

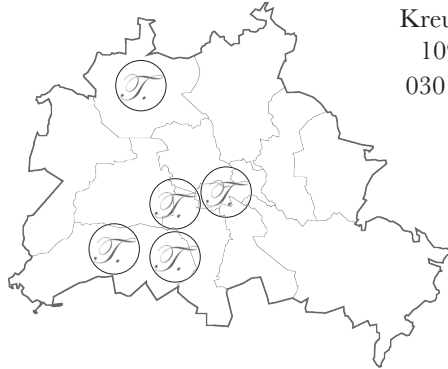
TOMASA

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TOMASA POTSDAM

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TOMASA VILLA KREUZBERG

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030 810 09 885

TOMASA ZEHLENDORF

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14169 Berlin
030 810 09 600

TOMASA LICHTERFELDE

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12207 Berlin
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TOMASA FRIEDENAU

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12159 Berlin
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Events at Tomasa in the Villa Kreuzberg

Planning an individual, private or company event?

We can offer you these options:

Hall at the Villa Kreuzberg

The ceremonial hall at the Villa Kreuzberg is approx. 150 m² in size and offers space for up to 140 people

Theater seating: up to 110 people

Parliamentary seating: up to 84 people

Round dining tables: up to 110 people

Rectangular tables: up to 44 people

Stand-up reception: up to 140 people

Restaurant at Villa Kreuzberg

The restaurant offers a plethora of options for a wide variety of group sizes:

First floor up to 80 people

Upper floor up to 115 people

Dormer (attic) room up to 55 people

Balcony room up to 30 people

Courtyard-facing room up to 30 people

Contact us at:

www.tomasa.de or villa@tomasa.de

Feel free to follow us at:



@TomasaRestaurants



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The history of Villa Kreuzberg

In the years 1892/93, “Villa Kreuzberg” was established by Hermann Blankenstein and Fritz Haack in the course of the creation of the 160-hectare Viktoriapark. A turbine building was required for the operation of the waterfall, while the upkeep of the park required a gardener’s lodge.

The two-storey, red brick gardener’s lodge was constructed in Swiss chalet style with widely overhanging eaves, a balcony at the front and elaborate decorations. A pergola connects the gardener’s lodge with the one-storey, red clinker brick turbine building located at the back, which was constructed in accordance with the specifications of the municipal waterworks. To this day, the cellar still houses the pumps for the operation of the Kreuzberg waterfall. Today, Villa Kreuzberg is under heritage protection as a historical monument. Throughout its long history, the house

has had many different users. Originally, it was the residence of the head gardener and his assistant, before being used by the Parks Department of the district of Kreuzberg. As time went by, the villa became a youth club as well as a center for girls. The hall in the turbine building was used for concerts and other cultural events. The strained financial situation of the district led to the continuous deterioration of the building’s condition, until the district ultimately sold the villa to a Liegenschaftsfond (property fund) in 2002 due to a lack of money. Tomasa has been the tenant of the villa since 2007, indulging its guests with delicious food and drink while the events hall is home to all kinds of functions such as weddings, birthday parties, Christmas celebrations, tango evenings, after-work parties and conferences. The petting zoo adjoining the villa continues to be run by an association.




BREAKFAST

SIGNATURE DISH - OUR RECOMMENDATION


1 TOMASA BRUNCH ^{1,3,7,11,15,16,17,18, 1.4 13.1} **15.8**
grilled chicken satay skewer with tomato Hollandaise, smoked salmon with honey dill mustard sauce, Camembert baked in a sesame crust* with cranberries, avocado & cherry tomato salad, baked Quarkkeulchen (curd cheese pancakes) with apple compote, scrambled eggs with bacon and grilled sausages; comes with butter, jam, bread rolls and a croissant


2 FRIEDRICH-WILHELM BREAKFAST ^{1,3, 7, 15, 16, 17, 1.4} **14.8**
dates wrapped in bacon, scrambled eggs with mozzarella, tomato and basil, Spanish cured ham semi-mature Gouda, cream cheese with herbs, fruit bowl; comes with butter, jam and bread rolls

3 KREUZBERG PLATE ^{3,15,16,17,18,1.4} **17.9**
smoked salmon on arugula with honey dill mustard sauce, avocado, tomato salad, grilled marinated vegetables on arugula with Parmesan, scrambled eggs with tomato, mozzarella and basil, semi-mature Gouda, beef salami, small Bluebeeryschmarrn (shredded blueberry pancakes) with maple syrup; comes with butter, homemade jam and bread rolls

7 SWEET BREAKFAST ^{1,3,7,15,16,17,18*,1.4}  **10.5**
crêpe filled with raspberry sour cream and drizzled with caramel sauce; fruit bowl, honey, a boiled egg, butter, jam, a bread roll and a croissant

8 AMERICAN BREAKFAST ^{1,3, 7, 15, 16, 17, 18, 1.4} **14.8**
three scrambled eggs, grilled sausages, oven-cooked bacon; comes with toast, butter and 2 pancakes with maple syrup

9 VEGETARIAN PLATE ^{1,3,7,11,15,16,17,18, 1.4}  **16.8**
brioche bread with guacamole, mozzarella and cheddar, Camembert baked in a sesame* crust with cranberries, arugula & tomato mozzarella with balsamic vinegar, scrambled eggs with spring onions, fruit, granola with yogurt; comes with butter, jam and bread rolls

