

KOLIBRI X BERLIN

this menu is a tribute to our hometown berlin.
with products from our region, such as sprats from the baltic sea,
pikeperch from the müritz and raspberries from brandenburg and
interpretations of our childhood dishes such as the prawn cocktail,
königsberger meatballs, chicken fricassée and goulash.
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 ^{1, 2, 12}

cucumber | imperial caviar

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

sauerkraut | peruvian mint

PRAWN COCKTAIL "KADEWE" ^{1, 2}

mandarin | lettuce

KÖNIGSBERGER MEATBALLS ^{1, 2, 3, 9}

beetroot | caper leaves

"CHICKEN FRICASSÉE" ^{1, 2, 9}

black truffle | pea

WAGYU BEEF GOULASH ^{1, 2, 3, 9}

red pepper | green pepper

"KALTE LIEBE" ^{2, 3}

raspberry | yoghurt

268 euro incl. 7 % vat.

the restaurant closes at 3 pm 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