



*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 10 am to 12 pm



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**All prices in EUR incl. VAT.**



## Ganymed's Specialties

### Les entrées de la mer

#### STARTERS FROM THE SEA

<b>SEAFOOD SALAD</b>	19,00
shrimps, scallops, crevettes, artichoke, lemon, olives, dried tomatoes, capers, roasted bread chip	
<b>SALMON TATAR</b>	18,00
Norwegian salmon, capers, vinaigrette, roasted bread chip, cucumber, pickled lettuce, wasabi mayonnaise	
<b>GAMBAS AL AJILLO</b>	16,00
5 king prawns, olive oil, garlic, chili	

### Plateau d'entrées

#### APPETIZER PLATTER

<b>STARTER VARIATION FOR 2-10 PERSONS</b>	<i>per person</i>
Salmon tartare, goat cheese, duck liver terrine, fennel salami, Bayonne ham, octopus, olives, grilled vegetables 1,7,8,16,19,21,23	22,50

### Plateaux de fruits de mer

#### SEAFOOD TOWER

<b>SEAFOOD TOWER – FOR 2 PERSONS</b>	<i>per person</i>
OYSTERS "Fine de Claire" - 8 pcs.	89,00
SEAFOOD - Black Tiger king prawn, ½ crayfish, ½ Canadian lobster	
WAKAME SALAD - seaweed salad, sesame oil, chili, lime, carrot, peanuts, toasted sesame seeds.	
SERVED WITH - organic lemon, shallot vinaigrette, wasabi lime mayonnaise, cocktail sauce.	
<b>SEAFOOD TOWER ROYAL - FOR 2 PERSONS</b>	<i>per person</i>
KAVIAR - 50g, from sturgeon, blinis, crème fraîche, chopped egg, shallots, chives	149,00
OYSTERS "Fine de Claire" - 8 pcs.	
SEAFOOD - Black Tiger king prawn, crayfish, Canadian lobster	
WAKAME SALAD - seaweed salad, sesame oil, chili, lime, carrot, peanuts, toasted sesame seeds.	
SERVED WITH - organic lemon, shallot vinaigrette, wasabi lime mayonnaise, cocktail sauce.	



# Fish & Seafood

## Poissons d'eau douce

### FISH FRESHWATER

Served with a Ganymed salad.

<b>PIKEPERCH FILLET</b>	180g	29,00
Netherlands	250g	34,00

## Poissons de mer

### FISH SALTWATER

Served with a Ganymed salad.

<b>SOLE</b>		Price of the day
Atlantic Sea		
<b>SALMON FILLET</b>	180g	27,00
Norway	250g	33,00
<b>OCTOPUS</b>	180g	25,00
Atlantic sea	250g	29,00
<b>COD</b>	180g	26,00
North-eastern Atlantic Sea	250g	30,00
<b>MONKFISH FILLET</b>	180g	31,00
North-eastern Atlantic Sea	250g	35,00
<b>REDFISH FILLET</b>	180g	27,00
Iceland	250g	35,00

## Fruits de mer

### SEAFOOD

Served with a Ganymed salad.

<b>LOBSTER</b>	500g	98,00
Canadian   pure, with saffron butter, or with Café-de-Paris butter		
<b>CRAYFISH</b>	300g	85,00
<b>KING PRAWN</b>	450g	57,00
<b>SCALLOPS</b>	200g	42,00
Canada		

## Accompagnement

### SIDE DISHES

<b>NORTH SEA SHRIMP</b>	50g	6,00
	100g	12,00
<b>NORTHERN PRAWN</b>	50g	5,00
	100g	10,00



## For sharing

### Les grillades

#### GRILLED DISHES

<b>MIXED GRILLED FISH – FROM 2 PERSONS</b>	<i>per person</i>
scallops, redfish fillet, salmon fillet, black tiger king prawns, sauce & salad	47,00
<b>MIXED GRILLED FISH ROYAL – FROM 2 PERSONS</b>	<i>per person</i>
scallops, lobster, black tiger king prawns, king crab arms, sauce & salad	79,00
<b>MIXED GRILLED MEAT – 2-4 PERSONS</b>	<i>per person</i>
Argentine fillet of beef, rack of lamb, corn poulard, sauce & salad, approx. 400g meat per person	42,00
<b>CHATEAUBRIAND – FOR 2 PERSONS</b>	<i>per person</i>
a double steak from the center of the beef tenderloin, sauce & salad	42,00