10 VEGAN BREAKFAST ^{1,6,11,17,1.4}  **16.3**
Colorful pan-fried vegetables tossed in olive-herb oil, curry hummus, beet baked in sesame crust, vegan cold cuts and cheese, ginger-turmeric chutney, avocado-tomato salad, homemade granola muesli with chia seeds and nuts on creamy mango yoghurt, fresh fruits, berry jam, margarine and 1 light and 1 dark potato roll

4 DELUXE BREAKFAST ^{1,3} **15.8**

Egg Benedict on brioche bread with Hollandaise sauce and fried mushrooms, herb cream cheese, smoked salmon with honey-mustard sauce, marinated olives, dried tomato-feta cheese cream, pancake with Nutella, fresh fruit, butter and bread rolls


60 EGG BENEDICT ^{1, 3, 7, 11, 15, 17} **14.2**

roasted brioche bread with melted mozzarella and cheddar cheese, herbs mushrooms, crispy bacon, egg and Hollandaise sauce

BREAKFAST SPECIAL


PROTEIN BLAST ^{7,8} 
one bowl of full-fat quark with fresh fruit, honey and nuts


20 small **7.0**
21 groß **7.8**

GRANOLA ^{1,7}  **7.8**
homemade with nuts, oats, chia seeds, quinoa, sweetened with agave syrup; comes with fruit and your choice of milk

22 klein **7.0**
23 large **7.8**

26 SMALL FRUIT SALAD ^{1,3,7,8}  **8.8**

27 PANCAKES ^{1,3,7}  **6.8**
with maple syrup (3 pancakes)

28 CRÊPE ^{1,3,7,8}  **5.0**
filled with raspberry sour cream and drizzled with caramel sauce or 29 filled with Nutella and powdered sugar

30 KAISERSCHMARRN (SHREDDED PANCAKES) ^{1,3,7,8,15,16,17,18} **12.8**

With raisins & Apple compote
31 a scoop of vanilla ice cream & whipped cream **14.3**

260 KAISERSCHMARRN (SHREDDED PANCAKES) WITH BLUEBERRIES & MAPLE SYRUP ^{3,7,8,15,16,17,18}  **13.8**

261 a scoop of vanilla ice cream & whipped cream **15.3**


MILKSHAKE (0,2l) ^{3,7,16,18} **5.0**

32 banana, 33 raspberry, 34 chocolate, 35 vanilla, 36 strawberry



EGGS	APPETIZERS
40 PLAIN SCRAMBLED EGGS ^{1,3} ✓ 10.8 Made from 3 eggs, served with toast and butter	SIGNATURE DISH - OUR RECOMMENDATION
41 SCRAMBLED EGGS WITH HERBS ^{1,3,16,17} 11.8 with bacon & onions, toast and butter	80 GOAT'S CHEESE ON WILD HERB SALAD ^{7,8,10,15} ✓ 14.0 rosemary and honey-baked goat cheese on a bed of lettuce with berries and honey balsamic vinaigrette
42 SCRAMBLED EGGS WITH SALMON ^{1,3} 14.8 with avocado, gravad salmon, fresh herbs, Toast and butter	CARROT & GINGER SOUP ^{1,15} ✓ 83 small 7.0 84 large 7.5
43 SCRAMBLED EGGS WITH FETA ^{1,3} ✓ 12.5 with cocktail tomatoes and herbs	86 BRUSCHETTA ^{1,15} ♥ 8.8 with tomatoes, onions, basil and balsamic vinegar, served with four slices roasted baguette
44 PLAIN FRIED EGGS (3 eggs) ^{1,3,15,16,17} ✓ 12.8 served with toast and butter	85 AVOCADO BRUSCHETTA ^{1,15} ♥ 9.8 with tomato, pesto and arugula, served with four slices roasted baguette
45 FRIED EGGS ^{1,3,15,16,17} 15.6 with bacon or 46 serrano ham served with toast and butter	87 STUFFED AVOCADO ¹ ♥ 14.8 with sunflower seeds, olive oil, balsamic vinegar and basil, mushrooms, onions, garlic and cherry tomatoes
46 FARMER'S OMELET ^{1,3,16,17} ✓ 14.2 with potatoes, bacon, pickles and lettuce	88 AVOCADO MOZZARELLA TOMATO 16.5 Avocadoslices, served on tomato-mozzarella, seasoned with olive oil, Vinagre, basil, salt & pepper, served with four slices roasted baguette
	MIXED APPETIZER PLATTER ^{1,9,15} rosemary and honey-baked goat cheese, marinated vegetables, olives and dried tomatoes with hummus, salami and cured ham on melon, avocado & tomato bruschetta
	81 for 2 people 21.0 82 for 4 people 41.0
	FOR OUR YOUNGER GUEST until 12 years
	100 KINDER BRUNCH ^{1,3,9,10,16,17} ✓ 10.0 crêpe with hazelnut chocolate spread, small portion of plain scrambled eggs, marmalade, fresh fruit, butter, bread roll
	101 BREADED CHICKEN ESCALOPE ^{1,3,9,10,16,17} 12.0 with fries and ketchup
	102 KÄSESPÄTZLE (German Pasta with melted cheese) ^{15,16,17} ✓ 10.0
	104 FRIES WITH KETCHUP ^{1,15,16,17,18} ✓ 6.5
	105 CHICKEN NUGGETS ^{1,3,9,10,16,17} 11.0 with fries and ketchup
	106 PASTA ON TOMATOSAUCÉ ✓ 10.0

