



Food and Drinks

« plats et boissons »

menu daily 12:00-23:00

French flair in the heart of Berlin
« Vive la France » at the Schiffbauerdamm
since 1894

GANYMED BRASSERIE Schiffbauerdamm 5, 10117 Berlin-Mitte
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every day 9:00 to 24:00



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All prices in EUR incl. VAT.



Starters

Huîtres & crustaces

OYSTERS & SHELLFISH

PRAWNS	6 pcs.	18,00
Unpeeled, blanched with rouille, cocktail sauce 1,5,15,23	12 pcs.	35,00
OYSTERS «FINE DE CLAIRE» 5,25	1 pcs.	4,50
With lemon and raspberry vinegar with shallots	6 pcs.	25,90
	13 for 12	54,00

BEEF TARTARE (150g)	18,50
Prepared at the table, capers, anchovies, gherkins, shallots, organic egg yolk 5,8,15,21,24	
+ with pont neuf fries or salad	+5,50

Spécialités françaises

FRENCH SPECIALTIES

ONION SOUP	9,80
With roasted baguette and cheese 1,2,3,4,5,8,15,19	
FISH SOUP «MARSEILLE»	12,80
With croûtons, rouille, and cheese 1,5,8,15,18,19,21,23	
BATTERED GOAT CHEESE	14,50
With bell-pepper-and-rosemary chutney 8,19,24	
6 SNAILS FROM BURGUNDY	16,50
With parsley-and-garlic butter 8,25	
BEEF FILLET CARPACCIO 5,8,18,24	16,50
Hand pounded, capers, pine nuts, parmesan, rocket salad, lime vinaigrette	
SALMON TATAR 1,15,19,20,21,29	16,50
Norwegian salmon, capers, vinaigrette, with wasabi-mayonnaise-cilantro-mango-tomato-salsa and bread crunch	
GAMBAS AL AJILLO 5,8,18,23,29	18,00
5 king prawns, olive oil, braised baby tomatoes, chili, garlic, and Parisienne potatoes	
LOBSTER SOUP WITH PRAWNS 1,5,8,18,23	18,00
SEAFOOD SALAD 5,8,15,18,19,20,21,22,23,24,25,29	19,50
Shrimps, scallops, octopus, artichoke, lemon, olives, dried tomatoes, capers, roasted bread chip	
FRIED SCALLOPS 5,8,18,21,24,25,29	22,50
With celery puree, apple cider chutney and pine nuts 5,8,11,18,25	
DUCK LIVER TERRINE 5,8,19,24,29	24,50
With passion fruit and roasted brioche 1,5,8,15	



Fish & Seafood

Poissons de mer

FISH SALTWATER

SOLE (500g) 8,18,21,29,31	54,00
Atlantic Sea, with chard and rosemary potatoes, Beurre Blanc	
SALMON FILLET 8,18,21,29,31	28,50
Norway, Chorizo risotto, cucumber chutney, Beurre Blanc	
OCTOPUS 8,18,21,29,31	29,50
Atlantic sea, with potato-truffle puree, pimentos, rouille	
MONKFISH FILLET 1,5,8,18,21,29,31	34,00
North-eastern Atlantic Sea, with beetroot risotto, saffron fennel, Beurre Blanc	
BABY TURBUT (500g) 8,18,21,29,31	59,00
Atlantic Sea, with chard and rosemary potatoes, Beurre Blanc	

Fruits de mer

SEAFOOD

Served with Beurre Blanc

½ LOBSTER 5,8,18,19,23,29,31	44,50
With tagliolini in truffle butter, braised cherry tomatoes, Hummer Bisque	
½ CRAWFISH TAIL 5,8,18,23,29,31	44,50
with saffron risotto, pak choy, Beurre Blanc	

Plateaux de fruits de mer

SEAFOOD TOWER

SEAFOOD TOWER CLASSIC FOR 2 PERSONS 5,8,15,16,17,18,19,20,21,22,23,25,29	<i>per person</i> 69,00
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OYSTERS "Fine de Claire" - 8 pcs.

