

LAUSEBENGEL

Berliner Küche & Vielfalt

OPENING HOURS

Mon & Tue	closed
Wed – Sat	from 12 noon
Sun	from 12noon – 5pm (Brunch)

KITCHEN HOURS

Wed – Sat

12 – 3	Lunch Menu
3 – 6	Coffee & Cake
6 – 10	Dinner Menu

WWW.LAUSEBENGEL.BERLIN

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NEW

MEAT LOAF (FAMILY STYLE)

chasseur sauce / green beans / mashed potatoes

for 2 persons 49

each additional person 9,9

! must be pre-ordered at least 24 hours in advance !

Welcome at Lausebengel!

...this is our interpretation of a modern neighborhood pub.

Who are we? Read it here, short & crisp...

Lausebengel Janosch

- one of the owners, born and raised next door
- a neighborhood kid with passion for restaurant business
- later on he got his own club & restaurant in Berlin Mitte
- Food Truck pioneer

Lausebengel Tim

- one of the owners, beer sommelier and responsible for the bar
- project management type of guy
- got to know Janosch during a restaurant project in Finland
- they had fun, did a good job: so why not opening a restaurant together

Lausebengel Kristof

- Berliner Schnauze blessed with talent for tasty food
- one of Berlin's most popular chefs, won *The Taste* (TV competition)
- he loves Berlin cuisine and "wants to dust German dining culture"
- our culinary consultant who designed the kitchen and is developing new ideas together with our creative head chef **Julian**.

Lausebengel neighbourhood partners

- *Blutwurstmanufaktur Neukölln*,
- *Peppikäse* from Neukölln
- *The Bread Station* from Maybachufer
- *Bakery Albatross* from Graefekiez

We process fresh & local ingredients to allow best qualität & yummy taste. In addition we focus on certified sustainable keeping of animals.

Drunk Brunch: X-Berg Style (sunday: noon till 5pm)

... set proposals from our kitchen...

The Meat Eater 14,9

incl. bread basket with salted butter & mixed pickles

unit price

battered black pudding sandwich 6,9

scrambled eggs with sujuk 3,9

raw minced pork 3,9

potato salad (VN) 2,9

The Plant Eater (V) 12,9

incl. bread basket with salted butter & mixed pickles

hummus sandwich (VN) 5,9

cauliflower Polish style (VN) 2,9

poached egg with mustard mayonnaise (V) 3,9

Brandenburger Wild Herbs Salad (VN) 2,9

The Fish Eater 14,9

incl. bread basket with salted butter & mixed pickles

matie sandwich 6,9

potato pancake with salmon & wasabi 3,9

poached egg & mustard seed (V) 3,9

cucumber salad (VN) 2,9

(V) = vegetarian

(VN) = vegan

... Please ask our staff about allergens

SANDWICHES

Mustard & Boiled Egg (V) 8,5

organic egg / mustard / potato / chives

Matie 7,5

matie / green apple / cucumber / dill⁴

Battered Black Pudding 8,5

apple sauce / sauerkraut / fried onions

Hummus (VN) 8

hummus / eggplant / red cabbage / mushrooms

pick & choose... two sandwiches	9,9
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Bread Basket (The Bread Station & Albatross Bakery) (V) 3,9

with salted butter and mixed pickles

The Lausebengel Plate 12,9

bread basket & salted butter with:

Spreegurken (pickles), quark with herbs and a selection of sausage and cheese specialties

EAT SWEET

pancakes *with berries* (V) 6,9

croissant *with butter & jam* (V) 3,5

potato pancake *with apple sauce* (V) 4,9

cake *with whipped cream* (V) 4,5

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BERLIN BITES

Perfect for sharing & nibbling in tapas style

Warm

Black Pudding Croquettes 5,9

with a jar of apple sauce

Berliner Knacker (sausage) 5,9

with an apple-mustard dip

Fish Fingers 5,9

with remoulade

Celery Fingers (V) 4,5

with chipotle mayonnaise

Fries (V) 3,9

with ketchup & mayonnaise

Currywurst 4,9

Thai curry / smoked pepper / potato straw

+ Chipotle onions 1

Bites Mix

3 bites: 14,9

5 bites: 23,9

complete bite menu: 49,9

BERLIN BITES

Perfect for sharing & nibbling in tapas style

cold

Housemade Potato Salad (VN)	3,9
Cucumber Salad (VN)	3,9
Mustard & Egg (V)	3,9
Matie <i>cucumber / green apple / cellery</i>	5,9
Goat Cheese & Red Cabbage (V) with purple curry	4,5
Spreewald Gherkins & Dill (V)	3,9
Bread Basket (The Bread Station & Albatross Bakery) (V) <i>with salted butter and mixed pickles</i>	3,9

