

ZOLLHAUS
Ritz

PARTY - EAT - DRINK

2023

Outline

Intro

Rooms

“In the glass“

Welcome with Aperitiv Suggestions

On the plate

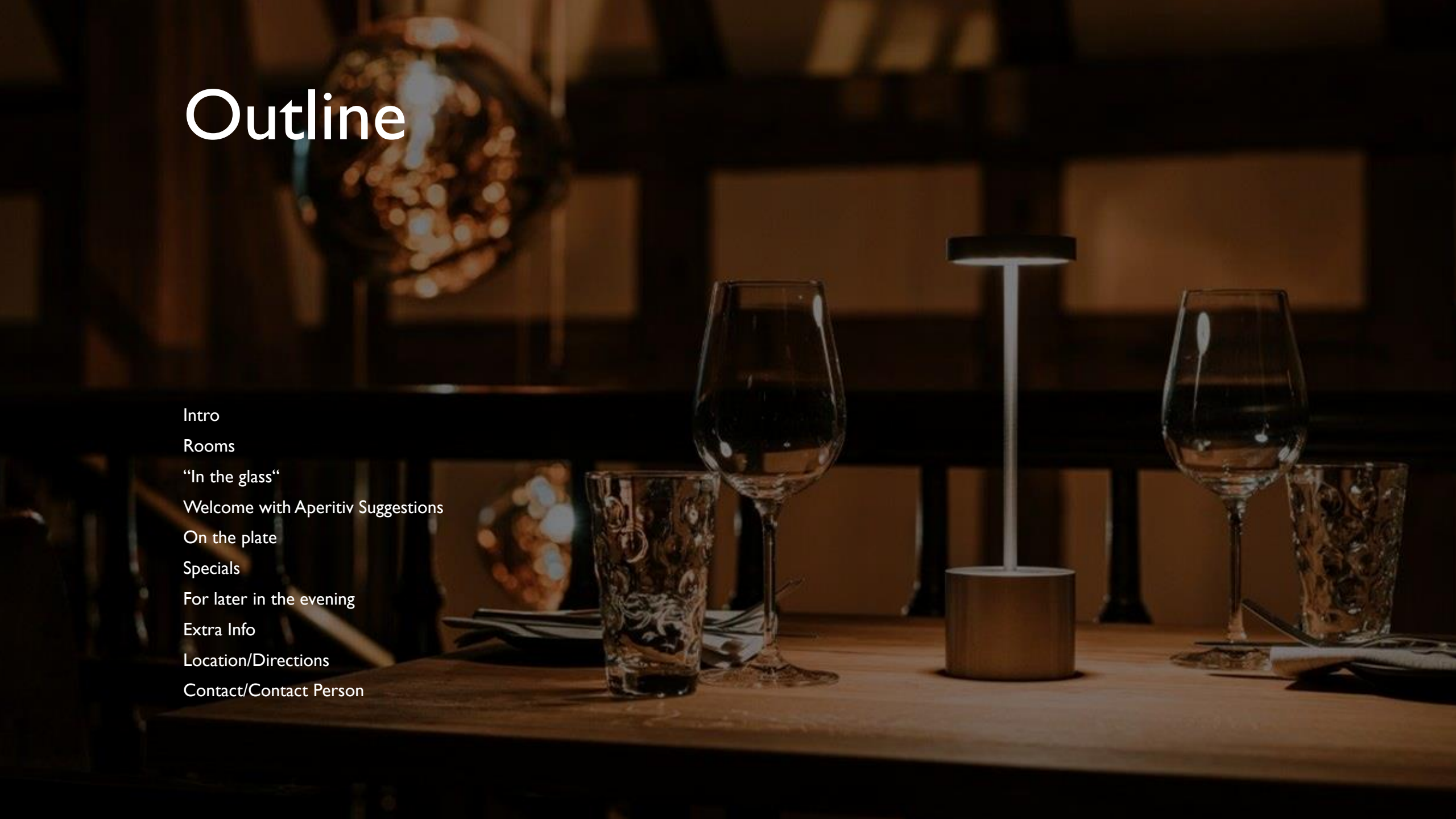
Specials

For later in the evening

Extra Info

Location/Directions

Contact/Contact Person



About us

In the venerable old place on the Landwehr Canal, selected flavors meet down-to-earth ingredients and recipes. Regionally influenced dishes are combined with components of modern dining culture accompanied by fine wines from more than 200 positions.

Experience the new fine Berlin cuisine with us in the venerable ambience of the Zollhaus on the Landwehr Canal.

