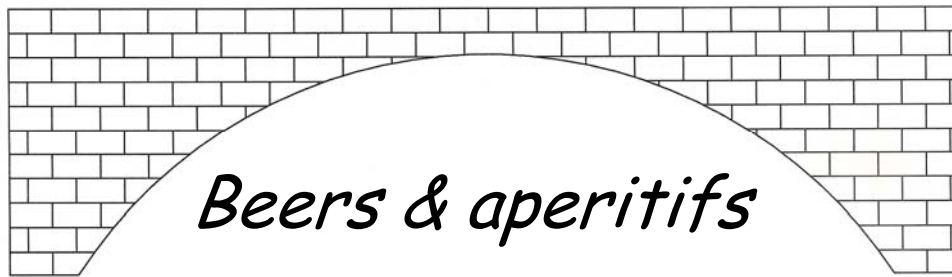


100 m off the fleemarket at Str.17. Juni
Bachstr. at S-Bahnbogen 482, phone 030-392 7615



Beers & aperitifs

Beer on tab

Lemke Pilsner	0,3 l	2,25 €
Lemke Pilsner	0,5 l	3,30 €
Lemke Pilsner	1,0 l	6,50 €
Lemke Original, unfiltered	0,3 l	2,35 €
Lemke Original, unfiltered	0,5 l	3,40 €
Lemke Original, unfiltered	1,0 l	6,50 €
Lemke wheat, yeasty, light coloured	0,5 l	3,00 €
Lemke wheat, yeasty, light coloured	1,0 l	6,00 €

◆ *Lemkes beers are all natural and are being brewed here in Berlin in a small craft brewery. Please also check our beer-board !* ◆

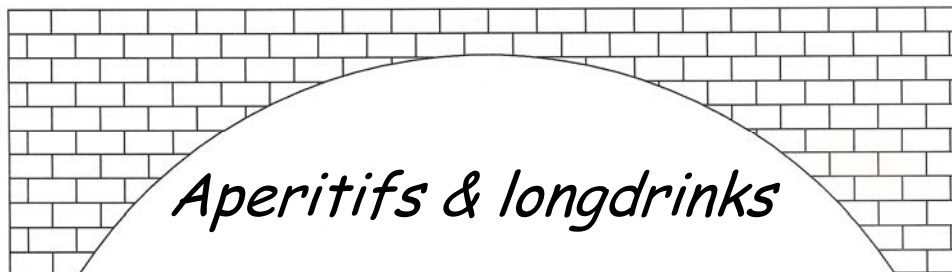
Schultheiss Pilsner		0,3 l	2,00 €
Schultheiss Pilsner	served in stoneware mug	0,5 l	3,00 €
Schultheiss Pilsner	served in stoneware mug	1,0 l	6,00 €

Bottled Beers

Jever Fun	non-alcoholic	0,33 l	2,20 €
Maltbeer	non-alcoholic	0,33 l	2,20 €
Berliner Weisse	red/green *	0,33 l	2,30 €

Biermix

Alster / Radler / Diesel		0,3 l	2,10 €
Alster / Radler / Diesel		0,5 l	3,10 €



Aperitifs

Martini	rosso / bianco / extra dry	5 cl	2,60 €
Sherry Sandeman	medium / seco	5 cl	2,60 €
Fernet	Branca / Menta*	2 cl	2,00 €
Campari *		2 cl	1,90 €
Pernod *		2 cl	1,90 €
Jägermeister		2 cl	1,90 €
Kümmerling		2 cl	2,10 €
Averna		2 cl	2,10 €
Ramazotti		2 cl	2,20 €
Mampe halb & halb		2 cl	2,00 €

Longdrinks (with 4 cl Spirits)

Gin-Tonic*** / Bacardi-Cola* / ** / Vodka-Lemon***	4,90 €
Campari-Soda**	4,00 €
Vodka-Orange / Campari-Orange* / Jim Beam-Cola* / **	4,40 €



Hot beverages

Coffee**	cup	1,70 €
Cappucino**	cup	2,10 €
Espresso**	cup	1,70 €
Latte macchiato**	glas	2,40 €
Cup of tea	black, green, mint, camomile, ...	1,60 €
Hot Chocolate with cream	big cup	2,50 €
Hot Chocolate	big cup	2,20 €
Milky coffee**	big cup	2,30 €
Grog (2 cl Rum)	glas	2,90 €
Glühwein	glas	2,10 €
Hot lemon	glas	2,10 €