SEAFOOD - 8 prawns, salmon tartare, seafood salad, 6 green mussels

WAKAME SALAD - seaweed salad, sesame oil, chili, lime, carrot, peanuts, toasted sesame seeds

SERVED WITH - organic lemon, shallot vinaigrette, wasabi lime mayonnaise, cocktail sauce

SEAFOOD TOWER ROYAL FOR 2 PERSONS 5,8,15,16,17,18,19,20,21,22,23,25,29	<i>per person</i> 139,00
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OYSTERS "Fine de Claire" - 8 pcs.

SEAFOOD COLD - 8 prawns

SEAFOOD HOT - grilled octopus, ½ lobster, ½ crawfish, 4 prawns, 2 black tiger shrimps, 2 scallops

WAKAME SALAD - seaweed salad, sesame oil, chili, lime, carrot, peanuts, toasted sesame seeds

SERVED WITH - organic lemon, shallot vinaigrette, wasabi lime mayonnaise, cocktail sauce



Main Courses

Everything homemade

A la viande

WITH MEAT

CHOUROUTE GARNIE 5,8,18,19,20	22,50
Alsatian-style sauerkraut with bacon, pork belly, and mashed potatoes	
COQ AU VIN 5,8,18,19,20	24,50
Chicken in burgundy sauce with mushrooms, carrots, silverskin onions, herb baguette, and baby potatoes	
BEUF BOURGUIGNON 1,5,8,18,19	27,00
Braised ox cheeks with minty pea purée and glazed carrots	
PINK FRIED BREAST OF A BARBARY DUCK 1,5,8,18,19	29,50
From lava stone grill, beet and potato mousseline	
STEAK FRITES (200g) 5,8,18,19,20,24	32,00
From lava stone grill, with pont-neuf fries and pepper sauce	
ROAST RACK OF LAMB 1,5,8,18,19	35,00
From lava stone grill, served on Cassoulet de Castelnaudary, green beans and thyme sauce	
ENTRECÔTE (250g) 5,8,18,19,20,24	37,00
From the lava stone grill, with pont-neuf fries and pepper sauce	
BEEF TENDERLOIN SURF & TURF (150g) 5,8,18,19,20,24	42,00
From the lava stone grill, with Black Tiger prawn, beet, and potato mousseline	
BEEF FILLET (200g) 2,5,8,18,19,20	45,00
From the lava stone grill with bacon beans, braised pearl onions, truffled mashed potatoes and Bernaise sauce	

Les pâtes et risotto

PASTA & RISOTTO

RISOTTO 1,2,5,7,8,18,19	19,50
Risotto with artichokes and white wine sauce	
TAGLIOLINI WITH FRIED KING PRAWNS 1,5,8,15,19,23	19,50
Sauce of tomato, Pernod, and herbs	
RAVIOLI FILLED WITH SPINACH & RICOTTA 2,3,4,18,19,24,29	22,50
Basil pesto and pine nuts	

Tartes flambées

TARTE FLAMBÉE

GOAT CHEESE & GRAPES 2,8,18,19,28,29	19,50
crème fraîche, red onions, air dried ham	



3 Course Menus

«BERLIN»

39,00

Entrées au choix

STARTERS

Onion soup with roasted baguette and cheese 1,2,3,4,5,8,15,19

Plats au choix

MAIN COURSES

Tagliolini with fried prawns in herbal Pernod tomato sauce 1,5,8,15,19,23

Choucroute Garnie 5,8,18,19,20

Alsatian-style sauerkraut with bacon, pork belly, mashed potatoes

Desserts au choix

DESSERTS

Crème Brûlée with Bourbon vanilla 8,15

«PARIS»