The customs house on the Landwehr Canal is one of the sights in the Kreuzberg district. The listed building, surrounded by park-like riverbanks, shines after intensive renovation in a bright and airy ambience. Hand-made wall tiles based on historical models refer to the history of the house as a wash house. Old oak and modern glass lights round off the look, which harmoniously combines the old with the new.

Have an enjoyable evening of new Berlin food culture between old walls!

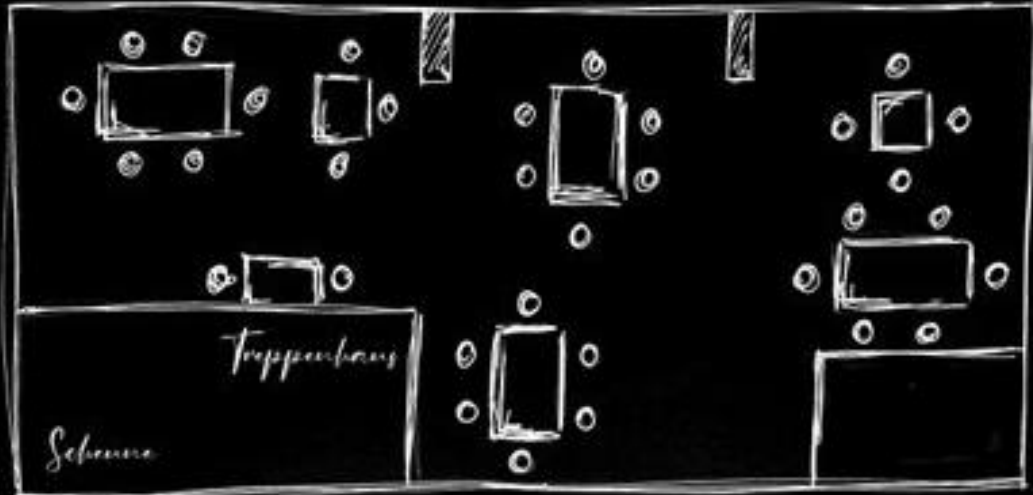
The Rooms

In addition to the spacious guest room, the Rutz-Zollhaus also offers an event room on the top floor of the historic half-timbered house.

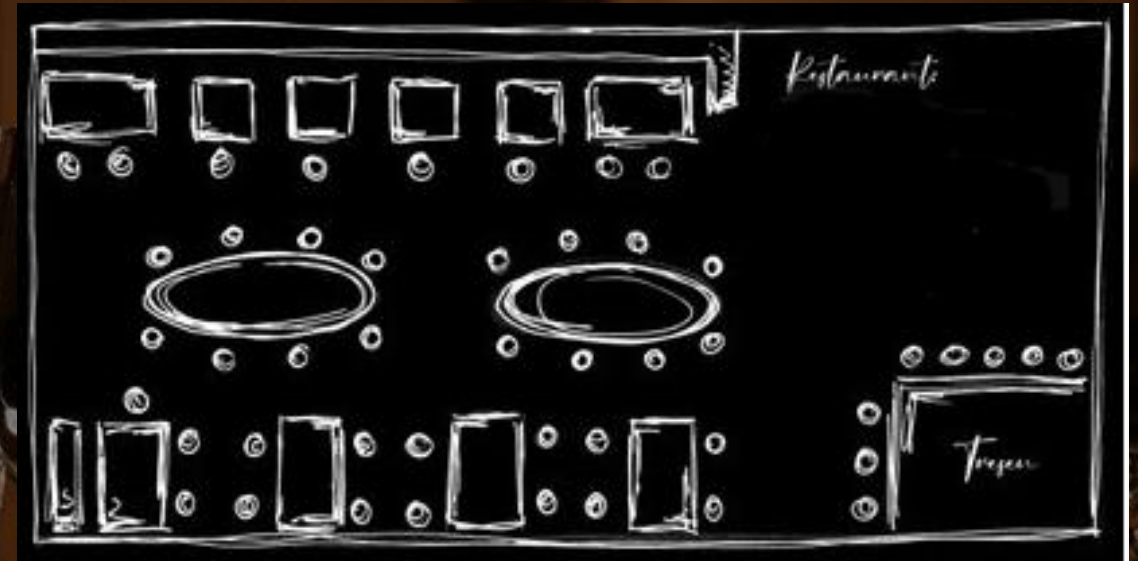
Depending on your needs, we recommend one of the guest rooms for your private or business celebration or event.