Bites Mix

3 bites:	14,9
5 bites:	23,9
complete bite menu:	49,9

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BERLIN CUISINE

Mon-Sun: 6pm – 10pm

The Lausebengel Plate

14,9

bread basket & salted butter with:

Spreegurken (pickles), quark with herbs and a selection of sausage and cheese specialties

Entrees

Solyanka (soup) (V)

9,9

Puszta salad / Spreewald cucumber / sour cream / dill

Mince with toasted bread

10,9

marinated organic egg-yolk / mustard / mixed pickles

Brandenburger Wild Herbs Salad

7,9

housemade dressing / goat cheese / hazelnut

Berlin dishes cooked in a modern way

German Meatball 16,9

capers / onions / laurel / mashed potatoes

+ marinated beetroot salad 2,9

+ tempura anchovies 1,5

Glazed Spare Ribs (smoked pork chop)

gravy / sour cream / Sauerkraut roast potatoes

300 g spare ribs 19,9

600 g spare ribs 24,9

The Lausebengel 16,9

fish fingers / peas / mashed potatoes / housemade remoulade

Beetroot "Borscht Style" (V) 13,9

ayran / gherkin / pearl barley

Cauliflower Polish style (V) 14,9

organic egg / dill / panko / salty lemon

Mustard & Egg the X-Berg Way (V) 12,9

organic egg / mashed potatoes / Rixdorfer mustard

Treat

Red berry compote (V) 6,9

Amarena / white chocolate / blood dock

Cake (V) (Sarah Klausen Patisserie) 4,5

Daily changing types... pls ask staff

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NEU

BEER SEMINAR *with our beer sommelier Tim*

Do you know how many beer styles exist? And what's this Craft Beer about?

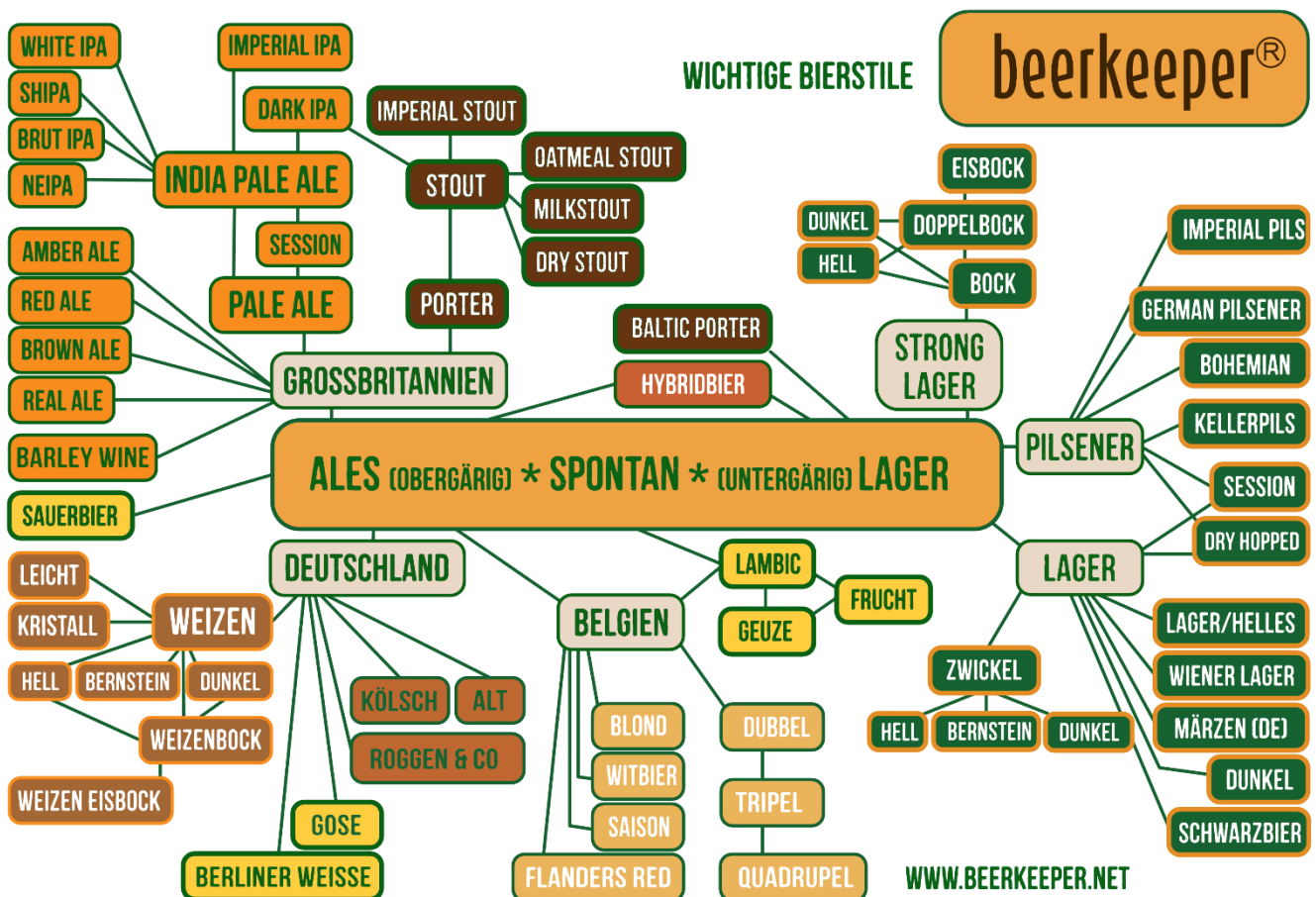
Those are the topics we gonna talk about including funny stories and historical backgrounds about beer.