69,00

Entrées au choix

STARTERS

Lobster soup with prawn 1,5,8,18,23

Battered goat cheese with bell-pepper-and-rosemary chutney 8,19,24

Plats au choix

MAIN COURSES

Monkfish fillet with beetroot risotto, saffron fennel 1,5,8,15,18,19,23

Beef tenderloin «Surf & Turf» from the lava stone grill, with Black Tiger prawn, beet and potato mousseline, and pak choi 5,8,18,19,20,24

Desserts au choix

DESSERTS

Dark chocolate mousse with minty cardamom berries 1,3,4,6,8,12

Crème Brûlée with Bourbon vanilla 8,15



For sharing

Les grillades

GRILLED DISHES

MIXED GRILLED FISH – 2+ PERSONS 5,8,15,18,19,20,21,23,25,29	<i>per person</i>
Scallops, octopus, salmon fillet, black tiger king prawns, Beurre Blanc, rouille & salad	45,00
MIXED GRILLED FISH ROYAL – 2+ PERSONS 5,8,15,18,19,20,21,23,25,29	<i>per person</i>
Scallops, ½ lobster, black tiger king prawns, ½ crawfish, Beurre Blanc, rouille & pont-neuf fries	85,00
MIXED GRILLED MEAT – 2+ PERSONS 5,8,15,18,19,20	<i>per person</i>
Argentine fillet of beef, lamb chops, pork belly, ratatouille, pepper sauce, béarnaise sauce & pont-neuf fries approx. 350g meat per person	48,00
CHATEAUBRIAND – FOR 2 PERSONS 5,8,15,18,19,20	<i>per person</i>
A double steak from the center of the beef tenderloin, beans, potatoes, pepper sauce, béarnaise sauce & salad approx. 250g meat per person	48,00

Les soups

SOUP

BOUILLABAISSSE – 2+ PERSONS 8,15,18,19,20,21,23,25,29	<i>per person</i>
Traditional French fish soup with saffron, pikeperch, salmon, pulpo, cod, shrimp, rouille, cheese and croutons	28,00

Plateau d'entrées

APPETIZER PLATE

APPETIZER VARIATION FOR 2-10 PEOPLE	<i>per person</i>
Salmon tartare, goat cheese, duck liver terrine, fennel salami, Bayonner Ham, octopus, olives, grilled vegetables 1,7,8,16,19,21,23	24,50

Les salads

SALADS

CAESAR SALAD	13,50
Romaine lettuce, Parmesan, and croutons (+ chicken + 6,50)	
GOAT CHEESE SALAD	14,50
Gratinated goat cheese, honey, bell pepper chutney, salad	
NIÇOISE SALAD	17,50
With tuna rilette, anchovies, green beans, young potatoes, organic egg	



Champagne

GLASS – 0,1 L

Pommery Brut Royal	19,50
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BOTTLE – 0,75 L

POMMERY

Brut Royal	120,00
Brut Rosé	140,00
Brut Apanage	150,00

TAITTINGER

Brut Reserve	120,00
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VEUVE CLICQUOT

Ponsardin Brut	150,00
Ponsardin Rosé	160,00
Ponsardin La Grande Dame (Vintage, 2015)	375,00

PERRIER JOUET

Grand brut	140,00
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MOËT & CHANDON

Brut Imperial	140,00
ICE Imperial	160,00
ICE Imperial Rosé	180,00

BOLLINGER

Special Cuvée Brut	140,00
Rosé	195,00

LOUIS ROEDERER

Collection 243 brut	150,00
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LAURENT PERRIER

La Cuvée brut	140,00
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RUINART, REIMS

Blanc de Blanc	200,00
Rosé brut	220,00



Crémant

Verre

GLASS – 0,1 L

CRÉMANT DE BOURGOGNE BLANC Patriarche père et fils	9,00
CRÉMANT DE BOURGOGNE ROSÉ Patriarche père et fils	9,50

Bouteille

BOTTLE – 0,75 L

CRÉMANT DE LOIRE BRUT Bouvet Ladubay, «Blanc de Blancs» Sélection	69,00
CRÉMANT DE LOIRE BRUT «Rosés» Sélection Bouvet Ladubay	69,00