SALAD	MAIN COURSES
<p>SIGNATURE DISH - OUR RECOMMENDATION</p> <p>120 QUINOA AVOCADO BOWL^{6,7,8,9,10,15,16,1} ✓ 16.8 toasted quinoa, leafy greens, avocado, beets, carrots, cucumber, sweet potatoes and hummus with a house balsamic vinaigrette</p>	<p>SIGNATURE DISH - OUR RECOMMENDATION</p> <p>146 GRILLED NEW YORK STEAK^{7,10,16,17,1} 28.0 grilled rump steak (approx. 220 g), marinated with soy sauce, brown sugar, Worcester sauce, drizzled with a dash of whiskey, served with homemade rosemary butter, fries and tomato onion salad</p>
<p>130 SMALL SALAD¹⁰ ✓ 8.0 Salad-Mix, Cucumber, tomatoes, marinated radish, red onions and radishes, served with honey-balsamic dressing</p>	<p>142 CREAMY AVOCADO PASTA^{1,15,16,17} 16.0 creamy pasta with avocado, zucchini, cherry tomatoes and pine nuts 142 optional: with chicken 22.0</p>
<p>80 GOAT'S CHEESE ON WILD HERB SALAD^{7,8,10,15} ✓ 14.0 rosemary and honey-baked goat cheese on a bed of lettuce with berries and honey balsamic vinaigrette</p>	<p>151 CHICKEN ESCALOPE IN MUSHROOM CREAM SAUCE^{4,15,1} 21.5 with Spätzle (german Pasta) and a side salad</p>
<p>128 CAESER SALAD^{4,5,7,15,16,1} ✓ 14.5 with avocado, cherry tomatoes, egg, romaine lettuce bread chips and Parmesan flakes with Caesar Dressing 129 grilled chicken fillet strips 21.0 126 crispy bacon 18.5</p>	<p>143 CRISPY CHICKEN IN AN ALMOND CRUST^{1,3,5,8,15,18,9,7} 19.5 chicken breast fillets (approx. 220 g) baked in an almond crust with curry dip, served with rosemary potatoes and broccoli au gratin with Hollandaise sauce and feta</p>
<p>121 TOMASA SALAT CLASSIC^{3,10,15,17} ✓ 14.8 Variation of green leaf salads, with sliced red cabbage, cucumber, marinated radish, cherry tomatoes, red onions, house dressing, garnished with olives and pomegranate seeds 122 grilled chicken fillet strips 21.3 124 grilled rosemary and honey-baked goat cheese 19.0</p>	<p>144 SCHNITZEL VIENNA STYLE^{1,3,9,10,16,17} 26.5 breaded veal cutlet fried in butter with lukewarm potato salad with oil & vinegar, fresh herbs and cranberries</p>
<p>127 CRISPY CHICKEN SALAD^{3,10,15,17} 18.5 Variation of green leaf salads, fresh tomato, cucumber, red cabbage and red onions, served with nachos, two chicken breast fillets baked in an almond crust (approx. 90g) with Curry Dip</p>	<p>145 SPÄTZLE (GERMAN PASTA) WITH STRIPS OF RUMP STEAK AND VEAL^{1,3,7,11} 19.5 in creamy paprika sauce, garnished with Parmesan flakes and a side salad</p>
<p>127 CABRA- SALAT^{1,7,15} ✓ 18.0 Goat's cheese au gratin, drizzled with rosemary and honey, served on romaine lettuce, fresh avocado, bruschetta tomatoes and toasted herb baguette slices, served with honey-balsamic dressing</p>	<p>149 PEANUT CHICKEN CURRY^{15,16,17,18} 21.8 pan-seared chicken breast strips, sweet potatoes, carrots, and bell peppers in creamy curry sauce, seasoned with peanut and ginger, served with Basmati rice</p>
	<p>148 GRILLED SALMON FILLET^{4,15,1} 26.0 salmon fillet in sesame crust on grilled pan vegetables, flavored with, served with rosemary potatoes and a sour cream dip</p>
	<p>152 GRILLED RUMP STEAK^{1,15,16,17,18} 28.3 (approx. 220g) of grilled sirloin steak, in mushroom cream sauce, served with fries and a mixed salad</p>

