

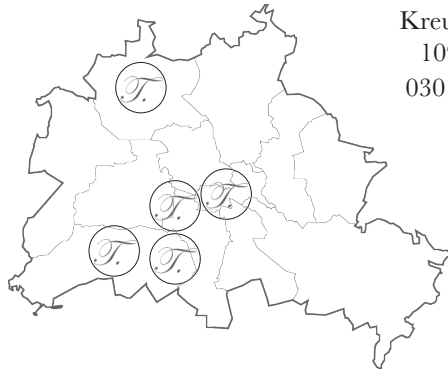
# TOMASA

## TOMASA LANDHAUS

Waidmannsluster Damm 77  
13509 Berlin  
030 948 70 300

## TOMASA POTSDAM

Kurfürstenstraße 52  
14469 Potsdam  
info@tomasa.de



## TOMASA VILLA KREUZBERG

Kreuzbergstr. 62  
10965 Berlin  
030 810 09 885

## TOMASA ZEHLENDORF

Berliner Str. 8  
14169 Berlin  
030 810 09 600

## TOMASA LICHTERFELDE

Bäkestr. 15  
12207 Berlin  
030 772 90 95

## TOMASA FRIEDENAU

Friedrich-Wilhelm-Platz 15  
12159 Berlin  
01772766684

## 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 m<sup>2</sup> 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** <sup>1,3,7,11,15,16,17,18, 1.4 13.1</sup> **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 cinnamon & sugar, scrambled eggs with bacon and grilled sausages; comes with butter, jam, bread rolls and a croissant


**2 SMALL BREAKFAST** <sup>1,3,7, 15, 16, 17, 1.4</sup> **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** <sup>3,15,16,17,18,1.4</sup> **17.9**  
salmon on avocado & cherry tomato salad, chicken satay skewer with raspberry chutney, 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** <sup>1,3,7,15,16,17,18\*,1.4</sup>  **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** <sup>1,3,7, 15, 16, 17, 18, 1.4</sup> **14.8**  
three scrambled eggs, grilled sausages, oven-cooked bacon; comes with toast, butter and 2 pancakes with maple syrup

**9 VEGETARIAN PLATE** <sup>1,3,7,11,15,16,17,18, 1.4</sup>  **16.8**  
bagel baked 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** <sup>1,6,11,17,1.4</sup>  **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** <sup>1,3</sup> **15.2**

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** <sup>1, 3, 7, 11, 15, 17</sup> **14.2**  
roasted brioche bread with melted mozzarella and cheddar cheese, herbs mushrooms, crispy bacon, egg and Hollandaise sauce


## BREAKFAST SPECIAL

**PROTEIN BLAST** <sup>7,8</sup>  **7.0**  
one bowl of full-fat quark with fresh fruit, honey and nuts  
20 small **7.0**  
21 groß **7.8**

**GRANOLA** <sup>1,7</sup>  **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** <sup>1,3,7,8</sup>  **8.2**

**27 PANCAKES** <sup>1,3,7</sup>  **6.2**  
with maple syrup (2 pancakes)

**28 CRÊPE** <sup>1,3,7,8</sup>  **5.0**  
filled with raspberry sour cream and drizzled with caramel sauce or 29 filled with hazelnut chocolate spread and powdered sugar

**30 KAISERSCHMARRN (SHREDDED PANCAKES)** <sup>1,3,7,8,15,16,17,18</sup> **12.8**  
With raisins & Apple compote  
31 a scoop of vanilla ice cream & whipped cream **14.3**







**MILKSHAKE (0,2l)** <sup>3,7,16,18</sup> **5.0**  
32 banana, 33 raspberry, 34 chocolate, 35 vanilla, 36 strawberry

EGGS	APPETIZERS
<p>40 <b>PLAIN SCRAMBLED EGGS</b> <sup>1,3</sup> ✓ 10.8 Made from 4 eggs, served with toast and butter</p> <p>41 <b>SCRAMBLED EGGS WITH HERBS</b> <sup>1,3,16,17</sup> 11.8 with bacon &amp; onions, toast and butter</p> <p>42 <b>SCRAMBLED EGGS WITH SALMON</b> <sup>1,3</sup> 14.8 with avocado, grained salmon, fresh herbs, Toast and butter</p> <p>43 <b>SCRAMBLED EGGS WITH FETA</b> <sup>1,3</sup> ✓ 12.5 with cocktail tomatoes and herbs</p> <p>44 <b>PLAIN FRIED EGGS (3 eggs)</b> <sup>1,3,15,16,17</sup> ✓ 11.8 served with toast and butter</p> <p>45 <b>FRIED EGGS</b> <sup>1,3,15,16,17</sup> 14.6 with bacon or 46 serrano ham served with toast and butter</p> <p>46 <b>FARMER'S OMELET</b> <sup>1,3,16,17</sup> ✓ 14.2 with potatoes, bacon, pickles and lettuce</p>	<p>SIGNATURE DISH - OUR RECOMMENDATION</p> <p>80 <b>GOAT'S CHEESE ON WILD HERB SALAD</b> <sup>7,8,10,15</sup> ✓ 12.5 rosemary and honey-baked goat cheese on a bed of lettuce with berries and honey balsamic vinaigrette</p> <p><b>CARROT &amp; GINGER SOUP</b> <sup>1,15</sup> ✓</p> <p>83 small 7.0 84 large 7.5</p> <p>86 <b>BRUSCHETTA</b> <sup>1,15</sup> ♥ 7.8 with tomatoes, onions, basil and balsamic vinegar, served with four slices roasted baguette</p> <p>85 <b>AVOCADO BRUSCHETTA</b> <sup>1,15</sup> ♥ 8.8 with tomato, pesto and arugula, served with four slices roasted baguette</p> <p>87 <b>STUFFED AVOCADO</b> <sup>1</sup> ♥ 14.2 with sunflower seeds, olive oil, balsamic vinegar and basil, mushrooms, onions, garlic and cherry tomatoes</p> <p><b>MIXED APPETIZER PLATTER</b> <sup>1,9,15</sup> rosemary and honey-baked goat cheese, marinated vegetables, olives and dried tomatoes with hummus, salami and cured ham on melon, avocado &amp; tomato bruschetta</p> <p>81 for 2 people 21.0 82 for 4 people 41.0</p> <p><b>FOR OUR YOUNGER GUEST</b> until 12 years</p> <p>100 <b>KINDER BRUNCH</b> <sup>1,3,9,10,16,17</sup> ✓ 9.2 crêpe with hazelnut chocolate spread, small portion of plain scrambled eggs, marmalade, fresh fruit, butter, bread roll</p> <p>101 <b>BREADED CHICKEN ESCALOPE</b> <sup>1,3,9,10,16,17</sup> 12.0 with fries and ketchup</p> <p>102 <b>KÄSESPÄTZLE (German Pasta with melted cheese)</b> <sup>15,16,17</sup> ✓ 9.5</p> <p>104 <b>FRIES WITH KETCHUP</b> <sup>1,15,16,17,18</sup> ✓ 6.0</p> <p>105 <b>CHICKEN NUGGETS</b> <sup>1,3,9,10,16,17</sup> 10.5 with fries and ketchup</p> <p>106 <b>PASTA ON TOMATOSAUCES</b> ✓ 9.0</p>