We will be happy to put together a suitable offer for you according to your wishes and needs.

Die Scheune

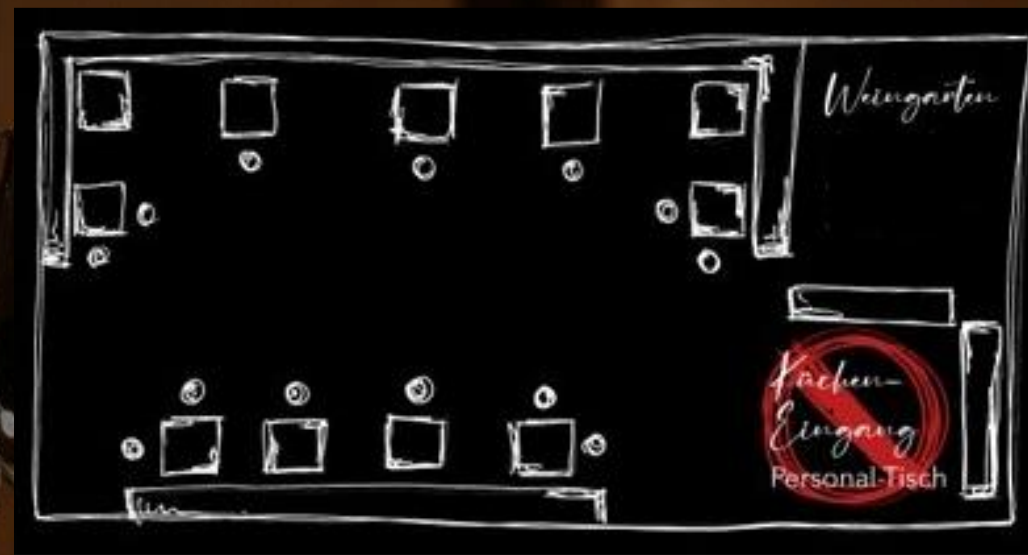


The Restaurant

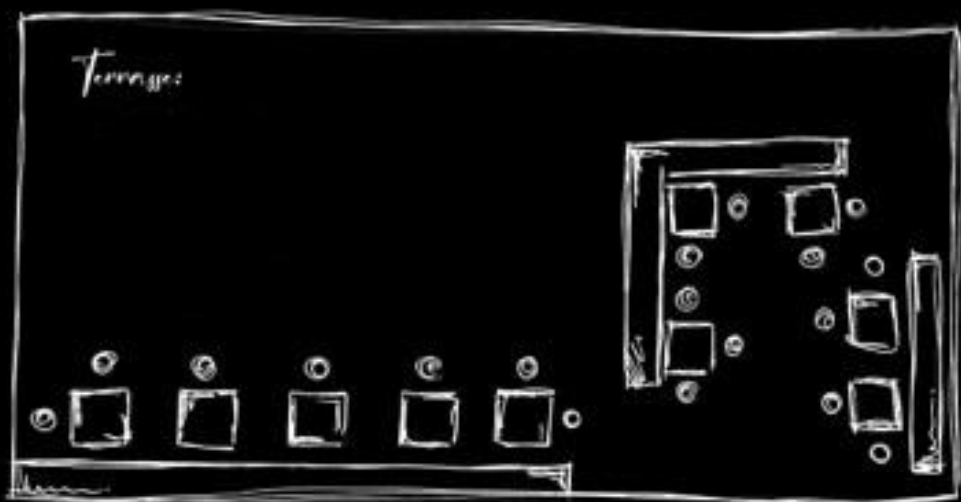


The Rooms

The Wine Garden



The Terrace



In the Glass

Beverage packages

The different pricing is up to rising quality of the offered wines in the different packages.

Beginner

0,11 sparkling wine as a welcome, one white and red wine each, water and hot beverage

42,00 euros per person *

Advanced

0,11 special sparkling wine as a welcome, one white and red wine each, water and hot beverage

52,00 euros per person*

Pro's

0,11 special sparkling wine as a welcome, one white and red wine each, water and hot beverage

62,00 euros per person *

The "barn" beverage packages are based on a duration of 4 hours (e.g. from 7:00 p.m. to 11:00 a.m.), from the 5th hour onwards we charge