In **groups of 5 to 12 persons** we will **taste 6 beers** in **2 hours** including **3 of our Berlin Bites**.

The seminar will be **39 Euro per person**. It can be booked via email or telephone. We will inform about fixed seminars on our website, in the restaurant and via social media.

We will also **offer seminars on request** for private or business events.

BEERMAP – SOME OF THE EXISTING BEER STYLES



DRAUGHT BEER

TAP LIST

 Feldschlößchen Pils, alc.: 4,9 % <i>Pils: mildly hoppy classic evergreen</i>	0,3 l: 3,2 0,5 l: 4,5
 Bayreuther Hell, alc.: 4,9 % <i>Helles: Bavarian brewing art... no more words needed</i>	0,3 l: 3,9 0,5 l: 4,9
 Aktien Zwick'l Kellerbier, alc.: 5,3 % <i>Kellerbier: spicy-smooth treat, once again from Bavaria</i>	0,3 l: 3,9 0,5 l: 4,9
 Maisel's Weisse Original, alc.: 5,1 % <i>Wheat Beer: if you know wheat beer, you'll love Maisel's!</i>	0,3 l: 3,9 0,5 l: 4,9
 Allgäuer Büble Edelbräu, alc.: 6 % <i>Export: sweet and rough, a traditional German style beer</i>	0,3 l: 3,9 0,5 l: 4,9
 Pale Ale (Maisel & Friends), alc.: 5,2 % <i>Pale Ale: fruity one for beginners and advanced drinkers</i>	0,3 l: 4,5 0,5 l: 5,9
 Feldschlößchen Rubin, alc: 5,5 % <i>Red beer/Amber: nutty-caramel, a delicacy</i>	0,3 l: 4,2 0,5 l: 5,5
 Berliner Berg Lager, alc: 5 % <i>Lager: fruity, grassy first sip meets caramel body</i>	0,3 l: 4,9 0,5 l: 6,9
 Gebrüder Wiestner IPA, alc.: 6,5 % <i>IPA: exotic fruits with smooth finish – an IPA dream</i>	0,3 l: 4,9 0,5 l: 5,9
 BRLO ON ROTATING TAP – pls see bar chalkboard or ask staff	0,3 l: 4,9 0,5 l: 6,9

TASTING FLIGHT

for the beginner (5 x 0,1 l)

7,9

1. Feldschlößchen Pils
2. Bayreuther Helles
3. Bayreuther Zwick'l
4. Maisel's Wheat Beer
5. Allgäuer Büble Edelbräu (export)

for the advanced beer drinkers (5 x 0,1 l)