Softdrinks

	0,2 l	0,4 l
Mineral water (with gas)	1,70 €	2,30 €
Mineral water (without gas)	1,80 €	
Coca-Cola **/, Coca-Cola diet**/, Fanta **/, Sprite****	1,80 €	3,00 €
Faßbrause (Herb-lemonade)	1,80 €	3,00 €
Tonic **/, Bitter Lemon **/, Ginger Ale *	2,30 €	

Juices

	0,2 l	0,4 l
Apple / Orange / Tomato	1,90 €	3,30 €
Banana nectar	1,90 €	3,30 €
Cherry nectar	2,00 €	3,80 €
Apple-soda-mix	1,80 €	3,00 €



Open and bottled wine		0,2 l	l	bottle
Morio-Muskat	dry- fullbodied	3,20 €	1,0	15,50 €
Müller-Thurgau	dry- fullbodied	3,30 €	1,0	15,90 €
Scheurebe	sweet	3,00 €	1,0	14,90 €
Edelzwicker	dry	3,90 €	1,0	18,90 €
Riesling	dry	3,50 €	1,0	16,90 €
Soave	dry	3,00 €	1,0	14,50 €
Portugiesischer Weißherbst		light Rosé	3,90 €	1,0 18,90 €
Merlot	dry, italian	3,00 €	1,0	14,50 €
Cotes du Rhone A.C.	dry, french	3,90 €	1,0	18,90 €
Wine-soda-mix		2,60 €		
Sparkeling Wine				
Piccolo	bottle	0,2 l		5,90 €
Housebrand	bottle	0,75 l		18,90 €



*Whisky, rum,
spirits, ...*

Whisky

Vat 69	2 cl	2,10 €
Johnnie Walker	2 cl	2,60 €
Jim Beam	2 cl	2,20 €
Tullamore Dew	2 cl	2,60 €
Southern Comfort	2 cl	2,60 €

Rum

Bacardi	2 cl	2,30 €
Hansen 40%	2 cl	1,90 €

Spirits

Malteser	2 cl	2,00 €
Jubiläums Aquavit	2 cl	2,50 €
Korn	2 cl	1,70 €
Apfelkorn	2 cl	1,70 €
Ouzo	2 cl	1,90 €
Fürst Bismarck	2 cl	1,80 €
Gin	2 cl	2,00 €
Tequila white / brown	2 cl	2,00 €



Spirits, vodka, ...

Cognac and Brandy

Martell	2 cl	2,90 €
Jacobi	2 cl	1,90 €
Bols	2 cl	2,00 €
Osborne	2 cl	2,10 €

Vodka

Swedish	2 cl	2,10 €
Finn	2 cl	2,30 €
Russian	2 cl	2,20 €

Liqueurs

Cherry liqueur	2 cl	1,80 €
Baileys Irish Cream	2 cl	2,10 €
Batida de Coco	2 cl	1,90 €
Sambuca	2 cl	2,20 €
Amaretto	2 cl	2,10 €

Edelobstbrände

Williams-Pear	2 cl	2,90 €
Grappa	2 cl	2,30 €
Calvados	2 cl	2,30 €

*colour added / **coffein / ***chinin / ****with Benzoecid



Soups, salads & desserts

Soups

Goulash soup	4,10 €
Mushroom- soup	3,10 €
Tomato soup	2,90 €
Broccoli-soup	3,10 €
“Büsumer” Crab soup <i>with crayfish- butter and cognac</i>	5,50 €
3 Swabian pasta squares <i>with beef- bouillon and cubed vegetables</i>	4,70 €