SALAD	MAIN COURSES
SIGNATURE DISH - OUR RECOMMENDATION	SIGNATURE DISH - OUR RECOMMENDATION
120 <b>QUINOA AVOCADO BOWL</b> <sup>6,7,8,9,10,15,16,1</sup> ✓ 15.5 toasted quinoa, leafy greens, avocado, beets, carrots, cucumber, sweet potatoes and hummus with a house balsamic vinaigrette	146 <b>GRILLED NEW YORK STEAK</b> <sup>7,10,16,17,1</sup> 26.9 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
130 <b>SMALL SALAD</b> <sup>10</sup> ✓ 7.5 Salad-Mix, Cucumber, tomatoes, red onions and radishes, served with honey-balsamic dressing	142 <b>CREAMY AVOCADO PASTA</b> <sup>1, 15, 16, 17</sup> 14.2 creamy pasta with avocado, zucchini, cherry tomatoes and pine nuts
80 <b>GOAT'S CHEESE ON WILD HERB SALAD</b> <sup>7,8,10,15</sup> ✓ 12.5 rosemary and honey-baked goat cheese on a bed of lettuce with berries and honey balsamic vinaigrette	142 optional: with chicken 20.7
128 <b>CAESER SALAD</b> <sup>4,5,7,15,16,1</sup> ✓ 13.4 with avocado, cherry tomatoes, egg, romaine lettuce bread chips and Parmesan flakes with Caesar Dressing	151 <b>CHICKEN ESCALOPE IN MUSHROOM CREAM SAUCE</b> <sup>4,15,1</sup> 19.5 with Spätzle (german Pasta) and a side salad
129 grilled chicken fillet strips 19.9	143 <b>CRISPY CHICKEN IN AN ALMOND CRUST</b> <sup>1, 3,5,8,15,18,9,7</sup> 18.5 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
126 crispy bacon 17.0	144 <b>SCHNITZEL VIENNA STYLE</b> <sup>1,3,9,10,16,17</sup> 24.8 breaded veal cutlet fried in butter with lukewarm potato salad with oil & vinegar, fresh herbs and cranberries
121 <b>TOMASA SALAT CLASSIC</b> <sup>3,10,15,17</sup> ✓ 13.4 Variation of green leaf salads, with sliced red cabbage, cucumber, radish, cherry tomatoes, red onions, house dressing, garnished with olives and pomegranate seeds	145 <b>SPÄTZLE (GERMAN PASTA) WITH STRIPS OF RUMP STEAK AND VEAL</b> <sup>1,3,7,11</sup> 18.5 in creamy paprika sauce, garnished with Parmesan flakes and a side salad
122 grilled chicken fillet strips 19.9	149 <b>PEANUT CHICKEN CURRY</b> <sup>15,16,17,18</sup> 19.8 pan-seared chicken breast strips, sweet potatoes, carrots, and bell peppers in creamy curry sauce, seasoned with peanut and ginger, served with Basmati rice
124 grilled rosemary and honey-baked goat cheese 18.4	148 <b>GRILLED SALMON FILLET</b> <sup>4,15,1</sup> 24.0 salmon fillet in sesame crust on grilled pan vegetables, flavored with, served with rosemary potatoes and a sour cream dip
127 <b>CABRA- SALAT</b> <sup>1,7,15</sup> ✓ 16.8 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	152 <b>GRILLED RUMPSTEAK</b> <sup>1, 15, 16, 17, 18</sup> 26.9 (approx. 220g) of grilled sirloin steak, in mushroom cream sauce, served with fries and a mixed salad