### Les soups

#### SOUP

<b>BOUILLABAISSSE FOR 2-10 PERSONS</b>	<i>per person</i>
traditional French fish soup with saffron, pike perch, salmon, pulpo, cod, shrimp, rouille, cheese and croutons	28,00

### Accompagnement

#### SIDES & SAUCES

##### HOMEMADE SIDES

PONT NEUF   French fries   small, large	4,50 / 8,50
SIDE SALAD   small, large	5,00 / 9,50
TRUFFLED MASHED POTATOES	7,00
GRILLED GARLIC BAGUETTE	5,00
PIMIENTOS DE PADRÒN	5,50
SNAKE BEANS WITH GARLIC BUTTER	6,50
RATATOUILLE	6,00
BAKED SMALL POTATOES WITH HERB SOUR CREAM	5,50
CHORIZO RISOTTO	7,50
OCTOPUS RISOTTO	7,50
CUCUMBER SALAD	5,00

##### HOMEMADE SAUCES

PORTWINE JUS	SAUCE BÉARNAISE	CAFE DE PARIS	<i>each sauce</i>
ROUILLE	HERBAL BUTTER	COCKTAIL SAUCE	4,50
PEPPER SAUCE			



## Starters

### Huîtres & crustaces

#### OYSTERS & SHELLFISH

<b>PRAWNS</b>	6 pcs.	13,00
unpeeled, blanched with rouille, cocktail sauce 1,5,15,23	12 pcs.	26,00
<b>OYSTERS «FINE DE CLAIRE»</b>	1 pcs.	4,50
with lemon and raspberry vinegar with shallots 5,25	6 pcs.	24,90
	13 for 12	49,80

<b>TATAR VOM RIND (150g)</b>	18,50
prepared at the table, capers, anchovies, gherkins, shallots, organic egg yolk 5,8,15,21,24	
+ with French fries «pont-neuf» or salad	+4,50 / +5,50

### Spécialités françaises

#### FRENCH SPECIALTIES

<b>ONION SOUP</b>	9,50
with roasted baguette and Comté cheese 1,2,3,4,5,8,15,19	
<b>6 SNAILS FROM BURGUNDY</b>	12,50
with parsley-and-garlic butter 8,25	
<b>FISH SOUP «MARSEILLE»</b>	12,50
with croûtons, rouille and cheese 1,5,8,15,18,19,21,23	
<b>BATTERED GOAT CHEESE</b>	13,50
with bell-pepper-and-rosemary chutney 8,19,24	
<b>LOBSTER SOUP WITH PRAWN</b> 1,5,8,18,23	16,50
<b>DUCK LIVER TERRINE</b>	22,00
with passion fruit and roasted brioche 1,5,8,15	
<b>FRIED SCALLOPS</b>	24,00
with celery puree, apple cider chutney and pine nuts 5,8,11,18,25	



## Main Courses

*Everything homemade*

*A la viande*

### WITH MEAT

<b>COQ AU VIN</b> 1,5,8,14,18,19,24 KIKOK - Chicken in burgundy sauce with oyster mushrooms and truffled mashed potatoes	19,50
<b>FILETS DE PORC DUROC</b> 8,5,18,19,20 Pork tenderloin medallions from the region with parsnip- mousseline, port wine shallots, thyme jus	23,00
<b>BRAISED OX CHEEKS</b> 1,5,8,18,19 with minty pea purée and glazed carrots	25,00
<b>PINK FRIED BREAST OF A BARBARY DUCK</b> 1,5,8,18,19 beet and potato mousseline, sugar snap peas	26,00
<b>STEAK FRITES (200g)</b> 5,8,18,19,20,24 With hand-cut fries, « Café de Paris » butter	28,00
<b>ROAST RACK OF LAMB</b> 1,5,8,18,19 served on Cassoulet de Castelnaudary, green beans and thyme sauce	32,00
<b>ENTRECÔTE (250g)</b> 5,8,18,19,20,24 from the lava stone grill with Café de Paris butter and hand-cut fries	36,00
<b>BEEF TENDERLOIN (200g)</b> 5,8,18,19,20,2 with green beans, roasted onions, truffled mashed potatoes and sauce bearnaise	39,00
<b>BEEF TENDERLOIN ROSSINI (200g)</b> 5,8,18,19,20,24 with foie gras, beet and potato mousseline, green asparagus and thyme jus	52,00