Wine by the Glass

0,15 L EACH

Vin blanc

WHITE WINE

PFALZ – LERGENMÜLLER Riesling «Fruits de Mer»	7,50
BOURGOGNE – PATRIARCHE PERE E FILES Chardonnay	8,00
RHONE – FAMILIE PERRIN Luberon Blanc: Grenache blanc	9,00
LOIRE – LA PERRIERE Sauvignon	9,50

Vin rosé

ROSÉ WINE

BOURGOGNE – PATRIARCHE PERE E FILES Heritage Rosé	7,50
LANGUEDOC – HECHT & BANNIER Syrah <i>organic wine</i>	9,00

Vin rouge

RED WINE

BOURGOGNE – PATRIARCHE PERE E FILES Cabernet Sauvignon	8,00
LANGUEDOC – MAISON SCHRÖDER & SCHYLER Merlot	8,50
RHONE – FAMILIE PERRIN Ventoux: Grenache, Syrah	9,00
BORDEAUX - CHATEAU NICOT Cabernet Sauvignon, Merlot	9,50



White Wine

0,75 L Bottle

BOURGOGNE

Patriarche Père et Fils 35,00
2023 Chardonnay

Vignerons de Buxy 48,00
2023 Chardonnay «Buissonier»

La Chablisienne 65,00
2019 Chablis «la Sereine»:
Chardonnay

Vignerons des Terres Secrètes 79,00
2021 Pouilly Fuissé
«Les Sentinelles»: Chardonnay

Samuel Billaud 89,00
2022 Chablis
«Les Grands Terroirs»:
Chardonnay

Maison Louis Latour 129,00
2018 Mersault 1^e Cru:
Chardonnay

Domaine Michel Niellon 159,00
2021 Chassagne Montrachet:
Chardonnay

BORDEAUX

Chateau Nicot 39,00
2021/23 Entre-Deux-Mers
Sauvignon / Semillon

Chateau Le Grand Verdus 43,00
2021 Sauvignon / Sémillon

Chateau Ferrande 65,00
2020 Graves Sauvignon Blanc /
Sémillon

LOIRE

Domaine de Roger Neveau 65,00
2022 Sancerre «Clos des Bouffants»:
Sauvignon Blanc

Cave de Pouilly sur Loire 65,00
2022 Pouilly Fumé «La Tuilerie»:
Sauvignon Blanc

Domaine Jonathan Pabiot 85,00
2023 Pouilly Fumé: Sauvignon

Domaine Gerard Boulay 95,00
2022 Sancerre «Chavignol»:
Sauvignon Blanc

CÔTES DU RHÔNE

Famille Perrin 45,00
2018/22/23 Côtes du Rhône Réserve:
Rousanne / Viognier / Grenache
blanc

Domaine Saint Cosme 59,00
2023 Côtes du Rhône Blanc:
Rousanne / Viognier / Picpoul

LANGUEDOC

Hecht & Bannier 43,00
2023 Un Verre de Mentino
organic

La Forge Estate 48,00
2022 Chardonnay barrique

Rosé Wine

Bourgogne 33,00
Patriarche Père et Fils
Heritage Rosé

Languedoc – Hecht & Bannier 39,00
2023 Syrah: Syrah / Grenache

Provence – Hecht & Bannier 49,00
2022 Coteaux d'Aix-en-Provence:
Grenache / Cinsault

Rhône – E. Guigal D'Ampuis 59,00
2022 Tavel Rosé: Grenache /
Syrah / Cinsault

Provence - Miraval Rosé 79,00
2023 Côtes de Provence:
Cinsault / Grenache / Rolle / Syrah

Vintage information subject to change. We ask for your understanding.