<b>VEGETARIAN</b>		120 <b>QUINOA AVOCADO BOWL</b> <sup>6,7,8,9,10,15,16,17</sup>  <b>14.5</b> toasted quinoa, leafy greens, avocado, beets, carrots, cucumber, sweet potatoes and hummus with a house balsamic vinaigrette
SIGNATURE DISH - OUR RECOMMENDATION		
160 <b>FIG RAVIOLI WITH GOAT CHEESE</b> <sup>1,7,15</sup>  <b>17.5</b> served in a light Parmesan sauce, seasoned with rosemary, honey and pomegranate seeds		234 <b>VEGAN BURGER</b> <sup>1, 7, 10, 11, 15, 16, 17, 18, 24</sup>  <b>13.9</b> 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
162 <b>KÄSESPÄTZLE</b> (German Pasta with melted cheese) <sup>1,3,7,11</sup>  <b>14.8</b> with salad		<b>TARTE FLAMBÉE</b> (french flatbread pizza)
164 <b>HALLOUMI VEGETABLE SKEWERS</b> <sup>7,15,16,17,245</sup>  <b>16.8</b> grilled vegetable skewers with halloumi, marinated with yogurt, tahini, lemon and garlic, oil, salt and pepper, served with hummus and rosemary potatoes		210 <b>ALSACE TARTE FLAMBÉE</b> <sup>1, 7</sup> <b>11.2</b> with bacon, onions and crème fraîche
165 <b>CHESTNUTS TAGLIATELLE</b>  <b>17.4</b> Tagliatelle tossed in a light truffle cream sauce, with caramelized chestnuts, Brussels sprouts and fresh herbs		211 <b>TARTE FLAMBÉE WITH FETA</b> <sup>1, 7,15</sup>  <b>14.0</b> with crème fraîche, cherry tomatoes and basil pesto
<b>VEGAN</b>		213 <b>TARTE FLAMBÉE WITH ARUGULA &amp; SERRANO HAM</b> <sup>1, 7, 15, 16, 17</sup> <b>13.8</b>
SIGNATURE DISH - OUR RECOMMENDATION		214 <b>TARTE FLAMBÉE WITH GOAT'S CHEESE</b> <sup>1, 7, 8</sup>  <b>14.6</b> with beets, red onion rings, honey and walnuts
174 <b>PEANUT VEGETABLE CURRY</b> <sup>1,15,16,17,18</sup>  <b>16.8</b> vegetables (paprika, carrots, spring onions), tastet with ginger, tofu and sweet potatoes in creamy curry sauce, served with Basmati rice		173 <b>TARTE FLAMBÉE WITH HUMMUS AND GRILLED VEGETABLES</b> <sup>1</sup>  <b>14.0</b> garnished with olives and arugula
87 <b>STUFFED AVOCADO</b> <sup>1</sup>  <b>14.2</b> with sunflower seeds, olive oil, balsamic vinegar and basil, mushrooms, onions, garlic and cherry tomatoes		<b>BOWLS</b>
250 <b>POWER BOWL</b> <sup>1, 15, 16, 17</sup>  <b>16.0</b> grilled vegetables, spinach, beets, avocado, served on rice and accompanied by a hummus dip		SIGNATURE DISH - OUR RECOMMENDATION
142 <b>CREAMY AVOCADO PASTA</b> <sup>1, 15, 16, 17</sup>  <b>14.2</b> creamy pasta with avocado, zucchini, cherry tomatoes and pine nuts		150 <b>CALIFORNIA BOWL</b> <sup>7, 10, 15, 16, 17, 18</sup> <b>17.5</b> 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
163 <b>SWEET POTATO GNOCCHI</b> <sup>1, 5, 7, 8, 16, 17, 18</sup>  <b>16.8</b> in a herb pesto on grilled beets and fresh baby spinach, garnished with nuts and arugula		140 <b>GRILL MASTER BOWL</b> <sup>7, 10, 15, 16, 17, 18</sup> <b>19.8</b> 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
173 <b>TARTE FLAMBÉE WITH HUMMUS AND GRILLED VEGETABLES</b> <sup>1</sup>  <b>14.0</b> garnished with olives and arugula		147 <b>HÄHNCHEN TERIYAKI BOWL</b> <sup>5,11</sup> <b>17.8</b> sautéed chicken fillet strips, seasoned with teriyaki sauce, sesame, brown sugar, served on rice with grilled vegetables and baby spinach
		250 <b>POWER BOWL</b> <sup>1, 15, 16, 17</sup>  <b>16.0</b> grilled vegetables, spinach, beets, avocado, served on rice and accompanied by a hummus dip
		120 <b>QUINOA AVOCADO BOWL</b> <sup>6,7,8,9,10,15,16,17</sup>  <b>15.5</b> toasted quinoa, leafy greens, avocado, beets, carrots, cucumber, sweet potatoes and hummus with a house balsamic vinaigrette