*Les pâtes*

### PASTA

<b>TAGLIOLINI WITH FRIED KING PRAWNS</b> 1,5,8,15,19,23 sauce of tomato, Pernod, and herbs	19,50
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*Plats végétariens*

### VEGETARIAN DISHES

<b>RISOTTO</b> 1,2,5,7,8,18,19 risotto with artichokes and white wine sauce	20,00
<b>RAVIOLI FILLED WITH SPINACH &amp; RICOTTA</b> 2,3,4,18,19,24,29 basil pesto and pine nuts	18,00



## 3 Course Menus

### «BERLIN»

36,00

Entrées au choix

#### STARTERS

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

Plats au choix

#### MAIN COURSES

Coq au vin with burgundy sauce, oyster mushrooms and truffled mashed potatoes 1,5,8,14,18,19,24

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

Desserts au choix

#### DESSERTS

Crème Brûlée with Bourbon vanilla 8,15

Menu du jour

#### DAILY MENU «GANYMED»

49,00

3 course menu of the day

+ with wine accompaniment

+19,50

### «PARIS»

65,00

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

Grilled monkfish with salad and sauce 1,5,8,15,18,19,23

Beef tenderloin (200g) with green beans, roasted onions, truffled mashed potatoes and sauce béarnaise 5,8,18,19,20,2

