

EARLY KOLIBRI

the early kolibri menu captures the essence of our renowned kolibri menu in five courses. it combines regional ingredients and dishes from tim raue's berlin childhood with his signature balance of sweetness, acidity, and spiciness.

SPRAT ^{1, 2, 12}

cucumber | imperial caviar

SANGOHACHI PIKEPERCH ^{1, 2, 3, 9, 12}

sauerkraut | peruvian mint

WASABI langoustine ^{1, 2, 3, 12}

wasabi | lime

DUCK "MARIE-ANNE" ^{1, 2, 9, 12}

à l'orange

"BIENENSTICH" ^{1, 3}

apricot | almond

212 euro incl. 7 % vat.

german drink pairing from 88 euro incl. 19% vat.

premium pairing from 208 euro incl. 19% vat.

non-alcoholic pairing available upon request – starting 58 euro incl. 19% vat.

your table is available to you until 7:00 pm.

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