TAPAS	TAPAS PLATE
<p>86 <b>BRUSCHETTA</b> <sup>1, 15</sup>  <b>7.8</b> with tomatoes, onions, basil and balsamic vinegar, served with four slices roasted baguette</p> <p>85 <b>AVOCADO BRUSCHETTA</b> <sup>1, 15</sup>  <b>8.8</b> with tomato, pesto and arugula, served with four slices roasted baguette</p> <p>180 <b>SAUTÉED MUSHROOMS</b> <sup>7, 15, 16, 17</sup>  <b>6.8</b> with garlic and aioli dip</p> <p>182 <b>ROSEMARY POTATOES</b> <sup>7, 15, 16, 17</sup>  <b>5.9</b> with aioli-dip</p> <p>183 <b>BAKED GOAT CHEESE</b> <sup>7, 17</sup>  <b>7.8</b> with rosemary and honey</p> <p>184 <b>BROCCOLI WITH FETA</b> <sup>7, 15, 16, 17</sup>  <b>7.8</b> and Hollandaise sauce</p> <p>185 <b>SWEET POTATO FRIES</b> <sup>7, 16, 17, 18</sup>  <b>6.0</b> with sour cream dip</p> <p>186 <b>2 HALLOUMI VEGETABLE SKEWERS</b> <sup>7, 16, 17, 18</sup> <b>8.9</b> with hummus</p> <p>187 <b>GRILLED VEGETABLES</b> <sup>1, 7</sup>  <b>6.8</b> with sour cream dip</p> <p>188 <b>DATES WRAPPED IN BACON</b> <sup>1, 3, 6, 7, 9, 15, 16, 17</sup> <b>6.9</b> with aioli-dip</p> <p>181 <b>BAKED BEETS</b> <sup>1, 7, 8, 15, 11, 16, 17</sup>  <b>7.5</b> with soy-dip</p> <p>189 <b>2 CHICKEN SATAY SKEWERS</b> <sup>1, 3, 5, 6, 7, 16, 17</sup> <b>7.0</b> with raspberry chutney</p> <p>190 <b>CHICKEN STRIPES</b> <sup>1, 7, 8, 15, 11, 16, 17</sup> <b>9.5</b> in a crispy almond crust with curry dip</p> <p>193 <b>CHILI CHEESE FRIES</b> <sup>1, 3, 5, 6, 7, 16, 17</sup>  <b>7.0</b> with ketchup</p> <p>191 <b>NACHOS WITH CHEESE</b> <sup>6, 7, 10, 16</sup>  <b>6.8</b> with guacamole and sour cream dip</p> <p>192 large <b>10.8</b></p> <p>199 <b>RUMP STEAK SCRAPS</b> <sup>1, 3, 5, 6, 7, 16, 17</sup> <b>8.8</b> seared spicy with paprika</p> <p>195 <b>OLIVES</b>  <b>4.8</b></p> <p>Tip: Many additional tapas can be made vegan by omitting/exchanging the dip</p>	<p>OUR RECOMMENDATION</p> <p>196 <b>SPANISH TAPAS-MIX</b> <sup>1, 3, 5, 6, 7, 15, 16, 17, 18</sup> <b>28.5</b> nachos baked with mozzarella, cheddar cheese and guacamole dip, dates wrapped in bacon, two chicken satay skewers with raspberry chutney, avocado tomato bruschetta</p> <p>197 <b>VILLA TAPAS-MIX</b> <sup>1, 3, 5, 6, 7, 15, 16, 17, 18</sup> <b>32.8</b> 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</p> <p>We ask for your understanding that it is not possible to make any changes to the tapas mixes</p> <p><b>BURGER</b></p> <p>230 <b>TOMASA BURGER</b> <sup>1, 7, 10, 11, 15, 16, 17, 18, 24</sup> <b>13.5</b> homestyle beef patty (approx. 200 g) in a brioche bun with lettuce, cucumber, tomato, onions and burger sauce, served with fries</p> <p>231 with cheese <b>14.0</b> 232 with Bbcon <b>14.0</b> 233 with cheese and bacon <b>14.5</b></p> <p>234 <b>VEGAN BURGER</b> <sup>1, 7, 10, 11, 15, 16, 17, 18, 24</sup>  <b>13.9</b> 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</p> <p>235 <b>GUACAMOLE BURGER</b> <sup>1, 7, 10, 11, 15, 16, 17, 18, 24</sup> <b>15.8</b> 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</p> <p>236 <b>CHILI CHEESE BURGER</b> <sup>1, 7, 10, 11, 15, 16, 17, 18, 24</sup> <b>16.0</b> 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</p> <p>237 <b>BURGER WITH GRILLED VEGETABLES &amp; GOAT CHEESE</b> <sup>1, 7, 10, 11</sup>  <b>16.0</b> brioche bun topped with burger sauce, arugula, grilled vegetables, Mediterranean herbs, grilled goat's cheese, served with sweet potato fries</p>

MENU VARIATIONS	DESSERT
<p>251 <b>MENU 1</b> 48.0</p> <p><b>APPETIZER</b>  <b>GOAT'S CHEESE ON WILD HERB SALAD</b> <sup>7,8,10,15</sup> ✓          rosemary and honey-baked goat cheese on a bed of lettuce with berries and honey balsamic vinaigrette</p> <p><b>MAIN COURSE</b>  <b>GRILLED NEW YORK STEAK</b> <sup>7,10,16,17,1</sup>          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><b>DESSERT</b>  <b>CHOCOLATE SOUFFLÉ</b> <sup>1,3,7,8</sup>          with a scoop of vanilla ice cream &amp; whipped cream</p> <p><b>MENU 2</b> <sup>252 vegetarian</sup> 39.5 <sup>253 vegan</sup> 38.8</p> <p><b>APPETIZER</b>  <b>STUFFED AVOCADO</b> <sup>1</sup> ♥          with sunflower seeds, olive oil, balsamic vinegar and basil, mushrooms, onions, garlic and cherry tomatoes</p> <p><b>MAIN COURSE</b>  <b>FIG RAVIOLI WITH GOAT CHEESE</b> <sup>1,7,15</sup> ✓          served in a light Parmesan sauce, seasoned with rosemary, honey and pomegranate seeds  <i>or</i>  <b>SWEET POTATO GNOCCHI (vegan)</b> <sup>1,5,7,8,16,17,18</sup>          in a herb pesto on grilled beets and fresh baby spinach, garnished with nuts and arugula</p> <p><b>DESSERT</b>  <b>SMALL FRUIT SALAD</b></p>	<p>SIGNATURE DISH - OUR RECOMMENDATION</p> <p>260 <b>KAISERSCHMARRN (SHREDDED PANCAKES) WITH BLUEBERRIES &amp; MAPLE SYRUP</b> <sup>3,7,8,15,16,17,18</sup> ✓ 13.8          261 a scoop of vanilla ice cream &amp; whipped cream 15.3</p> <p>30 <b>KAISERSCHMARRN (SHREDDED PANCAKES)</b> <sup>1,3,7,8,15,16,17,18</sup> 12.8          With raisins &amp; Apple compote          31 a scoop of vanilla ice cream &amp; whipped cream 14.3</p> <p>263 <b>WARM APPLE STRUDEL</b> <sup>1,3,7,16,17,18</sup> ✓ 9.5          vanilla sauce with vanilla ice cream &amp; whipped cream</p> <p>264 <b>CHOCOLATE SOUFFLÉ</b> <sup>1,3,7,8</sup> ✓ 9.2          with a scoop of vanilla ice cream &amp; whipped cream</p> <p>28 <b>CRÊPE</b> <sup>1,3,7,8</sup> ✓ 5.0          filled with raspberry sour cream and drizzled with caramel sauce or 29 filled with hazelnut chocolate spread and powdered sugar</p> <p>26 <b>SMALL FRUIT SALAD</b> <sup>1,3,7,8</sup> ♥ 8.2</p> <p>27 <b>PANCAKES</b> <sup>1,3,7</sup> ✓ 6.2          with maple syrup (2 pancakes)</p> <p>265 <b>CHEESECAKE BOWL</b> 8.8          cheesecake, strawberries &amp; strawberry sauce</p> <p><b>A SLICE OF CAKE</b> 4.8          We also offer various cakes and tortes.          Please ask us for today's selection</p> <p><b>ICE CREAM &amp; ICE DRINKS</b></p> <p>280 <b>MIXED ICE CREAM</b> <sup>3,7,16,17,18</sup> 6.0          one scoop each of vanilla, strawberry &amp; chocolate</p> <p>281 <b>CHOCOLATE CUP</b> <sup>3,7,16,18</sup> 6.8          two scoops of chocolate, one scoop of vanilla, whipped cream and chocolate sauce</p> <p>282 <b>HOT LOVE</b> <sup>3,7,18</sup> 8.4          three scoops of vanilla ice cream with hot raspberries</p> <p>283 <b>SCOOP OF ICE CREAM</b> <sup>3,5,7,16,18</sup> 2.0          vanilla, chocolate, strawberry, walnut</p> <p><b>MILKSHAKE (0,2l)</b> <sup>3,7,16,18</sup> 5.0          32 banana, 33 raspberry, 34 chocolate, 35 vanilla, 36 strawberry</p> <p>284 <b>ICED COFFEE (with vanilla ice cream)</b> <sup>33,7,16</sup> 6.5</p> <p>285 <b>EISSCHOKOLADE 0,4l</b> <sup>33,7,16,18</sup> 6.5</p>