VEGETARIAN		
SIGNATURE DISH - OUR RECOMMENDATION		
160 FIG RAVIOLI WITH GOAT CHEESE ^{1,7,15} ✓	17.8	120 QUINOA AVOCADO BOWL ^{6,7,8,9,10,15,16,17} ♥ 16.8 toasted quinoa, leafy greens, avocado, beets, carrots, cucumber, sweet potatoes and hummus with a house balsamic vinaigrette
162 KÄSESPÄTZLE (German Pasta with melted cheese) ^{1,3,7,11} ✓	15.8	234 VEGAN BURGER ^{1,7,10,11,15,16,17,18,24} ♥ 16.2 Vegan burger patty (made from peas) served on a burger bun, topped with lettuce, avocado, red cabbage, tomatoes, and onions, BBQ sauce, and served with sweet potato fries
163 SPINACH DUMPLINGS ✓	15.8	TARTE FLAMBÉE (french flatbread pizza)
164 HALLOUMI VEGETABLE SKEWERS ^{7,15,16,17,24,5} ✓	17.8	210 ALSACE TARTE FLAMBÉE ^{1,7} 13.9 with bacon, onions and crème fraîche
		211 TARTE FLAMBÉE WITH FETA ^{1,7,15} ✓ 15.9 with crème fraîche, cherry tomatoes and basil pesto
		213 TARTE FLAMBÉE WITH ARUGULA & SERRANO HAM ^{1,7,15,16,17} 15.9
		214 TARTE FLAMBÉE WITH GOAT'S CHEESE ^{1,7,8} ✓ 15.9 with beets, red onion rings, honey and walnuts
		173 TARTE FLAMBÉE WITH HUMMUS AND GRILLED VEGETABLES ¹ ♥ 14.9 garnished with olives and arugula
VEGAN		BOWLS
SIGNATURE DISH - OUR RECOMMENDATION		SIGNATURE DISH - OUR RECOMMENDATION
174 PEANUT VEGETABLE CURRY ^{1,15,16,17,18} ♥	16.8	150 CALIFORNIA BOWL ^{7,10,15,16,17,18} 19.8 grilled salmon fillet, deglazed with sweet chili sauce, served on rice with fresh mango cubes and avocado, served with a lime - sour cream dip and cuacamole
87 STUFFED AVOCADO ¹ ♥	14.8	GRILL MASTER BOWL ^{7,10,15,16,17,18} grilled rump steak strips (approx. 110 g) served on rice, with cucumber, avocado, leafy greens, feta, garnished with vegetable chips and served with a lime yogurt dip
250 POWER BOWL ^{1,15,16,17} ♥	16.8	140 approx. 150g rump steak 21.0 139 approx. 200g rump steak 27.0
142 CREAMY AVOCADO PASTA ^{1,15,16,17} ♥	16.0	147 CHICKEN TERIYAKI BOWL ^{5,11} 18.8 sautéed chicken fillet strips, seasoned with teriyaki sauce, sesame, brown sugar, served on rice with grilled vegetables and baby spinach
165 CHESTNUTS TAGLIATELLE ♥	17.9	250 POWER BOWL ^{1,15,16,17} ♥ 16.8 grilled vegetables, spinach, beets, avocado, served on rice and accompanied by a hummus dip
173 TARTE FLAMBÉE WITH HUMMUS AND GRILLED VEGETABLES ¹ ♥	14.4	120 QUINOA AVOCADO BOWL ^{6,7,8,9,10,15,16,17} ✓ 16.8 toasted quinoa, leafy greens, avocado, beets, carrots, cucumber, sweet potatoes and hummus with a house balsamic vinaigrette

TAPAS	TAPAS PLATE
86 BRUSCHETTA ^{1,15}  8.8 with tomatoes, onions, basil and balsamic vinegar, served with four slices roasted baguette	OUR RECOMMENDATION
85 AVOCADO BRUSCHETTA ^{1,15}  9.8 with tomato, pesto and arugula, served with four slices roasted baguette	196 SPANISH TAPAS-MIX ^{1,3,5,6,7,15,16,17,18} 29.9 nachos baked with mozzarella, cheddar cheese and guacamole dip, dates wrapped in bacon with Aioli Dip, two chicken satay skewers with peanut dip, avocado tomato bruschetta
180 SAUTÉED MUSHROOMS ^{7,15,16,17}  7.6 with garlic and aioli dip	197 VILLA TAPAS-MIX ^{1,3,5,6,7,15,16,17,18} 33.5 sweet potato fries with sour cream, two grilled halloumi vegetable skewers with hummus, broccoli with feta and Hollandaise sauce, crispy chicken in an almond crust with curry dip
182 ROSEMARY POTATOES ^{7,15,16,17}  6.8 with aioli-dip	We ask for your understanding that it is not possible to make any changes to the tapas mixes Tip: Many additional tapas can be made vegan by omitting/exchanging the dip
183 BAKED GOAT CHEESE ^{7,17}  8.8 with rosemary and honey	BURGER
184 BROCCOLI WITH FETA ^{7,15,16,17}  8.5 and Hollandaise sauce	230 TOMASA BURGER ^{1,7,10,11,15,16,17,18,24} 16.0 homestyle beef patty (approx. 200 g) in a brioche bun with lettuce, cucumber, tomato, onions and burger sauce, served with fries
185 SWEET POTATO FRIES ^{7,16,17,18}  6.9 with sour cream dip	231 with cheese 16.8 232 with Bacon 16.8 233 with cheese and bacon 17.6
186 2 HALLOUMI VEGETABLE SKEWERS ^{7,16,17,18} 9.8 with hummus	234 VEGAN BURGER ^{1,7,10,11,15,16,17,18,24}  16.2 Vegan burger patty (made from peas) served on a burger bun, topped with lettuce, avocado, red cabbage, tomatoes, and onions, BBQ sauce, and served with sweet potato fries
187 GRILLED VEGETABLES ^{1,7}  7.5 with sour cream dip	235 GUACAMOLE BURGER ^{1,7,10,11,15,16,17,18,24} 18.5 homestyle beef patty (approx. 200 g) in a brioche bun with lettuce, cucumber, tomato, onions and burger sauce, baked with guacamole and cheddar cheese, served with fries
188 DATES WRAPPED IN BACON ^{1,3,6,7,9,15,16,17} 7.5 with aioli-dip	236 CHILI CHEESE BURGER ^{1,7,10,11,15,16,17,18,24} 17.5 homestyle beef patty (approx. 200 g) in a brioche bun with lettuce, crispy fried onions, jalapeños, burger sauce and mozzarella and cheddar, served with chili cheese fries
181 BAKED BEETS ^{1,7,8,15,11,16,17}  7.8 with soy-dip	237 BURGER WITH GRILLED VEGETABLES & GOAT CHEESE ^{1,7,10,11}  17.0 brioche bun topped with burger sauce, arugula, grilled vegetables, Mediterranean herbs, grilled goat's cheese, served with sweet potato fries
189 2 CHICKEN SATAY SKEWERS ^{1,3,5,6,7,16,17} 8.0 with peanut dip	239 RUMP STEAK BURGER ^{1,7,10,11,15,16,17,18,24} 21.8 grilled Rumpsteak (approx. 120g) in Teriyaki-Sauce, in a brioche-bun with Lettuce, cucumber, tomato, onions and burger sauce, served with fries & ketchup
190 CHICKEN STRIPES ^{1,7,8,15,11,16,17} 10.0 in a crispy almond crust with curry dip	
193 CHILI CHEESE FRIES ^{1,3,5,6,7,16,17}  7.3 with ketchup	
191 NACHOS WITH CHEESE ^{6,7,10,16}  6.8 with guacamole and sour cream dip	
192 large 9.8	
199 RUMP STEAK SCRAPS ^{1,3,5,6,7,16,17} 9.4 seared spicy with paprika	
199 4 CHICKEN NUGGETS ^{1,7,8,15,11,16,17} 5.0 with ketchup	
195 OLIVES  5.2	