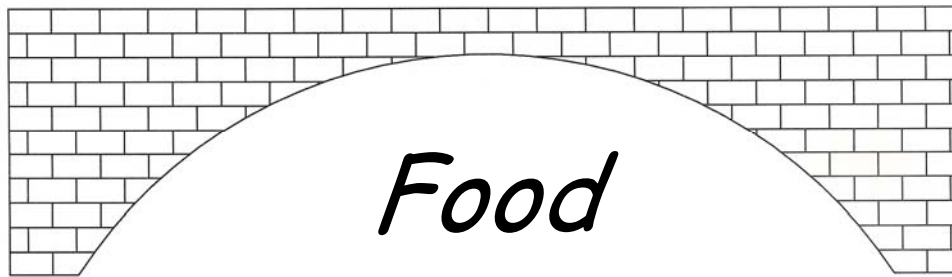
Salads

Small mixed Salad	3,10 €
Salad „Nicoise“ <i>with Tuna – small</i>	4,10 €
Salad „Nicoise“ <i>with Tuna – large</i>	6,90 €
Salad „Athens“ <i>with Feta – small</i>	4,10 €
Salad „Athens“ <i>with Feta – large</i>	6,90 €
Salad „Tiergartenquelle“ <i>with cheese, ham and eggs</i>	7,90 €
Salad „Country“ <i>with fried strips of turkey, cheese, croutons & roasted sunflower seeds</i>	7,90 €

All soups and salads are served with baguette !

Sweets from the Quelle-kitchen

Kaiserschmarren <i>with raisins, almond fragments, hot rum-cherrys and whipped cream</i>	6,40 €
Vanilla-ice <i>with hot cherrys and whipped cream</i>	3,60 €
Apple-Strudel <i>with Vanilla-ice and whipped cream</i>	4,60 €



Egg-dishes

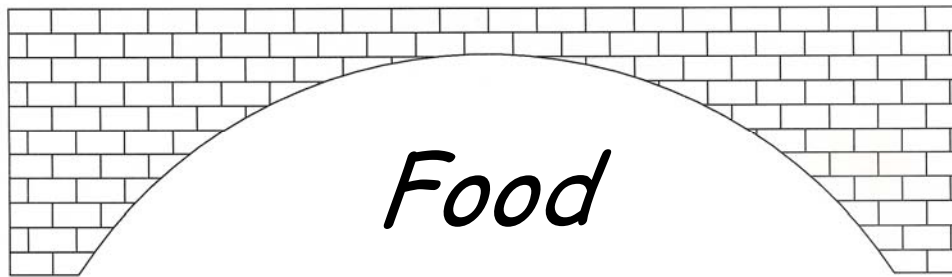
Omelette <i>with swabian pasta squares</i>	6,90 €
Omelette <i>with mixed vegetables</i>	5,30 €
Mushroom-ham-omelette <i>with butter and baguette</i>	6,30 €
Omelette "Athens" <i>filled with spinach, cubed tomatoes and feta cheese</i>	5,90 €

Fish-dishes

Matjes <i>in cream with onionrings, apple-slices, cucumbers and salty potatoes</i>	6,60 €
Calamari <i>baked on salad with baguette and garlic-sauce</i>	7,90 €
Fried herring "Usedom" <i>with fried potatoes and citron</i>	6,60 €
Edible snail <i>with herbs & baguette</i>	4,50 €

Pasta, spätzle

Spaghetti „Milanese“ <i>with cream sauce and cheese</i>	7,50 €
Ribbon pasta <i>with strips of pork, mushroom-cream and tomato-pieces</i>	7,90 €
„Badische“ Spätzle <i>served in a pan with bacon, onions and tomatoes</i>	7,50 €
Swabian pasta squares <i>on spinach with sour cream and baguette</i>	6,90 €



Veggie style

Swiss hash browns <i>on cream with cheese, fried egg and small salad</i>	5,90 €
Baked potatoe <i>out of the oven with herbal cream cheese and small salad</i>	4,30 €
2 hash browns <i>with garlic cream-sauce and small salad</i>	5,10 €
Spätzle <i>served in a pan with fresh vegetables</i>	6,50 €
Kaiserschmarren <i>with raisins, almond fragments, hot rum-cherrys and whipped cream</i>	6,40 €
Baked camembert <i>with cranberries, whipped cream, butter, baguette & salad</i>	6,40 €
Baked mushrooms <i>on season salad with garlic-mayonnaise and baguette</i>	5,90 €

Gratinated

Gratinated spätzle "Ländle" <i>with cubed bacon, tomatoes and cheese</i>	7,20 €
Gratinated pasta "Quelle" <i>with vegetables and cheese</i>	6,50 €
Gratinated potatoes "Kunigunde" <i>with tomatoes, onions and cheese</i>	6,50 €
Gratinated fresh brokkoli (or spinach) <i>with „smetana“ potatoes and cheese</i>	5,30 €

We hope you enjoy your meal and feel comfortable in our restaurant.