<b>EXTRAS</b> Can only be ordered as an accompaniment to a dish	<b>EVENTS</b>																																				
<table> <tr><td>Light roll</td><td>1.5</td></tr> <tr><td>Dark roll</td><td>1.5</td></tr> <tr><td>boiled egg</td><td>1.8</td></tr> <tr><td>Croissant</td><td>2.5</td></tr> <tr><td>Jam</td><td>2.0</td></tr> <tr><td>Nutella</td><td>2.0</td></tr> <tr><td>Butter</td><td>1.5</td></tr> <tr><td>Portion of smoked salmon</td><td>4.8</td></tr> <tr><td>2 slices serrano ham</td><td>3.8</td></tr> <tr><td>2 slices salami</td><td>2.8</td></tr> <tr><td>3 slices bacon</td><td>3.6</td></tr> <tr><td>2 slices gouda</td><td>3.8</td></tr> <tr><td>Mini cup fruit salad</td><td>3.5</td></tr> <tr><td>Half of fresh avocado</td><td>4.5</td></tr> <tr><td>drei Nürnberger grilled sausages</td><td>2.6</td></tr> <tr><td>Guacamole dip</td><td>3.5</td></tr> <tr><td>Sour cream dip</td><td>2.5</td></tr> <tr><td>Surcharge breakfast boiled egg to scrambled egg</td><td>1.5</td></tr> </table>	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	4.8	2 slices serrano ham	3.8	2 slices salami	2.8	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>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.</p> <p>Be it here in our restaurant, in our beautiful event hall or in a location of your choice.</p> <p>Our experienced event team will be happy to support you</p>   <p><b>HISTORY</b></p> <p><b>A family business introduces itself</b></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>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><b>Our self-image:</b></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>Will our journey end here?</p> <p><a href="http://www.tomasa.de">www.tomasa.de</a></p>
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<p><b>GIFT VOUCHERS</b></p> <p>Giving made easy</p> <p>With each birthday, anniversary and Christmas that rolls around, we're faced with the same question: What does the perfect gift look like?</p> <p>The answer: a gift voucher from Tomasa.</p> <p>How to receive your Tomasa gift voucher</p> <p>To place your order, simply scan the QR code and then click on the link displayed. You'll be taken to the ordering site, where you just need to determine the value of the gift voucher, submit your order and after we receive the payment, you will receive your gift voucher.</p> <p>Enjoy giving the perfect gift!</p> 																																					

# HOT DRINKS

## COFFEE VARIATIONS & CACAO

300	<b>Filter Coffee</b> <sup>19</sup> (until 3 p.m.)	3.2
301	<b>Kaffee Crema</b> <sup>19</sup>	3.5
302	<b>Großer Kaffee Crema</b> <sup>19</sup>	4.8
303	<b>Café au lait</b> <sup>7, 19</sup>	4.5
304	<b>Cappuccino</b> <sup>7, 19</sup>	4.0
305	<b>Latte Macchiato</b> <sup>7, 19</sup>	4.7
	<b>Latte Macchiato with Flavour</b> <sup>7, 19</sup>	
306	Vanilla, 307 Almond, 308 Hazelnut,	
309	Caramel, 310 Coconut	5.0
322	<b>Flat White</b> <sup>7, 19</sup>	4.7
311	<b>Espresso</b> <sup>19</sup>	3.0
312	<b>double Espresso</b> <sup>19</sup>	4.6
313	<b>Espresso Macchiato</b> <sup>7, 19</sup>	3.2
314	<b>Espresso Cortado</b> <sup>7, 15, 16, 18, 19</sup>	3.6
316	<b>Hot Chocolat</b> <sup>7, 15, 18</sup>	4.4
317	<b>Hot Chocolat with whipped cream</b> <sup>7, 15</sup>	4.7
318	<b>Hot Lemon</b>	3.9
319	<b>Glas of Milk</b> <sup>7</sup> (hot or cold)	3.1
320	<b>Babycino</b> <sup>7</sup> (small cup Milk foam)	1.8
321	<b>Affogato al caffè</b> <sup>7</sup>	
	(a scoop vanilla ice and Espresso)	4.6
	<b>Spicial Milk:</b>	
323	Lactose free milk, 324 soy milk and	
325	oat milk	0.5