MENU VARIATIONS	DESSERT
<p>251 <u>MENU 1</u> 47.0</p> <p>APPETIZER</p> <p>BRUSCHETTA ^{1,15} </p> <p>with tomatoes, onions, basil and balsamic vinegar, served with four slices roasted baguette</p> <p>MAIN COURSE</p> <p>GRILLED NEW YORK STEAK ^{7,10,16,17,1}</p> <p>grilled rump steak (approx. 220 g), marinated with soy sauce, brown sugar, Worcester sauce, drizzled with a dash of whiskey, served with homemade rosemary butter, fries and tomato onion salad</p> <p>DESSERT</p> <p>CHOCOLATE SOUFFLÉ ^{1,3,7,8}</p> <p>with a scoop of vanilla ice cream & whipped cream</p>	<p>SIGNATURE DISH - OUR RECOMMENDATION</p> <p>260 KAISERSCHMARRN (SHREDDED PANCAKES) WITH BLUEBERRIES & MAPLE SYRUP ^{3,7,8,15,16,17,18}  13.8</p> <p>261 a scoop of vanilla ice cream & whipped cream 15.3</p>
<p>252 <u>MENU 2</u> vegetarian 36.7</p> <p>APPETIZER</p> <p>AVOCADO BRUSCHETTA ^{1,15} </p> <p>with tomato, pesto and arugula, served with four slices roasted baguette</p> <p>MAIN COURSE</p> <p>FIG RAVIOLI WITH GOAT CHEESE ^{1,7,15} </p> <p>served in a light Parmesan sauce, seasoned with rosemary, honey and pomegranate seeds</p> <p>DESSERT</p> <p>WARM APPLE STRUDEL ^{1,3,7,16,17,18} </p> <p>vanilla sauce with vanilla ice cream & whipped cream</p>	<p>30 KAISERSCHMARRN (SHREDDED PANCAKES) ^{1,3,7,8,15,16,17,18} 12.8</p> <p>With raisins & Apple compote</p> <p>31 a scoop of vanilla ice cream & whipped cream 14.3</p> <p>263 WARM APPLE STRUDEL ^{1,3,7,16,17,18}  9.5</p> <p>vanilla sauce with vanilla ice cream & whipped cream</p> <p>264 CHOCOLATE SOUFFLÉ ^{1,3,7,8}  9.2</p> <p>with a scoop of vanilla ice cream & whipped cream</p> <p>28 CRÊPE ^{1,3,7,8}  5.0</p> <p>filled with raspberry sour cream and drizzled with caramel sauce or 29 filled with Nutella and powdered sugar</p> <p>26 SMALL FRUIT SALAD ^{1,3,7,8}  8.8</p> <p>27 PANCAKES ^{1,3,7}  6.8</p> <p>with maple syrup (3 pancakes)</p> <p>265 CHEESECAKE BOWL 9.2</p> <p>cheesecake, strawberries & strawberry sauce</p> <p>A SLICE OF CAKE 4.8</p> <p>We also offer various cakes and tortes. Please ask us for today's selection</p>
<p>253 <u>MENU 3 - vegan</u> 36.1</p> <p>APPETIZER</p> <p>AVOCADO BRUSCHETTA ^{1,15} </p> <p>with tomato, pesto and arugula, served with four slices roasted baguette</p> <p>MAIN COURSE</p> <p>CHESTNUTS TAGLIATELLE (vegan)</p> <p>Tagliatelle tossed in a light truffle cream sauce, with caramelized chestnuts, Brussels sprouts and fresh herbs</p> <p>DESSERT</p> <p>SMALL FRUIT SALAD</p>	<p>ICE CREAM & ICE DRINKS</p> <p>280 MIXED ICE CREAM ^{3,7,16,17,18} 6.0</p> <p>one scoop each of vanilla, strawberry & chocolate</p> <p>281 CHOCOLATE CUP ^{3,7,16,18} 6.8</p> <p>two scoops of chocolate, one scoop of vanilla, whipped cream and chocolate sauce</p> <p>282 HOT LOVE ^{3,7,18} 8.5</p> <p>three scoops of vanilla ice cream with hot raspberries</p> <p>283 SCOOP OF ICE CREAM ^{3,5,7,16,18} 2.0</p> <p>vanilla, chocolate, strawberry, walnut</p> <p>MILKSHAKE (0,2l) ^{3,7,16,18} 5.0</p> <p>32 banana, 33 raspberry, 34 chocolate, 35 vanilla, 36 strawberry</p> <p>284 ICED COFFEE (with vanilla ice cream) ^{33,7,16} 6.5</p> <p>285 EISSCHOKOLADE 0,4l ^{33,7,16,18} 6.5</p>