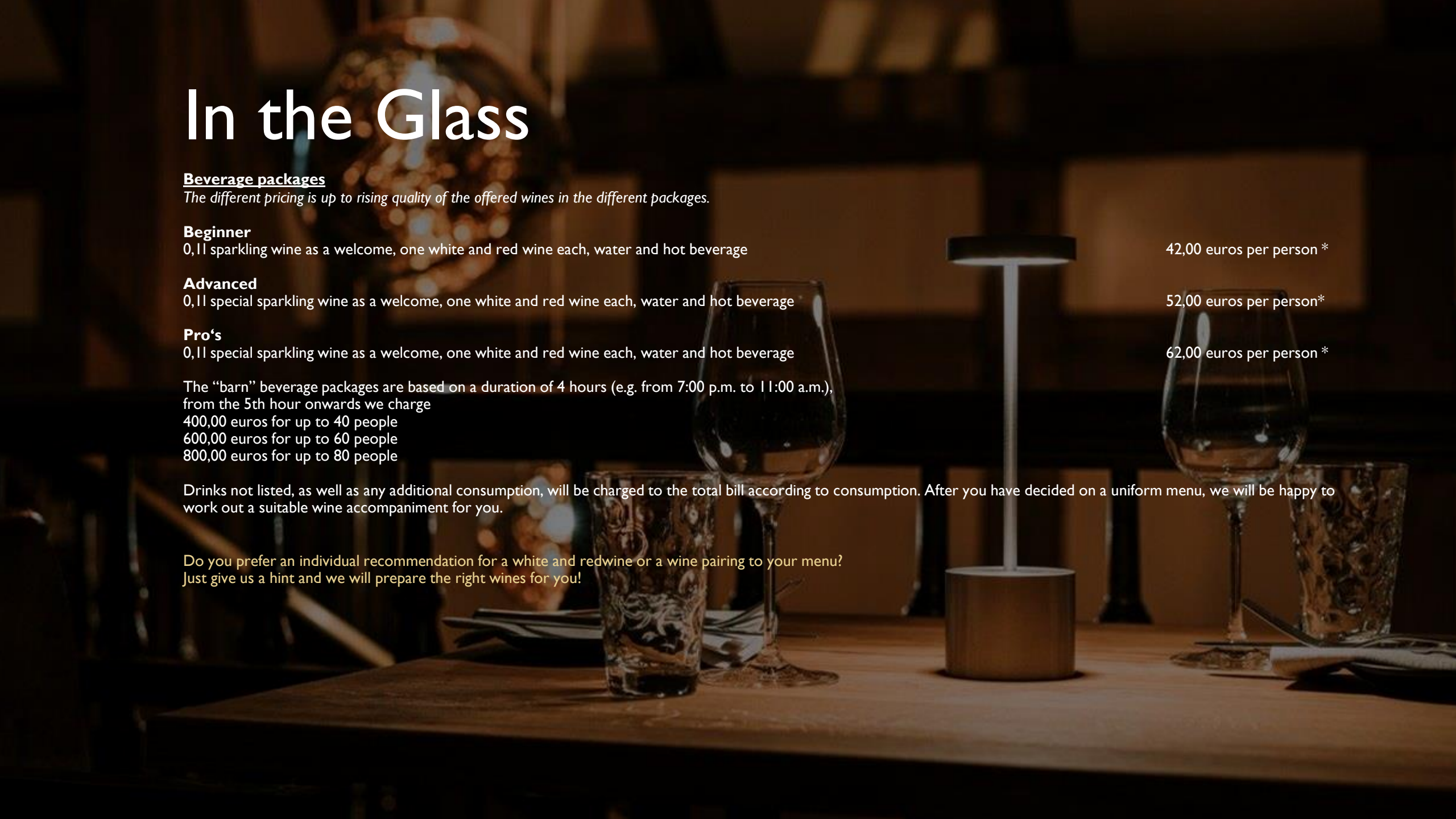
400,00 euros for up to 40 people

600,00 euros for up to 60 people

800,00 euros for up to 80 people

Drinks not listed, as well as any additional consumption, will be charged to the total bill according to consumption. After you have decided on a uniform menu, we will be happy to work out a suitable wine accompaniment for you.

Do you prefer an individual recommendation for a white and redwine or a wine pairing to your menu?
Just give us a hint and we will prepare the right wines for you!



Welcome & Aperitiv

Welcome (from 30 guests on)

Leberwurst on bread
Venison sausage from Jäger Korte
Crispy green pea & bell pepper, yoghurt, pickled radish
Tartare from veal & citrus fruit, trout caviar
Pellwormer island cheese & spiced honey, crispbread
Triple-baked crusty bread with leek butter

We recommend 1 - 2 bites per person

5,00 euros each
6,00 euros each
5,00 euros each
6,00 euros each
5,00 euros each
4,00 euros each

Bubbles in the Glass to Welcome (0,75 l)

If no beverage package needed we are pleased to send you our wine menu.