Guten Appetit!



Specialties of the „Quelle-Kitchen“

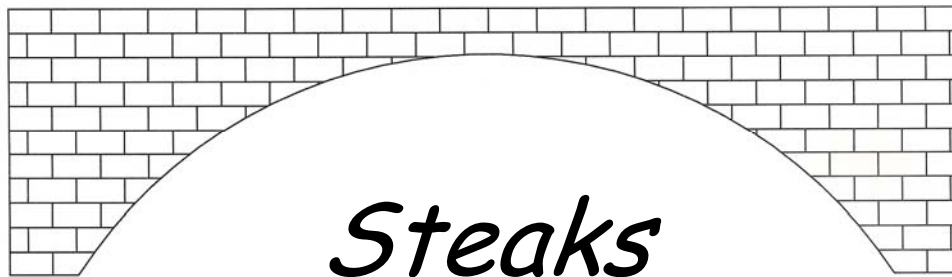
Zurich-style sliced pork <i>in cream sauce with spätzle</i>	9,50 €
Roasted liver loaf <i>with fried egg and fried potatoes</i>	6,50 €
Crispy knuckle of pork <i>with fried potatoes or baked potato with cream cheese</i>	8,90 €
2 meatballs “Berlin style” <i>with fried egg and fried potatoes</i>	6,50 €
„Nürnberger“ sausages <i>with sauerkraut and fried potatoes</i>	7,20 €
Large knuckle of pork <i>with puree of peas, sauerkraut and salty potatoes</i>	9,30 €
Roast pork <i>fresh out of the oven with peas & carrots and salty potatoes</i>	8,50 €
„Tiroler“ omelette <i>of bacon and potatoes</i>	5,90 €
Schnitzel “cordon bleue” <i>filled with cheese and ham, served with french fries</i>	9,90 €
Schnitzel „Vienna-style“ <i>served with french fries, vegetables of the day</i>	9,50 €

Poultry

Turkey-schnitzel <i>with mushroom-cream and croquettes</i>	9,50 €
Turkey steak <i>with herbal butter and fried potatoes</i>	8,50 €
Turkey steak <i>with baked potato and our homemade cream cheese</i>	9,50 €

We hope you enjoy your meal and feel comfortable in our restaurant.

Guten Appetit!



Pork steaks

Pork steak „Western style“ <i>with spicy corn and fried potatoes</i>	9,10 €
Pork steak „Swiss style“ <i>scolloped with cheese and tomatoes with cheesy homemade spätzle</i>	10,50 €
Pork steak „Metzgerin“ <i>on sauerkraut with ham, sausages „Nürnberg style“ and fried potatoes</i>	9,90 €
Pork steak „Budapest“ <i>with pepper and fried potatoes</i>	9,90 €
„Tiergarten-Zunftteller“ – <i>three small pork steaks on spinach scolloped with cheese and fried eggs, fried potatoes</i>	9,90 €
2 pork steaks <i>with cream of mushroom and croquettes</i>	8,90 €
Pork steak <i>with sauce of gorgonzola-cheese on spinach with ribbon noodles</i>	9,90 €
Pork steaks <i>on sweet-sour lenses with homemade spätzle and fresh pepper</i>	9,50 €

Beef steaks

Rump steak strips <i>in brokkoli cream with fried potatoes</i>	13,90 €
Rump steak <i>with herbal butter and french fries and small salad</i>	14,40 €
Rump steak <i>with fried tomato slices, onion rings and french fries</i>	15,20 €
Rump steak <i>with „Madagaskar“-pepper-sauce and french fries</i>	15,90 €
Rump steak <i>with sauce of gorgonzola-cheese and croquettes</i>	15,50 €
Grill platter „Tiergarten-Quelle“ <i>variety of grilled meat, croquettes & small salad</i>	
Single portion	16,80 €

* All prices are including taxes and service *