<p style="text-align: center;">EXTRAS</p> <p style="text-align: center;">Can only be ordered as an accompaniment to a dish</p>	<p style="text-align: center;">EVENTS</p>																																				
<table border="0" style="width: 100%;"> <tr><td>Light roll</td><td style="text-align: right;">1.5</td></tr> <tr><td>Dark roll</td><td style="text-align: right;">1.5</td></tr> <tr><td>boiled egg</td><td style="text-align: right;">1.8</td></tr> <tr><td>Croissant</td><td style="text-align: right;">2.5</td></tr> <tr><td>Jam</td><td style="text-align: right;">2.0</td></tr> <tr><td>Nutella</td><td style="text-align: right;">2.0</td></tr> <tr><td>Butter</td><td style="text-align: right;">1.5</td></tr> <tr><td>Portion of smoked salmon</td><td style="text-align: right;">5.0</td></tr> <tr><td>2 slices serrano ham</td><td style="text-align: right;">3.8</td></tr> <tr><td>2 slices salami</td><td style="text-align: right;">3.2</td></tr> <tr><td>3 slices bacon</td><td style="text-align: right;">3.6</td></tr> <tr><td>2 slices gouda</td><td style="text-align: right;">3.8</td></tr> <tr><td>Mini cup fruit salad</td><td style="text-align: right;">3.5</td></tr> <tr><td>Half of fresh avocado</td><td style="text-align: right;">4.5</td></tr> <tr><td>drei Nürnberger grilled sausages</td><td style="text-align: right;">2.6</td></tr> <tr><td>Guacamole dip</td><td style="text-align: right;">3.5</td></tr> <tr><td>Sour cream dip</td><td style="text-align: right;">2.5</td></tr> <tr><td>Surcharge breakfast boiled egg to scrambled egg</td><td style="text-align: right;">1.5</td></tr> </table> <p style="text-align: center; margin-top: 20px;">GIFT VOUCHERS</p> <p style="text-align: center;">Giving made easy With each birthday, anniversary and Christmas that rolls around, we're faced with the same question: What does the perfect gift look like? The answer: a gift voucher from Tomasa. Enjoy giving the perfect gift!</p>	Light roll	1.5	Dark roll	1.5	boiled egg	1.8	Croissant	2.5	Jam	2.0	Nutella	2.0	Butter	1.5	Portion of smoked salmon	5.0	2 slices serrano ham	3.8	2 slices salami	3.2	3 slices bacon	3.6	2 slices gouda	3.8	Mini cup fruit salad	3.5	Half of fresh avocado	4.5	drei Nürnberger grilled sausages	2.6	Guacamole dip	3.5	Sour cream dip	2.5	Surcharge breakfast boiled egg to scrambled egg	1.5	<p style="text-align: center;">Plan and celebrate your wedding or event of your choice with us! Together we make your perfect, individualized event a reality and ensure that your ideas are a success. Be it here in our restaurant, in our beautiful event hall or in a location of your choice. Our experienced event team will be happy to support you</p> <div style="text-align: center;">  </div> <div style="text-align: center; margin-top: 20px;">  </div> <p style="text-align: center;">HISTORY</p> <p style="text-align: center;">A family business introduces itself</p> <p>In 1996, we took over the store at Viktoria Luise Platz, which had already existed since the 1980s, and continuously developed the brand and the concept.</p> <p style="text-align: center;">In doing so, we have always relied on a combination of the tried and tested and new accents.</p> <p>Then as now, the family business stands for creative cuisine, a high standard of service and, in line with our different target groups, for classic, modern interior design.</p> <p style="text-align: center;">Our self-image:</p> <p>Whether employee, guest or partner - in our daily work, our focus is always on people.</p> <p>There are now six restaurants in Berlin and Brandenburg with the same concept and name, and we would like to emphasize that they are all family-run restaurants.</p> <p>With the opening of the one in Potsdam, in August 2023, we left Berlin for the first time.</p> <p style="text-align: center;">Will our journey end here? www.tomasa.de</p>
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HOT DRINKS

