

GASTSTÄTTE AMBROSIUS  
A HOUSEHOLD NAME IN BERLIN

DEAR GUESTS,

WE WISH YOU A PLEASANT STAY IN OUR HOUSE AND HOPE THAT YOU ENJOY IT AND THAT YOU FEEL COMFORTABLE WITH US.

IN OUR KITCHEN WE ATTACH GREAT IMPORTANCE TO QUALITY AND FRESHNESS. WE COOK WITH PASSION AND ATTENTION TO DETAIL, SO YOU CAN ENJOY GERMAN CUISINE WITH US.

FRESHNESS AND QUALITY SOMETIMES TAKE A LITTLE TIME. WE THEREFORE ASK YOU TO BE PATIENT IF IT SHOULD TAKE A LITTLE LONGER.

OUR MOTTO IS "PEACE AND COSINESS".

SO, TREAT YOURSELF TO A GLASS OF OUR DELICIOUS WINES, ONE OF OUR COOL DRAFT BEERS OR AN APERITIF BEFORE YOU EAT. IF YOU HAVE ANY QUESTIONS, OUR SERVICE WILL BE HAPPY TO ANSWER THEM. ON REQUEST YOU WILL RECEIVE A CARD WITH THE ALLERGENS FROM US.

THANK YOU FOR YOUR VISIT AND HAVE A PLEASANT STAY.

YOUR AMBROSIUS TEAM

OUR OPENING TIMES:

DAILY FROM 11:00 A.M. TO 11:30 P.M. (KITCHEN UNTIL 11:00 P.M.)

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## APOSTLE MENUS

### BARTHOLOMÄUS

STARTER

HEARTY GOULASH SOUP WITH BEEF

MAIN COURSE

BRATWURST WITH SAUERKRAUT AND BOILED POTATOES

18,90€

### MATTHIAS

STARTER

LIVER DUMPLING SOUP

MAIN COURSE

ROAST PORK IN GRAVY WITH RED CABBAGE AND HOMEMADE DUMPLINGS

18,50€

### JAKOBUS

STARTER

VEGETABLE SOUP

MAIN COURSE

FRIED PIKE-PERCH FILLET WITH GREEN BEANS AND FRIED POTATOES

21,90€

### PETRUS

STARTER

MUSHROOM CREAM SOUP

MAIN COURSE

TROUT "BLUE" WITH BOILED POTATOES WITH A SMALL SALAD

21,90€

### MATTHÄUS

STARTER

VEGETABLE SOUP

MAIN COURSE

WIENER SCHNITZEL OF VEAL WITH FRIED POTATOES AND COLESLAW

DESSERT

BAKED APPLE RINGS

29,90€

(1)- PRESERVATIVES, (3) ANTIOXIDANTS

## MENU

### HEARTY FOOD FROM MOTHER'S POTS'

1. THE GOOD FROM BAVARIA  
BAVARIAN MEATLOAF<sup>(1,3)</sup> WITH FRIED EGG AND ROAST POTATOES  
14,90€
2. DUNGHILL  
TWO ROAST MEAT BALLS WITH WHITE CABBAGE AND FRIED POTATOES  
15,50€
3. WE BERLINERS CALL IT "HOPPEL POPPEL"  
FARMER'S BREAKFAST OF THREE EGGS WITH PICKLES  
14,90€
4. THURINGIAN STYLE  
TWO SAUSAGES<sup>3)</sup> WITH WHITE CABBAGE AND BOILED POTATOES  
15,50€
5. MILDER THAN IN HUNGARY, BUT JUST AS DELICIOUS  
GOULASH WITH HOMEMADE SPAETZLE AND SALAD  
18,90€
6. OF THE GERMAN SUNDAY COURT  
BEEF ROULADE WITH RED CABBAGE AND HOMEMADE DUMPLINGS  
19,90€
7. RED AND SPICY  
SMOKED ROAST PORK<sup>(1)</sup> WITH WHITE CABBAGE AND BOILED POTATOES  
15,90€
8. NOT ONLY FOR CHRISTMAS A FEAST  
HALF FREE-RANGE DUCK WITH RED CABBAGE AND HOMEMADE DUMPLINGS  
20,90
9. A CREATION OF EAST PRUSSIA  
BOILED MEATBALLS IN CAPER SAUCE WITH BOILED POTATOES AND BEETROOT  
14,90€
10. THE GOOD FROM THE RHINELAND  
ROAST BEEF WITH RED CABBAGE AND HOMEMADE DUMPLINGS  
18,90€

