

# KOLIBRI X BERLIN

this menu is a tribute to our hometown berlin.  
with products from our region, such as trouts from mecklenburg-vorpommern,  
pikeperch from the müritz and apricots from brandenburg and  
interpretations of our childhood dishes such as the prawn cocktail,  
suckling pig, chicken fricassée and borscht.  
these dishes also carry the signature of our distinctive aromatic cuisine  
consisting of sweet, sour & spicy and therefore unite TIM RAUE's  
asian influenced world of flavours & ingredients and dishes of his childhood.

## SPRAT <sup>1, 2, 12</sup>

cucumber | imperial caviar

## SANGOHACHI PIKEPERCH <sup>1, 2, 3, 9, 12</sup>

sauerkraut | peruvian mint

## PRAWN COCKTAIL "KADEWE" <sup>1, 2</sup>

mandarin | lettuce

## SUCKLING PIG "grandma Gerda" <sup>1, 12</sup>

yellow pea | mustard

## "CHICKEN FRICASSÉE" <sup>1, 2, 9</sup>

black truffle | pea

## WAGYU BEEF BORSCHT <sup>1, 2, 9, 12</sup>

beetroot | sour cream

## "BIENENSTICH" <sup>1, 3</sup>

apricot | almond

292 euro incl. 7 % vat.

...our interpretation of the regional signature dish

"KÖNIGSBERGER KLOPS GRANDMA GERDA" <sup>1,2,3,9</sup> can be integrated  
into the menu as an additional course for € 44 or substituted for € 20...

german drink pairing from 168 euro incl. 19% vat.

premium pairing from 308 euro incl. 19% vat.

non-alcoholic pairing available upon request – starting 68 euro incl. 19% vat.

the restaurant closes at 3.30 p.m. for lunch and at midnight for dinner

on demand we are pleased to hand you a detailed allergen list

1 with preservative | 2 with food colouring | 3 with antioxidant | 4 with saccharin |  
5 with cyclamates | 6 with aspartame | 7 with acesulfam | 8 with phosphate | 9 sulphurised |  
10 with quinine | 11 with caffeine | 12 with flavour enhancers | 13 blackened | 14 waxed