Desserts au choix

#### DESSERTS

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

Crème Brûlée with Bourbon vanilla 8,15





## Champagne

### GLASS – 0,1 L

Pommery Brut Royal 18,00

### BOTTLE – 0,75 L

#### POMMERY

Brut Royal 110,00

Brut Rosé 120,00

#### TAITTINGER

Brut Reserve 110,00

#### VEUVE CLICQUOT

Ponsardin Brut 140,00

Ponsardin Rosé 150,00

Ponsardin La Grande Dame (Vintage, 2004) 320,00

#### PERRIER JOUET

Grand brut 130,00

#### MOËT & CHANDON

Brut Imperial 130,00

ICE Imperial 150,00

ICE Imperial Rosé 170,00

Dom Perignon blanc (Vintage, 2009) 380,00

#### BOLLINGER

Special Cuvée Brut 130,00

Rosé 190,00

#### LOUIS ROEDERER

Collection 243 brut 140,00

#### LAURENT PERRIER

La Cuvée brut 130,00

#### RUINART, REIMS

Blanc de Blanc 190,00

Rosé brut 200,00



## Crémant

### Verre

#### GLASS – 0,1 L

CRÉMANT DE BOURGOGNE BLANC | Patriarche père et fils 8,50

CRÉMANT DE BOURGOGNE ROSÉ | Patriarche père et fils 9,00

### Bouteille

#### BOTTLE – 0,75 L

CRÉMANT DE LOIRE BRUT | Bouvet Ladubay, «Blanc de Blancs» Sélection 59,00

CRÉMANT DE LOIRE BRUT | «Rosés» Sélection | Bouvet Ladubay 59,00

## Wine by the Glass

0,15 L EACH

### Vin blanc

#### WHITE WINE

PFALZ – LERGENMÜLLER | Riesling «Fruits de Mer» 6,50

BOURGOGNE – PATRIARCHE PERE E FILES | Chardonnay 7,00

RHONE – FAMILIE PERRIN | Luberon Blanc: Grenache blanc 8,00

LOIRE – LA PERRIERE | Sauvignon 8,50

LANGUEDOC – HECHT & BANNIER | Picpoul | *organic wine* 9,00

### Vin rosé

#### ROSÉ WINE

BOURGOGNE – PATRIARCHE PERE E FILES | Heritage Rosé 6,50

LANGUEDOC – HECHT & BANNIER | Syrah | *organic wine* 8,00

### Vin rouge

#### RED WINE

BOURGOGNE – PATRIARCHE PERE E FILES | Cabernet Sauvignon 6,50

LANGUEDOC – MAISON SCHRÖDER & SCHYLER | Merlot 7,50

RHONE – FAMILIE PERRIN | Ventoux: Grenache, Syrah 8,00

BORDEAUX - CHATEAU NICOT | Cabernet Sauvignon, Merlot 8,50



## White Wine

0,75 L Bottle

### BOURGOGNE

**Patriarche Père et Fils** 30,00  
2021/22 Chardonnay

**Vignerons de Buxy** 45,00  
2022 Chardonnay «Buissonier»

**La Chablisienne** 59,00  
2019 Chablis «la Sereine»:  
Chardonnay

**Vignerons des Terres Secrètes** 69,00  
2020 Pouilly Fuissé  
«Les Sentinelles»: Chardonnay

**Samuel Billaud** 85,00  
2021 Chablis  
«Les Grands Terroirs»:  
Chardonnay

**Maison Louis Latour** 119,00  
2018 Mersault 1<sup>e</sup> Cru:  
Chardonnay

**Domaine Michel Niellon** 149,00  
2019 Chassagne Montrachet:  
Chardonnay

### BORDEAUX

**Chateau Nicot** 35,00  
2020/21 Entre-Deux-Mers  
Sauvignon / Semillon

**Chateau Le Grand Verdus** 42,00  
2021 Sauvignon / Sémillon

**Chateau Ferrande** 58,00  
2019 Graves Sauvignon Blanc /  
Sémillon

### LOIRE

**Domaine de Roger Neveau** 59,00  
2021 Sancerre «Clos des Bouffants»:  
Sauvignon Blanc

**Cave de Pouilly sur Loire** 59,00  
2021 Pouilly Fumé «La Tuilerie»:  
Sauvignon Blanc

**Domaine Jonathan Pabiot** 75,00  
2020/21 Pouilly Fumé: Sauvignon

**Domaine Gerard Boulay** 89,00  
2022 Sancerre «Chavignol»:  
Sauvignon Blanc

### CÔTES DU RHÔNE

**Familie Perrin** 42,00  
2022 Côtes du Rhône Réserve:  
Rousanne / Viognier / Grenache  
blanc

**Domaine Saint Cosme** 55,00  
2022 Côtes du Rhône Blanc:  
Rousanne / Viognier / Picpoul

### LANGUEDOC

**La Forge Estate** 45,00  
2021 Chardonnay barrique

## Rosé Wine

**Bourgogne** 30,00  
Patriarche Père et Fils  
2022 Heritage Rosé

**Languedoc – Hecht & Bannier** 36,00  
2021/22 Syrah: Syrah / Grenache

**Provence – Hecht & Bannier** 45,00  
2022 Coteaux d'Aix-en-Provence:  
Grenache / Cinsault

**Rhône – E. Guigal D'Ampuis** 55,00  
2021 Tavel Rosé: Grenache /  
Syrah / Cinsault

**Provence - Miraval Rosé** 69,00  
2022 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 32,00  
2021/22 Cabernet Sauvignon

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

Domaine Fabien Coche 75,00  
2020 Pinot Noir

### COTES DU RHÔNE

Famille Perrin 42,00  
2020/21 Cote du Rhône Réserve:  
Grenache / Syrah

Rhonéa 49,00  
2020 Vacqueyras «Fontimple»:  
Grenache Noir / Syrah / Cinsault

Rhonéa 55,00  
2020 Gigondas  
«Le pas de Montmirail»:  
Grenache / Syrah / Mourvèdre

