

# Charlotte & FRITZ

We welcome you to our restaurant “Charlotte & Fritz”.

Prominently located and with a direct view over the Gendarmenmarkt, our casual dining restaurant combines the idea of sophisticated Berlin salons with tradition and modern age in a surrounding that was influenced by Friedrich the Great. Old Fritz’s admiration for his grandmother Sophie Charlotte has been well documented. With her love for art and science, she founded the salon culture in Prussia. Our restaurant name has been carefully selected, to honour this tradition.

It can be described in three words:

valuable, profound, distinctive.

# Apertif

Apfelsecco (alkoholfrei) Raumland, Rheinhessen (D) 10cl	7
* * * * Prosecco extra dry, Valdo, Veneto (I) 10cl	9
2016 Riesling Sekt, Klumpp, Baden (D) 10cl	10
* * * * Veuve Clicquot Réserve, Champagne (F) 10cl	19
2012 Veuve Clicquot Rosé, Champagne (F) 10cl	24
<hr/>	
Bellini 15cl	23
Kir Royal 15cl	23
<hr/>	
Gin & Tonic mit Tanqueray Gin 47,3 % Vol. 20cl	13
Martini / Vodkatini 20cl	15
Negroni 20cl	15
Campari Soda 20cl	15
Campari Orange 20cl	15
<hr/>	
Becks Pils 33cl	7
BRŁO Berliner Weisse 33cl	7
Schöffelhofer Hefeweizen 50cl	8,50

All prices in euros incl. sales tax.

# Accompanying wines

2018 Silvaner Lump S, Horst Sauer, Franken (D) 10cl 12

2018 Cerasuolo di Vittoria, Planeta, Sicilia (I) 10cl 8

2015 Chardonnay Leithakalk, Kollwentz, Burgenland (A) 10cl 16

2017 Scheurebe Auslese, Thörle, Rheinhessen (D) 5cl 8

---

2018 Riesling Karthäuser, Tesch, Nahe (D) 10cl 9

2015 Côtes du Jura Savagnin, Rousset-Martin, Jura (F) 10cl 19

---

## Labelling

1 colouring | 2 preservatives | 3 antioxidant | 4 flavour enhancers | 5 phosphates | 6 starch  
7 milk protein | 8 blackened | 9 sulfured | 10 artificial sweetener | 11 contains caffeine  
12 contains quinine | 13 waxed | 14 conserved with Thiabendazol | 15 treated after harvest  
16 deep frozen A grain containing gluten | B Crustaceans | C Eggs | D Fish | E Peanuts | F Soy  
| G Milk | H Nuts | I Celery | J Mustard | K Sesame | L Sulphur dioxide and Sulfites | M Lupins  
N Molluscs

All prices in euros incl. sales tax.

# Menu

Marinated, grilled asparagus G,7,I,6  
vinegar emulsion, herbs and smoke

---

Baked onion A,G,7  
Pancetta, roasted bread

---

Rabbit raviolo A,G,I,7,C  
juniper, thyme

---

Poached cod D,I,6,G,7  
beurre blanc, broccoli

---

Elderflower G,7,A,C  
Gariguetta strawberries, grains

---

Pâte à choux A,G,7,C,H  
Brie de Meaux, summer truffle

4-course-menu 65

5-course-menu 75

6-course-menu 85

All prices in euros incl. sales tax.

# Digestif

Fruit schnapps	4cl
<hr/>	
Adler Williams-Christ Birnenbrand (pear)	15
Adler Waldhimbeergeist (wild raspberry)	15
Adler Mirabellenbrand (mirabelle plum)	15
Adler Sauerkirschbrand (sour cherry)	15
Cognac	4cl
<hr/>	
Hennessy Fine de Cognac	16
Hennessy XO	36
Remy Martin VSOP	16
Remy Martin XO	36
Rum	4cl
<hr/>	
Pyrat XO Reserve, Anguilla	19
Gosling's Black Seal, Bermuda	11
Malt	4cl
<hr/>	
Oban, 14 years	18
Laphroaig, 10 years	16
Port	5cl
<hr/>	
Taylor's 20 Year Old Tawny Port	18
Taylor's LBV 2014	12

A more extensive selection of spirits is available upon request.

All prices in euros incl. sales tax.

# Hot drinks

Ronnefeldt pot of tea	12
Classic English Breakfast	
Splendid Earl Grey	
Darjeeling Springtime	
Darjeeling Summer	
Superior Oolong	
Assam Bari	
Smoked China	
Green Yin Long	
Jasmin Pearls	
Greenleaf	
Morgentau	

---

Coffee	5,50
Espresso	5,00
Double espresso	8,00
Café au lait	7,50
Latte Macchiato	8,50
Cappuccino	6,50
Hot chocolate	7,00

We would be delighted to prepare your coffee caffeine or lactose free.

All prices in euros incl. sales tax.