RUTZ REBELL Sekt brut nature, degorgiert 03/1, Sekthaus Raumland, Flörsheim-Dalsheim, Rheinhessen
Riesling Sekt brut, Griesel & Compagnie, Bensheim, Rhein Hessische Bergstrasse
Blanc de Noirs Sekt Extra brut, Weingut Eymann, Gönenheim, Pfalz
Pinot Noir Sekt brut, Weingut Eymann, Gönenheim, Pfalz
Rosé Sekt brut, Reichsrat von Buhl, Deidesheim, Pfalz
Deutz brut classic, Ay, Champagne
2014, Deutz Blanc de Blanc brut, Ay, Champagne

69,00 euros
48,00 euros
48,00 euros
48,00 euros
48,00 euros
86,00 euros
136,00 euros

On the Plate 1/2

Rutz Zollhaus classic menu

all year

starters / intermediate courses:

- Tartar of ox & pickle, smoked crème fraîche, trout caviar
- Ceviche of char & grilled lettuce hearts, tomato mousse, crispy fish skin
- Roasted Tatar from garden carrot & Miso, sheep yogurt foam, verbena
- Grilled lettuce and bacon, honey and tarragon vinaigrette
- Königsberger meatball and potato, fried capers, chive oil, trout caviar
- Neukölln blood sausage and potato nut butter puree, vegetables, pepper sauce

main course:

- Braised shoulder of beef & seasonal side dishes

Dessert:

- White chocolate, parsnip ice cream, hazelnut, tea, quince

Rutz Zollhaus Spring Menu

March, April, May

Starters / Intermediate:

- crispy green pea, bell pepper, yoghurt, pickled radish
- trout from „25 Teiche“ & verbena, pickled fennel, bread
- Roasted potato & herb foam ,mustard seeds,cream cheese dust

Main Course:

- Breast of free range chicken & seasonal side dishes

Dessert:

- Strawberry & curd, misocaramel, tomato

All menus

3 courses 65,00 euros per person

4 courses 75,00 euros per person

5 courses 85,00 euros per person

6 courses 95,00 euros per person

In the table full version:

- 3 small starters, 1 main course, 1 dessert 75,00 euros per person

- 5 small starters, 1 main course, 1 dessert 85,00 euros per person

... on request, we will serve a cheese board from the Berlin cheese affineur Fritz Blomeyer according to your menu

Small: approx. 150 g, 4 - 5 different types

22,00 euros per person

Large: approx. 200 g, 4 - 5 different types

25,50 euros per person

On the Plate 2/2

Rutz Zollhaus Summer Menu

June, July, August

Starters / intermediate:

- Trout & turnip ,joghurt-ice,chives
- wheysoup&kohlrabi,koriander,cottage cheese
- fried pikeperch & green peas, elderflower foam

Main course:

- Breast of free range chicken & seasonal side dishes

Dessert:

- Strawberry sorbet & hazelnut biscuit, strudel potato chips, white chocolate, marinated strawberries

Rutz Zollhaus Autumn Menu

September, October, November

Starters / intermediate:

- Spring cabbage from the oven, onion, roasted yeast, apple, marjoram
- Potatoesoup & bone marrow , lovage
- Fried cod & bean, bacon, tomato

Main course:

- Breast of free-range chicken & seasonal side dishes

Dessert:

- White chocolate, parsnip ice cream, hazelnut, tea, quince

Rutz Zollhaus Winter Menu

December, January, February

Starters / intermediate:

- Beetroot tartar & mustard and egg cream, goat yoghurt foam, dill cream
- Roasted pumpkin soup & roasted kernels
- fried on the skin & marinated turnip, root vegetables, onion, dill

Main course:

- Braised ox shoulder & roasted, deep-fried, and pickled cauliflower

Dessert:

- Almost apple pie, sorrel ice, pine oil

All menus

3 courses 65,00 euros per person

4 courses 75,00 euros per person

5 courses 85,00 euros per person

6 courses 95,00 euros per person

In the table full version:

- 3 small starters, 1 main course, 1 dessert 75,00 euros per person

- 5 small starters, 1 main course, 1 dessert 85,00 euros per person

.. on request, we will serve a cheese board from the Berlin cheese affineur Fritz Blomeyer according to your menu

