

## Starters // Intermediate Courses

**Sourdough**  
whipped butter, lovage · 6

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**Obazda**  
radishes, pretzel sticks · 11

**Blood Pudding Praline**  
squash, pickled quince · 12

**Salt-Baked Beetroot**  
buckwheat shio koji, stracciatella · 13

**Cured Arctic Char**  
buttermilk, daikon, parsley · 18

**Oxtail Consommé**  
Tyrolean ravioli and root vegetables · 16

**Cream of Forest Mushrooms**  
potato strudel · 15

**Celeriac Cordon Bleu**  
Appenzeller, red currant · 17

**Glazed Venison Liver Berliner Style**  
potato puree, apple · 22

**Ravioli**  
ricotta, seafood bisque · 21

### Chef's Menu

55

Sourdough

**Cured Arctic Char**  
buttermilk, daikon, parsley

**Lamb in Two Ways**  
eggplant, pomegranate molasses

**Baba au Citron**  
poppy seed ice cream, damson

Petit fours

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**Extended Option:  
+ Oxtail Consommé**  
Tyrolean ravioli, root vegetables  
68

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wine pairing 24 / 28

non alcoholic pairing 18 / 22

beer pairing 18 / 22



Information about allergens is available upon request from our service staff

## Main Courses

**Grilled Pointed Cabbage**  
Ezme, spring onions · 23

**Mafalde**  
wild boar ragout, forest mushrooms · 28

**Dry Aged Pike Perch**  
swiss chard, quince, pearl barley · 31

**Lamb in Two Ways**  
eggplant, pomegranate molasses · 32

**Red Angus Steak**  
sauce chausseur, potato croquettes  
250 g · 42

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## Our Classics

**Pork Crackling Dumpling**  
sauerkraut · 22

**Allgäu-style Cheese Spätzle**  
kimchi, apple purée · 23

**Beef Shin Goulash**  
bohemian bread dumpling · 28

## The Story behind the Name

The Berlin Bundesbüdchen, inspired by the original in Bonn, combines tradition with contemporary cuisine. Once a meeting place for politicians and the local community, this heritage is now reinterpreted in a modern way.

Head chef Johann Maier brings together German and Alpine influences, creating a clear, seasonal cuisine with regional ingredients.