Red Wine

0,75 L Bottle

BOURGOGNE

Patriarche Père et Fils 35,00
2022 Cabernet Sauvignon

Vignerons de Buxy 49,00
2021/22 Pinot Noir «Buissonier»

Domaine Fabien Coche 78,00
2020/21 Pinot Noir

COTES DU RHÔNE

Famille Perrin 45,00
2021 Cote du Rhône Réserve:
Grenache / Syrah

Rhonéa 59,00
2020 Vacqueyras «Fontimple»:
Grenache Noir / Syrah / Cinsault

Rhonéa 69,00
2021 Gigondas
«Le pas de Montmirail»:
Grenache / Syrah / Mourvèdre

E. Guigal D'Ampuis 85,00
2020 Gigondas: Grenache,
Syrah, Mourvèdre

Domaine La Bastide 95,00
2020 Saint-Dominique
Châteauneuf-Du-Pape: Grenache
/ Syrah / Mourvèdre / Cinsault

Château de Beaucastel 210,00
2020 Châteauneuf du Pape:
Grenache / Syrah / Mourvèdre

BEAUJOLAIS

Vignerons des Pierres Dorées 42,00
2022 «La Rose Pourpre»
Beaujolais, Gamay

SUD OUEST

Mas del Périé 52,00
2022 Cahors «Les Escures»:
Malbec

LANGUEDOC

Hecht & Bannier 48,00
2021 Syrah Organique

BORDEAUX

Château Nicot 45,00
2020 Bordeaux Rouge /
Cabernet Sauvignon / Merlot

MÉDOC

Château Tour Bel Air 48,00
2018 Merlot / Cabernet
Sauvignon / Cabernet Franc

Château Sigognac 59,00
2020 Cru Bourgeois: Cabernet /
Merlot / Petit Verdot

Château Fourcas Hosten 95,00
2016 Cru Bourgeois Supérieur:
Cabernet Franc / Cabernet
Sauvignon / Merlot

GRAVES

Château de Respide 48,00
2017 Merlot / Cabernet
Sauvignon

Château Branon 189,00
2011 Cabernet Sauvignon
/ Merlot

SAINT ÉMILION

Château Lys de Bessede 59,00
2018 Merlot / Cabernet
Sauvignon

Château Grand Peyrou 79,00
2021 Grand Cru: Merlot /
Cabernet Franc Listrac

Château Montlabert 95,00
2018 «Grand Cru»: Merlot /
Cabernet Franc

Vintage information subject to change. We ask for your understanding.



POMEROL

Château de la Commanderie 85,00
2020/21 Merlot / Cabernet Franc

Château les Grands Sillons 95,00
2018 Merlot / Cabernet
Sauvignon

Château Siaurac 95,00
2016 Merlot / Cabernet
Sauvignon / Malbec

SAINT ESTÈPHE

Château Les Ormes de Pez. 110,00
2014 Cru Bourgeois: Merlot /
Cabernet Sauvignon

MARGAUX

Margaux 3° Château Kirwan 95,00
2019 «Charmes de Kirwan»
Cru Classé: Merlot / Cabernet
Sauvignon / Cabernet Franc

Margaux Château d'Angludet 145,00
2018 Cru Bourgeois: Cabernet
Sauvignon / Petit Verdot / Merlot

PAUILLAC

Château Grand Puy Lacoste 155,00
2015 «Lacoste-Borie»
5ème Cru Classé: Cabernet
Franc / Cabernet Sauvignon / Merlot

Grand crus classés

0,75 L Bottle

SAINT ESTÈPHE

Château Calon Segur 270,00
2001 3ème Cru Classé:
Cabernet Sauvignon / Merlot /
Cabernet Franc / Petit Verdot

MARGAUX

Château Cantenac Brown 190,00
2015 3ème Cru Classé:
Cabernet Sauvignon / Merlot /
Cabernet Franc

Château Kirwan 220,00
2010 3ème Cru Classé:
Cabernet Sauvignon / Merlot /
Cabernet Franc / Petit Verdot

Château Brane Cantenac 250,00
2015 2ème Cru Classé:
Cabernet Sauvignon / Merlot /
Cabernet Franc