## ALKOHOLIC

340	<b>Baileys Latte</b> <sup>7, 19</sup>	6.9
	(2cl Baileys, Latte Macchiato)	
341	<b>Irish Coffee</b> <sup>7, 19</sup>	7.2
	(4cl Tullamore Dew, cane sugar, coffee, cream)	
342	<b>Glühwein</b> <sup>19</sup>	4.0

## TEA

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

## KÄNNCHEN LOSER TEE

370	<b>Assam Meleng</b> (black tea)	5.7
	This classic tea from the north of India has a strong, spicy taste and a pleasantly malty aroma.	
371	<b>Darjeeling Puttabong</b> (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	<b>Green Himalajian</b> (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	<b>Royal Pai Mu Tan</b> (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	<b>Wellness Cup</b> (wellness tea)	5.7
	An extraordinary combination of Sencha green tea, delicate fruit notes and flower petals results in an unforgettable taste experience.	
375	<b>French Rose</b>	5.7
	Wonderful rose petals create the fine, delicate taste.	
376	<b>Milky Oolong</b> (Oolong tea)	5.9
	The natural, creamy taste is the result of the special, elaborate production process.	

SOFT DRINKS				BEER			
				Draft beer			
		<u>0,2l</u>	<u>0,4l</u>			<u>0,3l</u>	<u>0,4l</u>
390	Schweppes bottle (0,2l)	3.5	5.9	460	Berliner Pilsener 1,4	4.0	5.1
(Tonic Water20 Ginger Ale16 Bitter Lemon20,17)				462	König Pilsener 1,4	4.1	5.2
396	Coca Cola 16, 19, 22 bottle (0,2l)	3.5	5.9				
398	Cola Zero 6,18,19, 22 bottle (0,2l)	3.5	5.9	466	Mixed Beer 1, 1,4	4.0	5.1
		<u>0,25l</u>	<u>0,4l</u>	(Sprite/Fanta/Fassbrause)			
400	Sprite 17 16, 18, 19, 22, 127 Fanta 15, 17, 16	3.5	5.9	464	Crew Republic		
404	Spezi 17, 16, 18, 19, 22	3.5	5.9	Drunken Sailor IPA 1, 1,4 (Craft Beer)		4.8	
412	Rixdorfer Faßbrause 1, 4, 18, 22	3.2	5.6			<u>0,3l</u>	<u>0,5l</u>
		<u>0,25l</u>	<u>0,75l</u>	472	TH König Zwickel Cellar Beer 1, 1,4	4.4	6.8
406	SELTERS	3.2	7.2	473	Allgäuer Büble Pale 1, 1,4	4.6	7.2
Bottle (sparkling/medium/naturell)							
		<u>0,33l</u>		475	HB Hofbräu Wheatbeer 1, 1,4	4.3	5.3
414	Bionade			BOTTLED BEER			
(elderberry, ginger-orange, herbal)			4.0				<u>0,5l</u>
419	Braumeisters Kraftmalz (malt beer)1, 4		4.0	478	HB Hofbräu Dark Wheatbeer 1, 1,4 5,2		5.3
JUICES & NECTAR				479	HB Hofbräu Kristall Wheatbeer 1, 1,4 5,2		5.3
		<u>0,25l</u>	<u>0,4l</u>	<u>0,5l</u>	477	HB Hofbräu Wheatbeer non-alcoholic 1, 1,4	5.3
421	Juice-/Nectar spritzer 3.4	5.0	6.4	480	Erdinger Wheatbeer non-alcoholic 1, 1,4 5,2		5.3
(Appel, orange, banana, cherry, pineapple, passion fruit, rhubarb, grapefruit, currant, peach)				481	Duckstein 1, 1,4 5,2		5.3
454	Tomato Juice 3.4	5.0	6.4				
(with tabasco, salt & pepper)				459	Köstritzer Dark Beer 1, 17		4.4
		<u>0,2l</u>	<u>0,4l</u>	483	Somersby Appel Cider		4.4
457	Freshly pressed orange juice	4.7	9.0	485	Clausthaler non-alcoholic		4.2
HOMEMADE				486	Alkoholfreies, gespritztes Bier		4.6
				419	Braumeister Kraftmalz 1,4		4.0
		<u>0,3l</u>		160	Berliner Weiße (rot oder grün) 1, 1,4, 16, 17, 18 3,4		4.2
Tomaso-Lemonade15			4.8				
(all lemonades are prepared with the respective syrup, plus lemon juice, lime juice, soda water, ice & mint)							
418	Mango-Lime						
380	Pomegranate						
381	Strawberry-Mint						
417	Lemon-Rosemary Lemonade (without syrup)						
		<u>0,4l</u>					
379	Tomaso Ice Tea 15		4.5				
(lemon, lime, mint & ice)							