E. Guigal D'Ampuis 79,00  
2020 Gigondas: Grenache,  
Syrah, Mourvèdre

Domaine La Bastide 89,00  
2020 Saint-Dominique  
Châteauneuf-Du-Pape: Grenache  
/ Syrah / Mourvèdre / Cinsault

Château de Beaucastel 199,00  
2020 Châteauneuf du Pape:  
Grenache / Syrah / Mourvèdre

### BEAUJOLAIS

Vignerons des Pierres Dorées 39,00  
2021 «La Rose Pourpre»  
Beaujolais, Gamay

### SUD OUEST

Mas del Périé 49,00  
2022 Cahors «Les Escures»:  
Malbec

### LANGUEDOC

Hecht & Bannier 40,00  
2020 Syrah Organique

### BORDEAUX

Château Nicot 35,00  
2020 Bordeaux Rouge /  
Cabernet Sauvignon / Merlot

### MÉDOC

Château Tour Bel Air 43,00  
2018 Merlot / Cabernet  
Sauvignon / Cabernet Franc

Château Sigognac 49,00  
2018 Cru Bourgeois: Cabernet /  
Merlot / Petit Verdot

Château Fourcas Hosten 89,00  
2016 Cru Bourgeois Supérieur:  
Cabernet Franc / Cabernet  
Sauvignon / Merlot

### GRAVES

Château de Respide 45,00  
2017 Merlot / Cabernet  
Sauvignon

Château Branon 189,00  
2011 Cabernet Sauvignon  
/ Merlot

### SAINT ÉMILION

Château Lys de Bessede 49,00  
2018 Merlot / Cabernet  
Sauvignon

Château Grand Peyrou 69,00  
2020 Grand Cru: Merlot /  
Cabernet Franc Listrac

Château Montlabert 89,00  
2018 «Grand Cru»: Merlot /  
Cabernet Franc

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## POMEROL

**Château de la Commanderie** 75,00  
2020 Merlot / Cabernet Franc

**Château les Grands Sillons** 78,00  
2018 Merlot / Cabernet Sauvignon

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

## SAINT ESTÈPHE

**Château Les Ormes de Pez** 99,00  
2014 Cru Bourgeois: Merlot / Cabernet Sauvignon

## MARGAUX

**Margaux 3<sup>e</sup> Château Kirwan** 89,00  
2018 «Charmes de Kirwan»  
Cru Classé: Merlot / Cabernet Sauvignon / Cabernet Franc

**Margaux Château d'Angludet** 135,00  
2018 Cru Bourgeois: Cabernet Sauvignon / Petit Verdot / Merlot

## PAUILLAC

**Château Grand Puy Lacoste** 145,00  
2015 «Lacoste-Borie»  
5<sup>ème</sup> Cru Classé: Cabernet Franc / Cabernet Sauvignon / Merlot

## *Grand crus classés*

*0,75 L Bottle*

## SAINT ESTÈPHE

**Château Calon Segur** 260,00  
2001 3<sup>ème</sup> Cru Classé:  
Cabernet Sauvignon / Merlot / Cabernet Franc / Petit Verdot

**Château Montrose** 270,00  
1995 2<sup>ème</sup> Cru Classé:  
Cabernet Sauvignon / Merlot / Cabernet Franc

## MARGAUX

**Château Cantenac Brown** 180,00  
2015 3<sup>ème</sup> Cru Classé:  
Cabernet Sauvignon / Merlot / Cabernet Franc

**Château Kirwan** 210,00  
2010 3<sup>ème</sup> Cru Classé:  
Cabernet Sauvignon / Merlot / Cabernet Franc / Petit Verdot