Chateau Malartic Lagraviere 260,00
1988 1er Cru Classé: Cabernet
Sauvignon/Merlot/Cabernet Franc

Château Lascombes 290,00

1988 2ème Cru Classé: Cabernet
Sauvignon / Merlot / Petit Verdot

SAINT EMILION

Chateau Troplong Mondot 250,00
2015 1er Cru Classé: Merlot /
Cabernet Franc / Cabernet
Sauvignon

SAINT-JULIEN

Chateau Branaire Ducru 250,00
2004 4ème Cru Classé: Cabernet
Sauvignon/Merlot/Petit Verdot/
Cabernet Franc

PAUILLAC

Château Haut Batailley 220,00
2018 5ème Cru Classé:
Cabernet Sauvignon / Merlot /
Cabernet Franc

Château Pontet Canet 400,00
2003 5ème Cru Classé:
Cabernet Sauvignon / Merlot /
Cabernet Franc

Vintage information subject to change. We ask for your understanding.



German Wines

0,75 L Bottle

WHITE WINE

PFALZ – Stefan Meyer	42,00
2023 Chardonnay / Weißer Burgunder	
BADEN – Franz Keller	46,00
2022 Grauburgunder vom Löss dry: Grauburgunder	
RHEINGAU – Georg Breuer	49,00
2023 «GB Sauvage»: Riesling organic viticulture	
SAAR - Van Volxem	49,00
2023 Schiefer-Riesling: Riesling	

RHEINGAU - Schloss Vollrads	55,00
2022 Riesling Feinherb: Riesling	
PFALZ - Markus Schneider	55,00
2023 Sauvignon blanc «Kaitui» dry: Sauvignon	
RHEINGAU – Robert Weil	65,00
2022 Riesling dry: Riesling	
MOSEL – D. Eifel	75,00
2021 Riesling dry «Alte Reben»: Riesling	

RED WINE

Pfalz – Markus Schneider	49,00
2020/21 Rotweincuvée «Ursprung» dry	

Pfalz – Knipser	54,00
2017/18 Cuvée Gaudenz dry: Cabernet / Dornfelder	

Half Bottles

0,375 L Bottle

WHITE WINE

Rhône – Familie Perrin	25,00
2022/23 Cote du Rhône Réserve: Rousanne, Viognier	
Loire – La Perrière	39,00
2022 Sancerre blanc: Sauvignon Blanc	

RED WINE

Rhône – Familie Perrin	25,00
2020/21 Cote du Rhône Réserve: Grenache, Syrah	
Bordeaux – St. Emilion Grand Cru	39,00
2020 Château Brun: Cabernet Sauvignon, Merlot	

Non-alcoholic Wine & Champagne

0,75 L Bottle

WHITE WINE

Rheingau – Carl Jung	45,00
Chardonnay	

RED WINE

Rheingau – Carl Jung	45,00
Merlot	

SPARKLING WINE

Engel	59,00
Organic, Rieslingsekt extra dry, bottle-fermented	

Vintage information subject to change. We ask for your understanding.



Apéritif, Beer & Non-alcoholic

APÉRITIF

Lillet Blanc, Rouge	5cl	10,00
Ricard	4cl	8,00
Pastis 51	4cl	9,00
Henri Bardouin Pastis	4cl.	11,00
Aperol 1	4cl	8,00
Campari 1	4cl	8,00
Sandemann Port	5cl	7,50
red, white		
Sandemann Sherry	5cl	6,50
dry, medium		

BOISSONS MIXTES (4 CL)

Aperol Spritz 1	10,50
Lillet Spritz	12,50
Campari Orange/Soda/Tonic 8	9,80
RinQuinQuin Spritz 5	12,00
Hugo 1,5	11,00
Cuba Libre 1,9,28,32	10,00
(Havana Club 3 years)	
Gin Tonic 10,19,29	12,00
(Bombay Sapphire)	
Vodka Lemon 10,19,30	11,00
(Absolut, Bitter Lemon)	
Whiskey Cola 1,9,28,32	13,00
(Jack Daniel's, Cola)	