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22,00 euros per person

Large: approx. 200 g, 4 - 5 different types

25,50 euros per person

SPECIALS

Autumn and Winter Poultry

Duck or Goose in three courses
(only bookable on request and
subject to availability)

- Oldenburg free-range goose:
starting at 4 people
84,00 euros per person
- Oldenburg farm Duck:
starting at 2 people
59,00 euros per person
- Side dishes and menu
choices vary seasonally

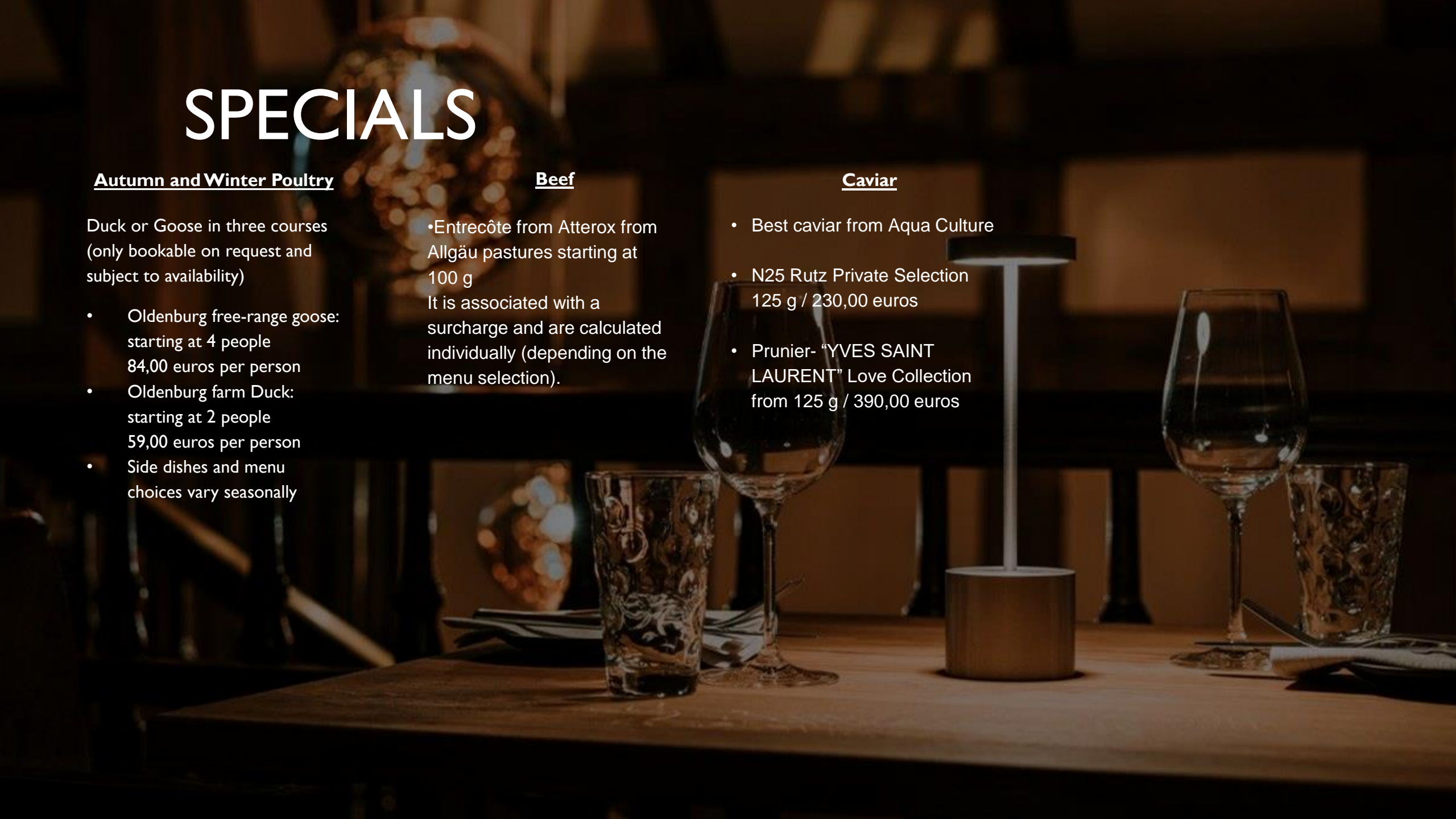
Beef

• Entrecôte from Atterox from
Allgäu pastures starting at
100 g

It is associated with a
surcharge and are calculated
individually (depending on the
menu selection).