COFFEE VARIATIONS & CACAO

300 Filter Coffee ¹⁹ (until 3 p.m.)	3.2
301 Kaffee Crema ¹⁹	3.5
302 Großer Kaffee Crema ¹⁹	4.8
303 Café au lait ^{7, 19}	4.5
304 Cappuccino ^{7, 19}	4.0
305 Latte Macchiato ^{7, 19}	4.7
Latte Macchiato with Flavour ^{7, 19}	
306 Vanilla, ³⁰⁷ Almond, ³⁰⁸ Hazelnut,	
309 Caramel, ³¹⁰ Coconut	5.0
322 Flat White ^{7, 19}	4.7
311 Espresso ¹⁹	3.0
312 double Espresso ¹⁹	4.6
313 Espresso Macchiato ^{7, 19}	3.2
314 Espresso Cortado ^{7, 15, 16, 18, 19}	3.6
316 Hot Chocolat ^{7, 15, 18}	4.4
317 Hot Chocolat with wipped cream ^{7, 15}	4.7
318 Hot Lemon	3.9
319 Glas of Milk ⁷ (hot or cold)	3.1
320 Babycino ⁷ (small cup Milk foam)	2.0
321 Affogato al caffè ⁷	
(a scoop vanilla ice and Espresso)	4.6
Spicial Milk:	
323 Lactose free milk, ³²⁴ soy milk and	
325 oat milk	0.5

ALKOHOLIC

340 Baileys Latte ^{7, 19}	6.9
(2cl Baileys, Latte Macchiato)	
341 Irish Coffee ^{7, 19}	7.2
(4cl Tullamore Dew, cane sugar, coffee, cream)	
342 Glühwein ¹⁹	4.0

TEA

350 Frsh Mint-Ginger-Tea (0,4l)	5.8
351 English Breakfast (black tea)	4.5
352 Royal Earl Grey (flavored, black tea)	4.5
353 Darjeeling Summer Leaves (black tea)	4.5
354 Sencha Senpai (green tea)	4.5
355 Grün Matinee (flavored, green tea)	4.5
356 Rooibos Vanilla Toffee (flavored)	4.5
357 BIO Sarala Chai (flavored, black tea)	4.7
358 Smooth Mint (mint tea)	4.5
359 Classic Herbs (herbal tea)	4.5
360 Red Fruit Flash (fruit tea)	4.5
361 Fancy Chamomile (camilla tea)	4.5
362 Persian Apple	4.5

KÄNNCHEN LOSER TEE

370 Assam Meleng (black tea)	5.7
This classic tea from the north of India has a strong, spicy taste and a pleasantly malty aroma.	
371 Darjeeling Puttabong (flavored, black tea)	5.7
This excellent first flush Darjeeling is picked in the mountains of the Himalayas. It impresses with its light sweetness and a harmonious floral accent.	
372 Green Himalajian (green tea)	5.7
A light green infusion with a pleasant taste and a particularly mild finish. The large leaves open up when brewed.	
373 Royal Pai Mu Tan (green tea)	5.7
This Chinese white tea with its large, unrolled leaves and many white tips is very full-bodied. It tastes mildly sweet.	
374 Wellness Cup (wellness tea)	5.7
An extraordinary combination of Sencha green tea, delicate fruit notes and flower petals results in an unforgettable taste experience.	
375 French Rose	5.7
Wonderful rose petals create the fine, delicate taste.	
376 Milky Oolong (Oolong tea)	5.9
The natural, creamy taste is the result of the special, elaborate production process.	

SPARKLING WINE, PROSECCO & CO			REDWINE					
		<u>0,11</u>	<u>0,75l</u>		<u>0,2l</u>	<u>0,5l</u>	<u>1l</u>	
580	ZEKT Extra Dry ¹² Origin: Pfalz (Bernard Massard), Trier, Rheinland, Germany	4.4	29.0	510	Oromonte ¹² Origin: Bodegas Navarro Lopez, Valdepenas, Spain	5.8	14.0	27.5
582	Insieme Prosecco Spumante extra dry ¹² Origin: Hügellagen um Treviso, Venezien, Italy	5.2	35.0	513	Montepulciano Dabruzzo ¹² Origin: Calle Cavalleri, Cantina Tollo, Abruzzzen, Italy	5.7	13.9	27.4
589	Crémant de Limoux Grand Cuvée ¹² Origin: Sieur d Arques Languedoc-Roussillon France	6.8	46.0	516	Raiza Red Crianza ¹² Origin: Raiza, Rioja, Spain	5.8	14.0	27.5
	APERITIF			519	Cuveé Ursprung ¹² Origin: Winery Markus Schneider, Pfalz, Germany	6.8	16.5	32.6
585	Aperol Spritz ¹⁶ Aperol, Prosecco, water		10.0		ROSE			
586	Hugo Spritz ¹⁶ Prosecco, elderflower syrup, water, mint, lime		10.0	522	Pink St. Laurent ¹² Origin: Winery Tina Pfaffmann, Pfalz, Germany	6.0	14.5	28.6
587	Lillet Wild Berry ¹⁶ Lillet blanc, Wild Berry, berrys		10.0	525	Nebla Verdejo Rosé ¹² Herkunft: Vicente Gandia, Kastilien & Léon, Spanien	5.8	14.0	27.5
588	Prosecco Aperol ¹⁶ Prosecco, Aperol		7.4		BOTTLED WINE WHITE 0,75l			
592	Granatapfel Spritz ¹⁶ Prosecco, pomegranate syrup, Tonic Water, Lemon Squash		10.0	540	Gavi Tassarolo s' Origin: Castello di Tassarolo, Piemont, Italy			35.0
593	Satri Spritz ¹⁶ Prosecco, Satri Rosa, Sodawater, ice & lime		10.0	541	Muschelkalk Silvaner VDP. Gutswein Origin: Winery am Stein, Franken, Germany			37.0
595	Limoncello Spritz ¹⁶ Limoncello, Prosecco, lemon and mint		10.0		BOTTLED WINE RED 0,75l			
594	Crodino Spritz Crodino, ice, orange slice		7.5		"Il Leo" Chianti Superiore D.O.C.G. Origin: Ruffino, Toscana, Italy			37.0
675	Pomegranate Spritz (non alcoholic) ¹⁶ pomegranate syrup, Tonic Water, Lemon Squash		9.0		Black Print Origin: Winery Markus Schneider, Pfalz, Germany			43.5
	WINE							
	WHITE WINE							
		<u>0,2l</u>	<u>0,5l</u>	<u>1l</u>				
491	Dr. Koehler Grauburgunder ¹² Origin: Winery Dr. Koehler, Rheinhessen, Germany	5.8	14.0	27.5				
494	50° Riesling ¹² Origin: Winery Rings, Pfalz, Germany	5.7	13.9	27.4				
497	Chardonnay ¹² Origin: Winery Knewitz, Rheinhessen, Germany	6.8	16.5	32.6				
500	La Petite Perriere Sauvignon Blanc ¹² Origin: Saget La Perriere, Loire, France	6.0	14.5	28.6				
503	Weinschorle ¹²	4.9	11.8	23.2				