**Château Brane Cantenac** 240,00  
2015 2<sup>ème</sup> Cru Classé:  
Cabernet Sauvignon / Merlot / Cabernet Franc

**Chateau Malartic Lagraviere** 250,00  
1988 1<sup>er</sup> Cru Classé: Cabernet Sauvignon/Merlot/Cabernet Franc

**Château Lascombes** 280,00  
1988 2<sup>ème</sup> Cru Classé: Cabernet Sauvignon / Merlot / Petit Verdot

## SAINT EMILION

**Chateau Troplong Mondot** 240,00  
2015 1<sup>er</sup> Cru Classé: Merlot / Cabernet Franc / Cabernet Sauvignon

## SAINT-JULIEN

**Chateau Branaire Ducru** 240,00  
2004 4<sup>ème</sup> Cru Classé: Cabernet Sauvignon/Merlot/Petit Verdot/Cabernet Franc

## PAUILLAC

**Château Haut Batailley** 210,00  
2018 5<sup>ème</sup> Cru Classé:  
Cabernet Sauvignon / Merlot / Cabernet Franc

**Château Pontet Canet** 240,00  
2013 5<sup>ème</sup> Cru Classé:  
Cabernet Sauvignon / Merlot / Cabernet Franc

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## German Wines

0,75 L Bottle

### WHITE WINE

<b>PFALZ – Stefan Meyer</b> 39,00 2021 Chardonnay / Weißer Burgunder	<b>RHEINGAU - Schloss Vollrads</b> 49,00 2022 Riesling Feinherb: Riesling
<b>RHEINGAU – Georg Breuer</b> 42,00 2021 «GB Sauvage»: Riesling aus ökologisch-biologischem Anbau	<b>PFALZ - Markus Schneider</b> 52,00 2021 Sauvignon blanc «Kaitui» trocken: Sauvignon
<b>BADEN – Franz Keller</b> 46,00 2022 Grauburgunder vom Löss trocken: Grauburgunder	<b>MOSEL – D. Eifel</b> 59,00 2021 Riesling trocken «Alte Reben»: Riesling
<b>MOSEL - Van Volxem</b> 46,00 2022 Schiefer-Riesling: Riesling	<b>RHEINGAU – Robert Weil</b> 59,00 2020/21 Riesling trocken: Riesling

### RED WINE

<b>Pfalz – Markus Schneider</b> 45,00 2019/20 red wine cuvée «Ursprung» dry	<b>Pfalz – Knipser</b> 49,00 2016/17 Cuvée Gaudenz dry: Cabernet / Dornfelder
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## Half Bottles

0,375 L Bottle

### WHITE WINE

<b>Rhône – Familie Perrin</b> 27,00 2022 Cote du Rhône Réserve: Rousanne, Viognier	<b>Loire – La Perrière</b> 42,00 2022 Sancerre blanc: Sauvignon Blanc	<b>Loire – Domaine Saget</b> 45,00 2021 Pouilly Fumé: Sauvignon
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### RED WINE

<b>Rhône – Familie Perrin</b> 27,00 2019/20 Cote du Rhône Réserve: Grenache, Syrah	<b>Bordeaux – St. Emilion</b> 42,00 <b>Grand Cru</b> 2020 Château Brun: Cabernet Sauvignon, Merlot
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## Apéritif, Beer & Non-alcoholic

### APÉRITIF

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

### BOISSONS MIXTES (4 CL)

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

### BIÈRE

König Pilsener 19	0,2 l	2,80
König Pilsener 19	0,4 l	5,50
Radeberger Pilsner 19	0,2 l	2,80
Radeberger Pilsner 19	0,4 l	5,50
König Pilsener non-alc.	0,33l Btl.	4,50
Maisel's Weiße, Hefe 19	0,4 l	5,50
Maisel's Weiße, non-alc.	0,5 l Btl.	6,50
Berliner Weisse 19	0,3l	4,50
Green / red		
Guinness 19	0,33l Btl.	5,00

### SWEET WINE

Château Jany	0,05 l	6,50
Maison Schröder & Schöler:		
2020 Semillon		

### CIDRE

French Cider brut	0,33l Btl.	8,00
L' Authentique		

### BOISSONS CHAUDES

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

### EAU MINÉRALE

SansSouci Naturell 0,275 l Btl.		3,00
SansSouci Naturell 0,75 l Btl.		7,50
SansSouci Classic 0,275 l Btl.		3,00
SansSouci Classic 0,75 l Btl.		7,50