Caviar

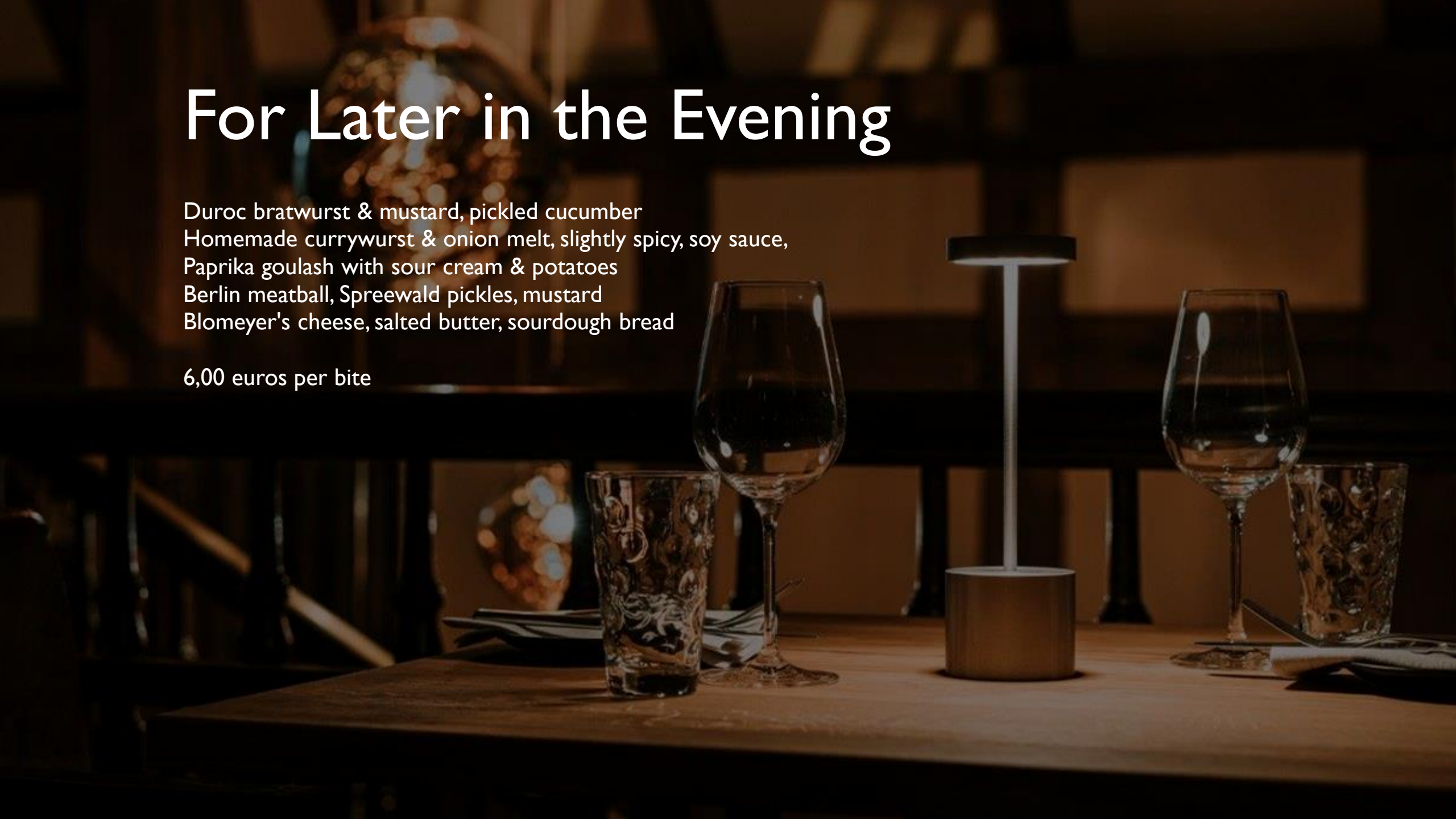
- Best caviar from Aqua Culture
- N25 Rutz Private Selection
125 g / 230,00 euros
- Prunier- "YVES SAINT
LAURENT" Love Collection
from 125 g / 390,00 euros



For Later in the Evening

Duroc bratwurst & mustard, pickled cucumber
Homemade currywurst & onion melt, slightly spicy, soy sauce,
Paprika goulash with sour cream & potatoes
Berlin meatball, Spreewald pickles, mustard
Blomeyer's cheese, salted butter, sourdough bread

6,00 euros per bite



Extra Info

Prices and exclusive offers

Exclusive

For exclusive booking of our restaurant or barn area, as well as the entire area, a minimum turnover will be charged.

