrier Brut Millesime	bottle 0,75 l	285,00

WINE

	WHITES / ROSÉ BY THE GLASS	0,2 L	1L
2025	Grüner Veltliner Norbert Bauer, Weinviertel, AT	7,80	38,00
2024	Pinot Gris <i>Tag für Tag</i> Frankhof Weinkontor, DE	8,50	42,00
2024	Chardonnay, Aimery Nobles Vignes, South France	8,20	40,00
2024	ROSÉ, Portugieser Weißherbst, semi-dry Pfalz, DE	8,20	40,00
	REDS BY THE GLASS		
2025	Zweigelt Norbert Bauer, Weinviertel, AT	7,80	38,00
2022	<i>Cuvée Noir</i> Cabernet Sauvignon/Merlot/Pinot Noir Emil Bauer, Pfalz, DE	8,50	42,00

Changes of the vintage can be possible.

BOTTLES WHITE/ROSÉ €

GERMANY			
2023	Pinot Blanc/Chardonnay, Grohsartig Groh, Rheinhessen	0,75 l	42,00
2023	Riesling <i>EINS ZWEI DRY</i> Leitz, Rheingau	0,75 l	44,00
2021	Pinot Gris, <i>Oberbergener Baßgeige</i> VDP, Erste Lage, Franz Keller, Baden	0,75 l	52,00
2024	Sauvignon Blanc Pfaffmann, Pfalz	0,75 l	36,00
////	Riesling <u>non-alcoholic</u> <i>EINS-ZWEI-ZERO</i> Leitz, Rheingau	0,75 l	39,00
FRANCE			
2022	Sancerre AOC, Domaine Michel, Loire	0,75 l	65,00
2024	Chablis AOC Pierre André, Burgund	0,75 l	73,00
2023	Miraval Rosé, AOP Côtes de Provence	0,75 l	49,00
ITALY			
2024	Ora Lugana DOP Perla del Garda, Lombardia	0,75 l	42,00
CHILE			
2021	Chardonnay, Reserva, Escendo Rojo, Baron Philippe de Rothschild	0,75 l	49,00
AUSTRIA			
2019	Beerenauslese Cuvée Kracher, Burgenland	glass 5 cl 0,375 l	6,50 38,00

Changes of the vintage can be possible.

BOTTLES RED

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GERMANY			
2021	Black Print, Markus Schneider, Pfalz	0,75 l	49,00
2023	Cuvée Nr. 1, Pinot Noir-Merlot Gehlen, Mosel	0,75 l	38,00
FRANCE			
2022	La Ciboise, Lubéron AOC M. Chapoutier, Rhône	0,75 l	42,00
SPAIN			
////	Red wine <u>non-alcoholic</u> „Mas Que Vinos“ Kolonne/Null, Spain	0,75 l	49,00
ITALY			
2024	La Marchesana Primitivo BIO Tenuta Polvanera, Apulien	0,75 l	39,00
2021	Brolo di Campofiorin Oro Tenuta Masi, Venetien	0,75 l	82,00
2019	Masi <i>Costasera</i> Amarone della Valpolicella Classico DOCG, Veneto	0,75 l	110,00
CHILE			
2021	Escudo Rojo, Grand Reserva, Bordeaux Cuvée, Baron Philippe de Rothschild	0,75 l	49,00

Changes of the vintage can be possible.



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		€
APERITIF		
Aperol Spritz ^{2,10}	0,3 l	9,50
Hugo	0,3 l	10,00
LONGDRINKS		
Wodka Lemon ^{3,10}	0,3 l	12,50
Jack Daniel´s Cola ^{1,2,8,11}	0,3 l	12,50
Gin Tanqueray Ten/Thomas Henry Tonic ^{3,10}	0,3 l	12,50
Needle Gin Tonic - the spruce needle gin from the Black Forest ^{3,10}	0,3 l	12,50
Wood Stork Rum Cola ^{1,2,8,11}	0,3 l	12,50
LIQUEUR		
Baileys Original Irish Cream ^{2,3,}	4 cl	7,50
Amaretto ^H	4 cl	7,50
Verpoorten egg liqueur	4 cl	7,50
GIN		
Gin Tanqueray Ten	4 cl	9,50
Needle Masterpiece Gin - the spruce needle gin from the Black Forest ^{3,10}	4 cl	9,50
VODKA		
Absolut Vodka ^A	4 cl	7,00
BITTERS		
Ramazzotti	4 cl	7,50
Averna	4 cl	7,50
Fernet-Branca	4 cl	7,50
Jägermeister	4 cl	7,50
Molinari Sambuca	4 cl	7,50
Anger´s Augustiner Tropfen	4 cl	7,50
AQUAVIT		
Linie Aquavit	4 cl	7,50
Jubiläums Aquavit	4 cl	8,50

1 mit Konservierungsstoff; 2 mit Farbstoff; 3 mit Antioxidationsmittel; 4 mit Süßungsmittel Saccharin; 5 mit Süßungsmittel Cyclamat; 6 mit Süßungsmittel Aspartam, enthält Phenylalaninquelle; 7 mit Süßungsmittel Acesulfam; 8 mit Phosphat; 9 geschwefelt; 10 chininhaltig; 11 coffeinhaltig; 12 mit Geschmacksverstärker; 13 geschwärzt; 14 gewachst; 15 gentechnisch verändert.

COGNAC		€								
Hennessy Cognac VSOP ²	4 cl	14,00								
RUM										
Havanna Club Añejo 3 Años	4 cl	8,00								
Pott Rum	4 cl	6,50								
Wood Stork Rum ²	4 cl	9,00								
DIGESTIF										
Digestive of the house Obstler	4 cl	6,50								
Grappa Nonino Optima	4 cl	12,00								
Berliner Brandstifter Premium Korn	4 cl	8,00								
SINGLE MALT WHISKY										
Glenmorangie Lasanta (12 Jahre)	4 cl	12,00								
Lagavulin (16 Jahre)	4 cl	16,00								
SLYRS - BAVARIAN WHISKY DISTILLERY										
Single Malt Whisky Classic	4 cl	11,00								
Single Malt Fifty One	4 cl	12,00								
Single Malt Amontillado Casc	4 cl	16,00								
Single Malt Oktoberfest Edition 2022	4 cl	18,00								
BLACK FOREST SCHNAPPS										
Sutterer Himbeergeist (rasperry)	4 cl	7,50								
Sutterer Mirabelle (apricot)	4 cl	7,50								
Sutterer Williams Christbirne (pear)	4 cl	7,50								
Sutterer Zwetschge (plum)	4 cl	7,50								
Sutterer Kirsche (cherry)	4 cl	7,50								
<table border="0" style="width: 100%;"> <tr> <td style="font-style: italic;">Scheibel</td> <td>Scheibel Altes Pflümle (old plum)</td> <td style="text-align: right;">4 cl</td> <td style="text-align: right;">8,50</td> </tr> <tr> <td></td> <td>Scheibel Moorbirne (pear)</td> <td style="text-align: right;">4 cl</td> <td style="text-align: right;">8,50</td> </tr> </table>			Scheibel	Scheibel Altes Pflümle (old plum)	4 cl	8,50		Scheibel Moorbirne (pear)	4 cl	8,50
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