### SODA

Orangina	0,25 l	4,00
Coca Cola 1,9,28,32	0,2 l Btl.	3,50
Coke zero 1,9,13,28,29,32,36	0,2 l Btl.	3,50
Thomas Henry		
Bitter Lemon 10,29,30	0,2 l Btl.	3,50
Thomas Henry		
Tonic Water 10,28,29	0,2 l Btl.	3,50

### JUS

Apple juice	0,2 l	3,00
Orange juice	0,2 l	3,00
Rhubarb nectar	0,2 l	3,50
Cranberry nectar	0,2 l	3,50



## Digestive

### GRAPPA (2 CL)

Grappa Vuisinar, Nonino	5,50
Grappa Tignanello	7,50
Grappa Ornelleia	8,50

### AQUAVIT (2 CL)

Linie Aquavit	5,00
Aalborg Jubiläums-Akvavit	4,50

### EAUX DE VIE DE FRUITS (2 CL)

Pascall	4,00
Williams, Mirabelle, Prune (Plum)	
Chateau du Breuil Calvados	6,50
Chateau du Breuil 8 Ans d'Age	8,00
Chateau du Breuil 15 Ans d'Age	10,00

### BITTER (4 CL)

Averna	6,50
Ramazzotti	6,50
Fernet Branca	7,00
Jägermeister	6,00

### PORT/SHERRY (5 CL)

Sandemann Port red/white	6,50
Sandemann Sherry Fino/Medium	5,50
Taylors 20 Years old Port	15,00

### LIQUEUR (4 CL)

Baileys Irish Cream	6,50
Di Saronno Amaretto	5,50
Rinquinquin	5,50
Chartreuse verte	9,50
Cointreau	5,50
Grand Marnier Cd. Rouge	8,50
Dom Benedictine	8,50

### ARMAGNAC (2 CL)

Cles de Ducs V.S.O.P.	5,50
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### WHISKY (4 CL)

Jack Daniels	8,00
Jameson	7,50
Chivas Regal 12 years	9,00
Johnnie Walker Black Label	9,50
Talisker 10 years	12,00
The Glenlivet 15 years**	14,50
Oban 14 years	16,50

### COGNAC (2 CL)

Courvoisier V.S.O.P.	6,50
Rémy Martin X.O.	19,50

### RUM (4 CL)

Havana Club Añejo 3 Años	8,50
Havana Club Añejo 7 Años	10,50
Ron Zacapa Centenario 23	16,00

### VODKA (4 CL)

Absolut Vodka	8,50
Grey Goose	12,00
Belvedere Vodka	12,00

### ANISÉES (4 CL)

Ricard	6,50
Pastis 51	7,50
Henry Bardouin	8,50

### VERMOUTH (2 CL)

Belsazar dry	5,00
Belsazar red	6,00
Belsazar white	6,00

### GIN (4 CL)

Bombay Sapphire	8,50
Citadelle Gin	10,50
Saffron Gin Boudier	10,50
Hendrick's Gin	14,50





## Desserts

CRÉME BRÛLÉE		8,90
with bourbon vanilla, caramelized at the table		
MOUSSE AU CHOCOLAT		9,50
brown chocolate mousse with cardamom mint berries		
CHEESE PLATTER	small/large	12,00 / 18,00
Selection of French cheeses with grapes		
+ with fig mustard +2,50		
DESSERT DU JOUR		
desserts of the day		

A partager

### FROM TWO PERSONS

CRÊPES SUZETTE		15,00 p.P.
flambéed with Grand Marnier at the table, with bourbon vanilla ice cream		

Vin doux

### SWEET WINE

SAUTERNES – Château Jany	0.05 L	6,50
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.

### Wine seminar

**Duration: 2 hours | from 49,90 € per person**

You want to deepen your knowledge about wine and learn which wine makes a delicious combination with which food? Discover the world of wine with all your senses and under professional guidance. Test with 6 wines how grape variety, cultivation and cellar technique combine to a unique taste.

### 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](http://www.ganymed-brasserie.de/en/events)