COCKTAILS	NON ALCOHOLIC COCKTAILS
600 Caipirinha 12.5 Cachaca, brown cane sugar, lime	594 Crodino Spritz 7.5 Crodino, ice, orange slice
602 Moscow Mule 17 12.5 Smirnoff Wodka, lime juice, cucumber, mint, Ginger Ale	671 Coconut Kiss 16 8.5 cream, coconut syrup, grenadine, pineapple juice & cherry nectar
604 Mai Tai 15,16,18 13.0 Havana Club, Myers Rum, Apricot Brandy, lime juice, almond-syrup, pineapple juice, lemon	670 Fruit Punch 16,17 9.0 Passion fruit-, pineapple- and orange juice, lime juice and passion fruit syrup
605 Sex On The Beach 15,16,18 12.5 Smirnoff Wodka, Peach Tree, grenadine, cranberry juice, orange juice	672 Virgin Caipirinha 16 10.0 Lime, brown cane sugar, ice and Ginger Ale
603 Honolulu Juicer 12.5 Southern Comfort, Havana Club, Lime Juice, lemon, pineapple juice, passion fruit juice	673 Joop Light 10.0 lime, lemon, orange, all squeezed, brown cane sugar, ice and water
606 Cosmopolitan 611,5 12.5 Smirnoff Wodka, Triple Sec, lime juice, cranberry juice	674 Spring Fever 15,16,18 9.2 Lemon juice, mango syrup, pineapple juice and Orange juice
607 Long Island Ice Tea 16,19,22 13.5 Smirnoff Wodka, Tanqueray Gin, Sierra Tequila, Havana Club, Cointreau, Cola, orange juice, lime	LONGDRINKS
608 Mojito 12.5 Havana Club, brown cane sugar, mint, lime	630 Gin Tonic 20 10.5 4cl Tanqueray Gin, Schweppes Tonic Water
609 Whiskey Sour 12.5 Jack Daniels, lime juice, cane sugar syrup	631 Cuba Libre 16,19 10.5 4cl Havana Club (3 years old), Cola, lime
610 Watermelon Man 12.5 Smirnoff Wodka, lemon juice, watermelon liqueur, grenadine, orange juice	632 Pimms Cup No. 1 16,19 10.5 4cl Pimms No 1, Ginger Ale, lemon, orange, cucumber, mint
611 White Russian 12.5 Smirnoff Wodka, Kahlua, cream	633 Johnny Walker Cola 16,19 10.5 4cl Johnnie Walker Red Label, Cola
612 Planters Punch 16 12.5 Havana Club, Myers Rum, lemon juice, pineapple juice, orange juice, grenadine, nutmeg	634 Wodka Orange 10.5 4cl Smirnoff Wodka, orange juice
613 Piña Colada 12.5 Bacardi, Myers Rum, cream, coconut syrup, pineapple juice	635 Wodka Lemon 20 10.5 4cl Smirnoff Wodka, Schweppes Bitter Lemon
614 Espresso Martini 2 12.5 Smirnoff Wodka, Khalua, Espresso, cane sugar syrup	636 Southern Comfort Ginger Ale 6 10.5 4cl Southern Comfort, Schweppes Ginger Ale
616 Gin Basil Smash 12.5 Tanqueray Gin, lemon juice, Lime Juice, basil	637 Campari Orange 17 10.5 4cl Campari, orange juice
618 Bloody Mary 12.5 Smirnoff Wodka, tomato juice, Lime juice, Worcester Sauce, tabasco, salt, pepper	