BIÈRE

FROM BAVARIA		
Burgensteiner Pils 19	0,2 l	2,50
Burgensteiner Pils 19	0,4 l	5,00
REGIONAL BEER		
Radeberger Pilsner 19	0,2 l	2,90
Radeberger Pilsner 19	0,4 l	5,80
Radeberger non-alc.	0,33 l Btl.	4,90
Maisel's Weiße, Hefe 19	0,4 l	5,80
Maisel's Weiße, non-alc.	0,5 l Btl.	6,90
Berliner Weisse 19	0,33 l Btl.	5,50
green / red		
Guinness 19	0,33 l Btl.	6,90

CIDRE

French Cider brut	0,33 l Fl.	8,50
L' Authentique		

SWEET WINE

Château Jany	0,05 l	7,50
Maison Schröder & Schöler:		
2020 Semillon		

BOISSONS CHAUDES

Espresso 9		2,60
Cup coffee 9		3,20
Cappuccino 9		3,80
Café au lait 9	Bowl	4,80
Café Latte 9		4,50
Organic Chocolate 8,9,15	Bowl	4,80
Tea 17,19,21	Bowl	4,80

SODA

IN THE BOTTLE

Orangina	0,25 l Btl.	5,90
Coca Cola 1,9,28,32	0,2 l Btl.	3,90
Coke zero 1,9,13,28,29,32,36	0,2 l Btl.	3,90

Schweppes

Bitter Lemon 10,29,30	0,2 l Btl.	4,80
Tonic Water 10,28,29	0,2 l Btl.	4,80

BY THE GLASS

Coca Cola 1,9,28,32	0,3 l	4,30
Coke zero 1,9,13,28,29,32,36	0,3 l	4,30

JUS

Apple juice 29,30	0,2 l	3,20
Orange juice 1,3,28,29,30,33	0,2 l	3,80
Rhubarb nectar 29	0,2 l	3,80
Grapefruit juice 28,29	0,2 l	3,80
Cranberry nectar 14,29	0,2 l	4,20
Passion fruit nectar	0,2 l	4,20
1,14,28		

EAU MINÉRALE

Römerquelle still	0,33 l Btl.	4,50
Römerquelle still	0,75 l Btl.	9,50
Römerquelle medium	0,33 l Btl.	4,50
Römerquelle medium	0,75 l Btl.	9,50



Digestive

GRAPPA (2 CL)

Grappa Vuisinar, Nonino	6,50
Grappa Tignanello	11,00
Grappa Ornelleia	13,00

AQUAVIT (2 CL)

Linie Aquavit	5,80
Aalborg Jubiläums-Akvavit	5,80

EAUX DE VIE DE FRUITS (2 CL)

Brennerei zur Alten Mühle	6,50
Apricot, pear	
Chateau du Breuil Calvados	8,50
Chateau du Breuil	12,00
8 Ans d'Age	
Chateau du Breuil	14,00
15 Ans d'Age	

BITTER (4 CL)

Averna	8,00
Ramazzotti	8,00
Fernet Branca	8,00
Jägermeister	8,00

PORT/SHERRY (5 CL)

Taylors 20 Years old Port	25,00
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LIKÖRE (4 CL)

Baileys Irish Cream	10,00
Di Saronno Amaretto	10,00
Rinquinquin	11,00
Cointreau	10,00
Grand Marnier Cd. Rouge	11,00
Dom Benedictine	12,00

ARMAGNAC (2 CL)

Cles de Ducs V.S.O.P.	7,50
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WHISKY (4 CL)

Jack Daniels	10,00
Jameson	10,00
Chivas Regal 12 Years	13,00
Johnnie Walker Black Label	11,00
Talisker 10 Years	14,00
The Glenlivet 15 Years**	16,50
Oban 14 Years	18,50