Night surcharge

Our barn is available for your event until midnight. From midnight onwards, we charge a night surcharge of 250,00 euros per hour or part thereof, plus consumption of drinks.

Additional services

- table decoration by individual arrangement
- cakes and pies, DJ, technology on request

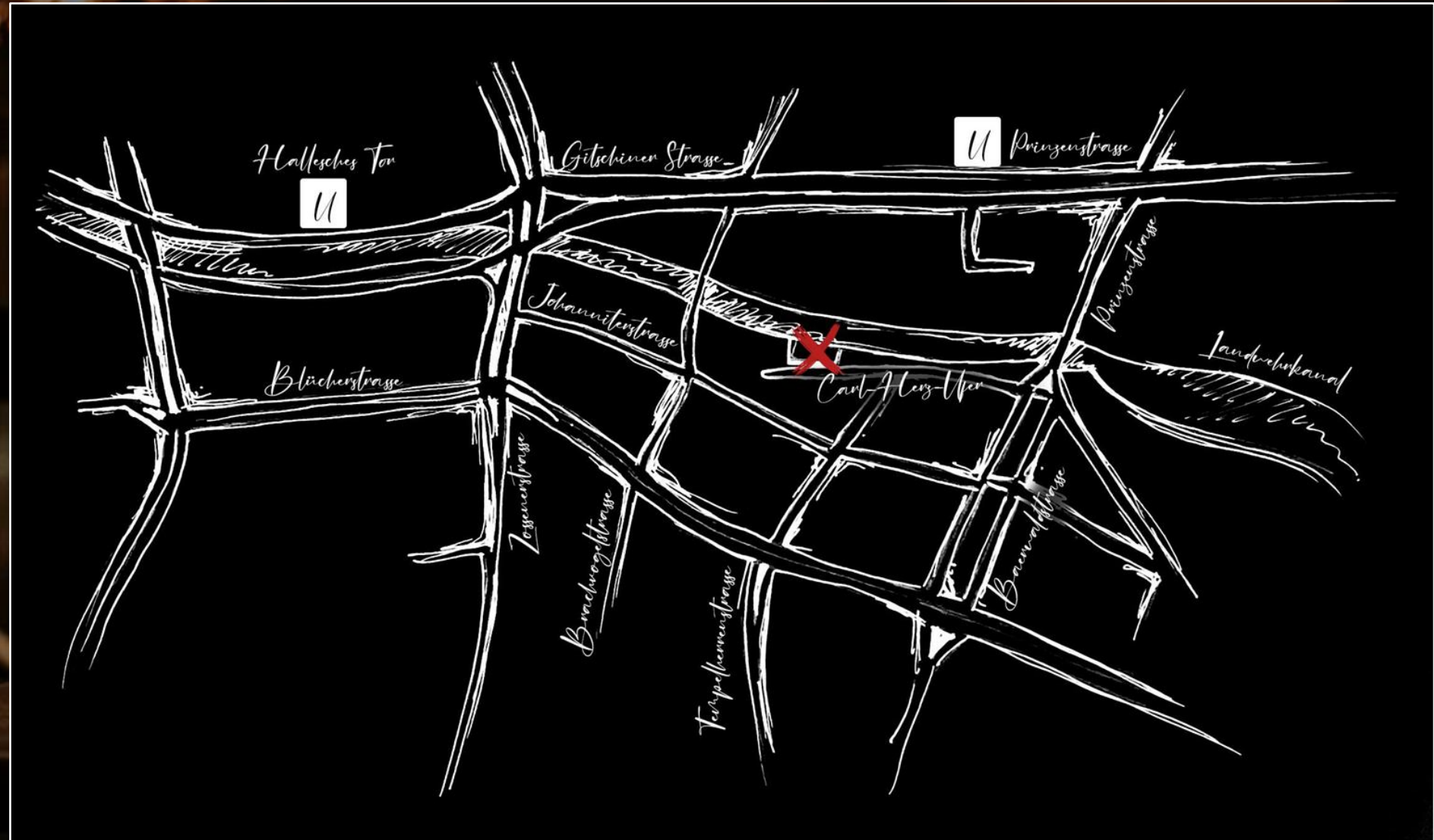
General

All previously listed prices are in euros including the currently applicable VAT of 19%.

Location & Directions

Rutz Zollhaus

Carl-Herz-Ufer 30
10961 Berlin



Contact & Contact Person

Rutz Zollhaus

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On-site Contact Person:

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