SPARKLING WINE, PROSECCO & CO			REDWINE		
	<u>0,1l</u>	<u>0,75l</u>	<u>0,2l</u>	<u>0,5l</u>	<u>1l</u>
580 <b>ZEKT Extra Dry</b> <sup>12</sup> Origin: Pfalz (Bernard Massard), Trier, Rheinland, Germany	4.4	29.0	510 <b>Oromonte</b> <sup>12</sup> Origin: Bodegas Navarro Lopez, Valdepenas, Spain	5.4	13.3 26.0
582 <b>Insieme Prosecco Spumante extra dry</b> <sup>12</sup> Origin: Hügellagen um Treviso, Venezien, Italy	5.2	35.0	513 <b>Montepulciano Dabruzzo</b> <sup>12</sup> Origin: Calle Cavalleri, Cantina Tollo, Abruzzzen, Italy	5.3	13.2 25.8
589 <b>Crémant de Limoux Grand Cuvée</b> <sup>12</sup> Origin: Sieur d Arques Languedoc-Roussillon France	6.8	46.0	516 <b>Raiza Red Crianza</b> <sup>12</sup> Origin: Raiza, Rioja, Spain	5.7	13.9 27.4
<b>APERITIF</b>			519 <b>Cuveé Ursprung</b> <sup>12</sup> Origin: Winery Markus Schneider, Pfalz, Germany	6.5	16.0 31.6
			<b>ROSÉ</b>		
585 <b>Aperol Spritz</b> <sup>16</sup> Aperol, Prosecco, water	9.0		522 <b>Pink St. Laurent</b> <sup>12</sup> Origin: Winery Tina Pfaffmann, Pfalz, Germany	5.8	14.1 27.7
586 <b>Hugo Spritz</b> <sup>16</sup> Prosecco, elderflower syrup, water, mint, lime	9.0		525 <b>Nebla Verdejo Rosé</b> <sup>12</sup> Herkunft: Vicente Gandia, Kastilien & Léon, Spanien	5.5	13.4 26.4
587 <b>Lillet Wild Berry</b> <sup>16</sup> Lillet blanc, Wild Berry, berrys	9.0		<b>BOTTLED WINE WHITE 0,75l</b>		
588 <b>Prosecco Aperol</b> <sup>16</sup> Prosecco, Aperol	6.8		540 <b>Gavi Tassarolo s’</b> Origin: Castello di Tassarolo, Piemont, Italy	35.0	
592 <b>Granatapfel Spritz</b> <sup>16</sup> Prosecco, pomegranate syrup, Tonic Water, Lemon Squash	9.0		541 <b>Muschelkalk Silvaner VDP. Gutswein</b> Origin: Winery am Stein, Franken, Germany	37.0	
593 <b>Satri Spritz</b> <sup>16</sup> Prosecco, Satri Rosa, Sodawater, ice & lime	9.0		<b>BOTTLED WINE RED 0,75l</b>		
595 <b>Limoncello Spritz</b> <sup>*,16</sup> Limoncello, Prosecco, lemon and mint	9.0		“Il Leo“ Chianti Superiore D.O.C.G. Origin: Ruffino, Toscana, Italy		
594 <b>Crodino Spritz</b> Crodino, ice, orange slice	5.5		Black Print Origin: Winery Markus Schneider, Pfalz, Germany		
675 <b>Pomegranate Spritz (non alcoholic)</b> <sup>16</sup> pomegranate syrup, Tonic Water, Lemon Squash	8.5		43.5		
<b>WINE</b>					
<b>WHITE WINE</b>					
	<u>0,2l</u>	<u>0,5l</u>	<u>1l</u>		
491 <b>Dr. Koehler Grauburgunder</b> <sup>12</sup> Origin: Winery Dr. Koehler, Rheinhessen, Germany	5.4	13.3	26.0		
494 <b>50° Riesling</b> <sup>12</sup> Origin: Winery Rings, Pfalz, Germany	5.3	13.2	25.8		
497 <b>Chardonnay</b> <sup>12</sup> Origin: Winery Knewitz, Rheinhessen, Germany	6.5	16.0	31.6		
500 <b>La Petite Perriere Sauvignon Blanc</b> <sup>12</sup> Origin: Saget La Perriere, Loire, France	5.7	13.9	27.4		
503 <b>Weinschorle</b> <sup>12</sup>	4.9	11.9	23.2		