COGNAC (2 CL)

Courvoisier V.S.O.P.	9,00
Rémy Martin X.O.	28,00

RUM (4 CL)

Havana Club Añejo 3 Años	9,00
Havana Club Añejo 7 Años	12,00
Ron Zacapa Centenario 23	18,00

VODKA (4 CL)

Absolut Vodka	9,00
Grey Goose	15,00
Belvedere Vodka	15,00

VERMOUTH (4 CL)

Belsazar dry	8,50
Belsazar red	8,50
Belsazar white	8,50

GIN (4 CL)

Bombay Sapphire	10,00
Tanqueray	12,00
Citadelle Gin	12,50
Saffron Gin Boudier	14,00
Hendrick's Gin	12,00



Desserts

CRÈME BRÛLÉE 2,8,15,29	9,80
with bourbon vanilla, caramelized at the table	
MOUSSE AU CHOCOLAT 5,8,14,19,15,24,34	12,00
chocolate mousse with cardamom and mint berries	
LEMON TART 8,15,14,19,29	12,00
with raspberry parfait and pistachio crumble	
PETIT GATEAU 5,8,15,19,24	14,50
molten chocolate cake, vanilla ice cream and raspberry sauce	
ASSIETTE DE FROMAGE ET CHARCUTERIE 2,6,8,19,20,24	19,50
French cheese selection, olives, caramelized walnuts, fruits (+ fennel salami and Bayonne ham +6.50)	

A partager

FOR SHARING

CRÊPES SUZETTE 5,8,14,15,19,24	per person	18,50
Flambéed with Grand Marnier at the table, with bourbon vanilla ice cream		

Vin doux

SWEET WINE

SAUTERNES – Château Jany	0,05 L	7,50
Maison Schröder & Schÿler: 2020 Semillon		

All prices in Euro including VAT.

ADDITIVES / ALLERGENS

1. dye	11. wax	21. fish	31. preservatives
2. preservatives	12. taurine	22. peanuts	32. phosphoric acid
3. antioxidant	13. aspartame	23. crustaceans	acidifying agent
4. flavor enhancer	14. sweetener	24. nuts	33. carob bean gum
5. sulfur dioxide/sulfites	15. eggs	25. molluscs	34. gelatin
6. colorant	16. sesame	26. lupins	35. peanuts
7. phosphate	17. soy	27. pectin	36. source of phenylalanine
8. lactose	18. celery	28. flavorings	
9. caffeine	19. gluten	29. citric acid	
10. quinine	20. mustard	30. ascorbic acid	

Note: All wines and wine-based beverages contain sulfites



Delicious Events

In Ganymed Brasserie you can experience special events and spend cozy evenings with friends or family. How about a romantic candlelight dinner or a wine seminar, for example? Our events are also suitable as an extraordinary gift idea for your loved ones.

Candle light dinner

Duration: 2-3 hours | from 74,90 € for 2 persons

Surprise a special person with a romantic candlelight dinner. Whether you want to celebrate Valentine's Day, your wedding anniversary or your first date, a candlelight dinner at Ganymed is a highlight for every couple in love. Enjoy an exclusive 3- or 4-course meal at a romantically set table in our upscale, French atmosphere.

Champagne breakfast

Duration: 2-3 hours | 159,00 € for 2 persons

Enjoy an exclusive breakfast with French specialties and champagne in our French restaurant in Berlin-Mitte. Sit on the Spree terrace overlooking the glittering water or in the traditional restaurant and let your soul dangle over the delicacies.

Oyster tasting

Duration: 1,5 hours | from 55,00 € per person

It is impossible to imagine the world's fine cuisines without the oyster. But what do the different types actually taste like? What do you have to bear in mind when preparing them? Which vinaigrettes go best? You will learn all this and more from the chef himself during our oyster tasting.

**All events and vouchers can be booked online at
www.ganymed-brasserie.de/en/events**



