



*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

#### SEAFOOD STARTERS

*Also for sharing*

<b>SEAFOOD SALAD FOR 1-2 PERSONS</b>	<b>19,00</b>
Shrimps, scallops, octopus, artichoke, lemon, olives, dried tomatoes, capers, roasted bread chip	
<b>SALMON TATAR FOR 1-2 PERSONS</b>	<b>18,00</b>
Norwegian salmon, capers, vinaigrette, lettuce, with wasabi-mayo-cilantro-mango-tomato-salsa and bread crunch	
<b>GAMBAS AL AJILLO</b>	<b>16,00</b>
5 king prawns, olive oil, braised baby tomatoes, chili, garlic, and Parisienne potatoes	

### 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	<b>22,50</b>

### Plateaux de fruits de mer

#### SEAFOOD TOWER

<b>SEAFOOD TOWER – FOR 2 PERSONS</b>	<i>per person</i>
OYSTERS "Fine de Claire" - 8 pcs.	<b>89,00</b>
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>CAVIAR SEAFOOD TOWER - FOR 2 PERSONS</b>	<i>per person</i>
CAVIAR - 50g, from sturgeon, blinis, crème fraiche, chopped egg, shallots, chives	<b>149,00</b>
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
Atlantic Sea		the day
<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>CAVIAR</b>	50g	120,00
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## 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, salad, pepper- and béarnaise sauce   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, salad, pepper- and béarnaise sauce	42,00

### Les soups

#### SOUP

<b>BOUILLABAISSE</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
TAGLIOLINI IN TRUFFLE BUTTER	8,50
PIMIENTOS DE PADRÒN	5,50
FAVA BEANS IN GARLIC BUTTER	6,50
RATATOUILLE	6,00
PAN-FRIED POTATOES WITH BACON AND ONIONS	6,50
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>OYSTERS AU GRATIN</b>		14,00
3 baked oysters with lemon and rouille		

<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>SHRIMP COCKTAIL</b>	10,50
<b>6 SNAILS FROM BURGUNDY</b>	12,50
With parsley-and-garlic butter 8,25	
<b>FISH SOUP «BRETAGNE»</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	



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## Main Courses

*Everything homemade*

A la viande

### WITH MEAT

<b>COQ AU VIN</b> 1,5,8,14,18,19,24	19,50
KIKOK - Chicken in burgundy sauce with oyster mushrooms and truffled mashed potatoes	
<b>FILETS DE PORC DUROC</b> 8,5,18,19,20	23,00
Pork tenderloin medallions from the region with parsnip- mousseline, port wine shallots, thyme jus	
<b>BRAISED OX CHEEKS</b> 1,5,8,18,19	25,00
With minty pea purée and glazed carrots	
<b>PINK FRIED BREAST OF A BARBARY DUCK</b> 1,5,8,18,19	26,50
Beet and potato mousseline, sugar snap peas	
<b>STEAK FRITES (200g)</b> 5,8,18,19,20,24	28,50
With hand-cut fries, « Café de Paris » butter	
<b>ROAST RACK OF LAMB</b> 1,5,8,18,19	32,50
Served on Cassoulet de Castelnaudary, green beans and thyme sauce	
<b>ENTRECÔTE (250g)</b> 5,8,18,19,20,24	36,00
From the lava stone grill with Café de Paris butter and hand-cut fries	
<b>BEEF TENDERLOIN (200g)</b> 5,8,18,19,20,2	39,00
From the lava stone grill, with green beans, roasted onions, truffled mashed potatoes and sauce bearnaise	
<b>BEEF TENDERLOIN SURF &amp; TURF (150g)</b> 5,8,18,19,20,24	49,00
From the lava stone grill, with Black Tiger prawn, beetroot-potato mousseline, braised baby tomatoes with chili and garlic	

Les pâtes

### PASTA

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

Plats végétariens

### VEGETARIAN DISHES

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



## 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



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## Crémant

### Verre

#### GLASS – 0,1 L

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

CRÉMANT DE BOURGOGNE ROSÉ | Patriarche père et fils 9,50

### 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» 7,00

BOURGOGNE – PATRIARCHE PERE E FILES | Chardonnay 7,50

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 7,00

LANGUEDOC – HECHT & BANNIER | Syrah | *organic wine* 8,50

### Vin rouge

#### RED WINE

BOURGOGNE – PATRIARCHE PERE E FILES | Cabernet Sauvignon 7,00

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 32,00  
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  
2020 Chassagne Montrachet:  
Chardonnay

### BORDEAUX

Chateau Nicot 35,00  
2021 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  
2022 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  
2022 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  
2022 Chardonnay barrique

## Rosé Wine

Bourgogne 32,00  
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  
2022 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  
2021 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  
2020/21 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  
2021 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  
2019 «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

Château Pontet Canet 400,00  
2003 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 2022 Chardonnay / Weißer Burgunder	<b>RHEINGAU - Schloss Vollrads</b> 49,00 2022 Riesling Feinherb: Riesling
<b>RHEINGAU – Georg Breuer</b> 42,00 2022 «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 2020 Riesling trocken «Alte Reben»: Riesling
<b>MOSEL - Van Volxem</b> 46,00 2022 Schiefer-Riesling: Riesling	<b>RHEINGAU – Robert Weil</b> 59,00 2022 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 2021 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 2020 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 & Schyler:		
2020 Semillon		

### CIDRE

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

### BOISSONS CHAUDES

Espresso 9		2,60
Cup coffee 9		3,50
Cappuccino 9		4,00
Café au lait 9	Bowl	4,80
Café Latte 9		4,50
Organic Chocolate 8,9,15		4,50
Tea 17,19,21		4,50

### EAU MINÉRALE

Still mineral water 0,275 l Btl.		3,30
Still mineral water 0,75 l Btl.		7,80
Sparkling mineral water 0,275 l Btl.		3,30
Sparkling mineral water 0,75 l Btl.		7,80

### SODA

Orangina	0,25 l	4,00
Coca Cola 1,9,28,32	0,2 l Btl.	3,60
Coke zero 1,9,13,28,29,32,36	0,2 l Btl.	3,60
Thomas Henry		
Bitter Lemon 10,29,30	0,2 l Btl.	4,00
Thomas Henry		
Tonic Water 10,28,29	0,2 l Btl.	4,00

### JUS

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



## 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, Prune (Plum)	
Chateau du Breuil Calvados	6,50
Chateau du Breuil	8,00
8 Ans d'Age	
Chateau du Breuil	10,00
15 Ans d'Age	

### 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	5,50
Fino/Medium	
Taylors 20 Years old Port	15,00

### LIQUEUR (4 CL)

Baileys Irish Cream	6,50
Di Saronno Amaretto	5,50
Rinquinquin	5,50
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

Dark 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 per person 15,00

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 & Schyler: 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)