COCKTAILS	NON ALCOHOLIC COCKTAILS
<p><sup>600</sup> <b>Caipirinha</b> 12.0 Cachaca, brown cane sugar, lime</p> <p><sup>602</sup> <b>Moscow Mule</b> <sup>17</sup> 12.0 Smirnoff Wodka, limejuice, cucumber, mint, Ginger Ale</p> <p><sup>604</sup> <b>Mai Tai</b> <sup>15,16,18</sup> 12.5 Havana Club, Myers Rum, Apricot Brandy, lime juice, almond-syrup, pineapple juice, lemon</p> <p><sup>605</sup> <b>Sex On The Beach</b> <sup>15,16,18</sup> 12.0 Smirnoff Wodka, Peach Tree, grenadine, cranberry juice, orange juice</p> <p><sup>603</sup> <b>Honolulu Juicer</b> 12.0 Southern Comfort, Havana Club, Lime Juice, lemon, pineapple juice, passion fruit juice</p> <p><sup>606</sup> <b>Cosmopolitan</b> <sup>6,11,5</sup> 12.0 Smirnoff Wodka, Triple Sec, lime juice, cranberry juice</p> <p><sup>607</sup> <b>Long Island Ice Tea</b> <sup>16,19,22</sup> 13.0 Smirnoff Wodka, Tanqueray Gin, Sierra Tequila, Havana Club, Cointreau, Cola, orange juice, lime</p> <p><sup>608</sup> <b>Mojito</b> 12.0 Havana Club, brown cane sugar, mint, lime</p> <p><sup>609</sup> <b>Whiskey Sour</b> 12.0 Jack Daniels, lime juice, cane sugar syrup</p> <p><sup>610</sup> <b>Watermelon Man</b> 12.0 Smirnoff Wodka, lemon juice, watermelon liqueur, grenadine, orange juice</p> <p><sup>611</sup> <b>White Russian</b> 12.0 Smirnoff Wodka, Kahlua, cream</p> <p><sup>612</sup> <b>Planters Punch</b> <sup>16</sup> 12.0 Havana Club, Myers Rum, lemon juice, pineapple juice, orange juice, grenadine, nutmeg</p> <p><sup>613</sup> <b>Piña Colada</b> 12.0 Bacardi, Myers Rum, cream, coconut syrup, pineapple juice</p> <p><sup>614</sup> <b>Daiquiri Natural/</b><sup>615</sup> <b>Strawberry</b> <sup>16,18</sup> 12.0 Havana Club, lime juice, syrup</p> <p><sup>616</sup> <b>Magarita Natural/</b><sup>617</sup> <b>Strawberry</b> <sup>15,16,18,11,6</sup> 12.0 Triple Sec, Sierra Tequila, lemon juice, syrup</p> <p><sup>618</sup> <b>Bloody Mary</b> 12.0 Smirnoff Wodka, tomato juice, Lime juice, Worcester Sauce, tabasco, salt, pepper</p>	<p><sup>594</sup> <b>Crodino Spritz</b> 5.5 Crodino, ice, orange slice</p> <p><sup>671</sup> <b>Coconut Kiss</b> <sup>16</sup> 8.5 cream, coconut syrup, grenadine, pineapple juice &amp; cherry nectar</p> <p><sup>670</sup> <b>Fruit Punch</b> <sup>16,17</sup> 9.0 Passion fruit-, pineapple- and orange juice, lime juice and passion fruit syrup</p> <p><sup>672</sup> <b>Virgin Caipirinha</b> <sup>16</sup> 10.0 Lime, brown cane sugar, ice and Ginger Ale</p> <p><sup>673</sup> <b>Joop Light</b> 9.0 lime, lemon, orange, all squeezed, brown cane sugar, ice and water</p> <p><sup>674</sup> <b>Spring Fever</b> <sup>15,16,18</sup> 9.2 Lemon juice, mango syrup, pineapple juice and Orange juice</p> <p><sup>675</sup> <b>Pomegranate Spritz non-alcoholic</b> <sup>16</sup> 8.5 Pomegranate syrup, Tonic Water, Lemon Squash</p> <p><b>LONGDRINKS</b></p> <p><sup>630</sup> <b>Gin Tonic</b> <sup>20</sup> 10.0 4cl Tanqueray Gin, Schweppes Tonic Water</p> <p><sup>631</sup> <b>Cuba Libre</b> <sup>16,19</sup> 10.0 4cl Havana Club (3 years old), Cola, lime</p> <p><sup>632</sup> <b>Pimms Cup No. 1</b> <sup>16,19</sup> 10.0 4cl Pimms No 1, Ginger Ale, lemon, orange, cucumber, mint</p> <p><sup>633</sup> <b>Johnny Walker Cola</b> <sup>16,19</sup> 10.0 4cl Johnnie Walker Red Label, Cola</p> <p><sup>634</sup> <b>Wodka Orange</b> 10.0 4cl Smirnoff Wodka, orange juice</p> <p><sup>635</sup> <b>Wodka Lemon</b> <sup>20</sup> 10.0 4cl Smirnoff Wodka, Schweppes Bitter Lemon</p> <p><sup>636</sup> <b>Southern Comfort Ginger Ale</b> <sup>6</sup> 10.0 4cl Southern Comfort, Schweppes Ginger Ale</p> <p><sup>637</sup> <b>Campari Orange</b> <sup>17</sup> 10.0 4cl Campari, orange juice</p>

LIQUOR & DEGISTIF		FOOD ADDITIVES & ALLERGENS		
		(changes and errors excepted)		
		cereals containing gluten: 1 wheat 1.1 spelt 1.2 rye 1.3 oat 1.4 barley 2 shellfishes 3 eggs 4 fish 5 peanut 6 soy beans 7 milk 8 (edible) nuts 9 cellery root 10 mustard 11 sesame seets 12 sulfur dioxide 13 lupin 14 mollusk 15 conserved 16 colorant 17 antioxidant 18 sweetener 19 containing caffeine 20 quinine 21 Sulphurized 22 Contains a source of phenylalanine 23 blackened 24 flavor enhancer 25 waxed *including alcohol		
690	Martini <sup>12</sup> (bianco, rosso, extra dry)			5cl 4.0
				2cl
693	Ramazzotti			4.0
694	Averna <sup>16</sup>			4.0
696	Linie Aquavit <sup>1, 7, 8</sup>			4.2
697	Doppelkorn <sup>1, 7</sup>			4.0
698	Tequila Sierra Silver (white)			4.0
699	Tequila Sierra Reposado <sup>16</sup> (brown)			4.0
FRUIT BRANDY & GRAPPA				
				2cl
710	Framboise			4.5
711	Mirabelle			4.5
712	Kirsch Vieux			4.5
713	Williams-Birne			4.5
714	Grappa Nonino Vuisinar			4.5
LIQUEUR & BRANDY				
				2cl
730	Amaretto di Saronno	4.0		
731	Sambuca Molinari	4.0		
732	Baileys Irish Cream <sup>3, 7, 8</sup>	4.0		
733	Vecchia Romagna Etichetta Nera	4.0		
WHISK(E)Y				
		2cl 4cl		
756	Johnnie Walker Red Label <sup>16</sup>	4.8 9.1		
758	Johnnie Walker Black Label <sup>16</sup>	5.0 9.6		
750	Dalwhinnie <sup>16 5.1 9.8</sup>	5.1 9.8		
760	Jim Beam <sup>1, 1.1, 1.4</sup>	4.0 7.8		
762	Jack Daniels	4.0 7.3		
754	Talisker (10 years Single Malt Scotch) <sup>16</sup>	5.2 9.9		
752	Oban (14 years Single Malt Scotch) <sup>16</sup>	4.9 9.4		