(1)- PRESERVATIVES, (3) ANTIOXIDANTS

11. BERLINERS LOVE IT HEARTY

PORK KNUCKLE (1) WITH WHITE CABBAGE AND HOMEMADE PEA PUREE  
AND BOILED POTATOES

17,90€

12. WHERE THE ALPS MEET THE MEADOWS

ROAST PORK WITH RED CABBAGE AND HOMEMADE DUMPLINGS

16,90€

13. LITTLE SISTER OF THE SLAUGHTER PLATE

FRESH BLOOD AND LIVER SAUSAGE ON SAUERKRAUT AND BOILED POTATOES

14,90€

FROM GRILL AND PAN

14. PORK LOIN STEAK

WITH MUSHROOMS AND FRIED POTATOES

16,90€

15. TURKEY STEAK

WITH PEPPER CREAM SAUCE, HOMEMADE SPAETZLE AND SALAD

17,90€

16. HUNTER'S PORK CUTLET

IN MUSHROOM SAUCE WITH HOMEMADE CROQUETTES AND SALAD

16,90€

17. GRILL PLATE "AMBROSIUS"

WITH HOMEMADE HERB BUTTER, GREEN BEANS, AND FRIED POTATOES

20,90€

18. PORK CUTLET

WITH FRENCH FRIES AND SALAD

16,90€

19. LUMBERJACK STEAK FROM PORK

WITH ROASTED ONIONS WITH FRENCH FRIES AND SALAD

20. ROAST LAMB FROM THE LEG

GREEN BEANS AND BOILED POTATOES

19,90€

21. SOUTH AMERICAN RUMP STEAK

ON GREEN BEANS WITH HOMEMADE HERB BUTTER AND FRIED POTATOES

22,90€

(1)- PRESERVATIVES, (3) ANTIOXIDANTS

## SALADS

### 22. SOMETHING HEALTHY LITTLE THING?

FRESH TOMATO OR CUCUMBER SALAD

4,90€

### 23. LIGHT AND TASTY

SALAD WITH TURKEY STRIPS WITH SAUCE VINAIGRETTE

15,50€

### 24. NOT SELF-COLLECTED BUT PREPARED WITH LOVE

SALAD WITH FRIED MUSHROOMS OF THE SEASON

14,50€

### 25. AMBROSE CREATION

SALAD WITH HAM<sup>(1,3)</sup>, FETA CHEESE, TUNA AND EGG

15,90€

## SOUPS

### 26. SOMETHING EASY TO START

WITH VEGETABLES

5,90€

### 27. AUSTRIAN AND DELICIOUS

LIVER DUMPLING SOUP

6,50€

### 28. THE GERMAN STEW

GOULASH SOUP

6,90€

### 29. FAVORITE MUSHROOM OF THE GERMANS

MUSHROOM CREAM SOUP

6,50€

## FOR THE SMALL HUNGER

### 30. BAKED CAMEMBERT

WITH CRANBERRIES, SIDE DISHES SALAD, TOAST AND BUTTER  
13,90 €

### 31. TWO MEATBALLS

WITH FRENCH FRIES AND SIDE DISHES SALAD  
12,90 €

### 32. TWO MEATBALLS

WITH HOMEMADE POTATO SALAD  
11,90 €

## SUPPLEMENTS

33. SERVING FRIED POTATOES OR FRENCH FRIES  
4,00 €

34. PORTION BOILED POTATOES  
3,50 €

35. PORTION OF HOMEMADE CROQUETTES, DUMPLINGS OR SPAETZLE  
5,00 €

36. SERVING MIXED VEGETABLES, RED CABBAGE, OR PEA PUREE  
4,00 €

37. PORTION OF HOMEMADE HERB BUTTER  
2,50 €

## DESSERT

### 38. IN THE STYLE OF PRINCE PUECKLER

VANILLA ICE CREAM, STRAWBERRY ICE CREAM AND CHOCOLATE ICE CREAM WITH  
WAFFLE  
4,90 €

### 39. CAP DENMARK

3 SCOOPS OF VANILLA ICE CREAM WITH WHIPPED CREAM AND CHOCOLATE SAUCE  
6,50 €

### 40. NORTH GERMAN DESSERT

HOMEMADE RED FRUIT JELLY WITH ICING  
5,50 €

### 41. AT HOME IN VIENNA

WARM APPLE STRUDEL WITH VANILLA ICE CREAM AND WHIPPED CREAM  
5,90 €

### 42. AUSTRIA'S IMPERIAL DESSERT

SUGARED PANCAKE WITH RAISINS AND APPLE SAUCE  
10,90 €

### 43. BATTERED APPLE CAKES FROM BADEN-WÜRTTEMBERG

BAKED APPLE RINGS WITH A SCOOP VANILLA ICE AND WHIPPED CREAM  
5,90 €