9,9

1. Feldschlößchen Rubin
2. Berliner Berg Lager
3. Maisel & Friends Pale Ale
4. Gebrüder Wiestner IPA
5. BRLO (rotating tap)

BOTTLED BEER

Quartiermeister Radler (Shandy, alc.: 2,5 %), 0,33 l	3,5
Citrilla (Wheat IPA, alc.: 6 %), 0,33 l	4,9
Märkischer Landmann (Black Beer, alc.: 4,9 %) 0,5 l	4,9
Maisel's Weisse (non-alcoholic Wheat Beer), 0,5 l	4,9
Feldschlösschen Pils (non-alcoholic), 0,33 l	3,2
BRLO naked (non-alcoholic Pale Ale), 0,33 l	4,9
Lammsbräu glutenfree (alc.: 4,7 %), 0,33 l	3,9

WINES – from Germany

	0,1l / 0,2l
Grauburgunder (white, dry)	3,9 / 6,9
Sauvignon Blanc (white, dry)	3,9 / 6,9
Riesling (white, dry)	3,9 / 6,9
Spätburgunder (rosé, dry)	3,9 / 6,9
Spätburgunder (red, dry)	3,9 / 6,9
Urschrei Cuvee (red, dry)	5,9 / 8,9

Bottled Wine

Maximin Riesling Edition Schiefer (white, dry 0,75 l)	29,9
Kosmopolit red wine cuvée (red, dry 0,75 l)	34,9
Urschrei red cuvee (red, dry)	32,9

CHAMPAGNE

Kessler Brut (0,1 l)	5,9
Kessler Brut rosé	6,5
Kessler Blanc Réserve Vintage Extra Brut (0,75 l)	59

SCHNAPPS AND CO.

Berliner Luft, 2 cl, 18 %	2,5
Schladerer Williamsbirne, 2 cl, 40 %	3,5
Schladerer Himbeergeist, 2 cl, 42 %	3,5
Alchemist (bitter), 2 cl, 35 %	3,5
Gurkengeist (<i>Spreewood Distillers</i>), 2 cl, 40 %	3,5
Omas Apfelkuchen (apple pie liqueur), 2 cl, 20 %	3,5
Stork Club Single Malt Whiskey (<i>Spreewood Distillers</i>), 2 cl, 43 %	4,5
Stork Club Rye Korn (<i>Spreewood Distillers</i>), 2cl, 40 %	3
Berlin Vodka (Sash & Fritz), 2 cl, 40 %	3,5
Butterfly Rum (<i>Spreewood Distillers</i>), 2cl	4

DRINKS

Aperitif

Pille Palle 7

bitter (Alchemist), Apple Pie Liqueur (Spreewood Distillers), Soda, lemon

Longdrinks

Gin Tonic 7,5

Humboldt Gin (Spreewood Distillers), Dry Tonic Water (Schweppes), orange peel

Graefekiez Mule 8

Vodka (Sash & Fritz), Gurkengeist (Spreewood Distillers), Angostura Bitter, Ginger Beer (Schweppes), lime

Sabbelwasser 8

Stork Club Whiskey, Himbeergeist, lime, Rixdorfer fassbrause

Bloody Mary 8

Vodka (Sash & Fritz),, tomato juice, Worcester, Tabasco, Cellery

Dark & Stormy 8

Rum (Spreewood Destillers), Angostura, lime, Ginger Beer (Schweppes)

DRINKS

SOFT DRINKS

Selters 0,25l / 0,75l (still water)	2,9/6,9
Selters 0,25l / 0,75l (sparkling water)	2,9/6,9
Afri Cola 0,2 l ¹	2,9
Afri Cola without sugar 0,2 l ¹	2,9
Kraftmalz (malt beer)	3,5
Rixdorfer Fassbrause	3,5

JUICES / SPRITZER'S

3,5 / 4,5 3,2 / 4

Apple naturally cloudy
Orange
Passion fruit
Rhubarb
Cherry
Mango
Black currant

Served in 0,3 l or 0,5 l

ORGANIC TEA

each 2,9

Black Ceylon
Vervain
Herbs mix
Black
Jasmine
Green

ORGANIC TEA SPECIALS

(by Tchaba)

each 3,5

Celebration (black tea) macadamia, white chocolate
Misa Dubai (green tea) ginger, pineapple, marigold

FRESH TEA

Thyme & Honey	3,9
Kumquat & Ginger	4,9

HOT BEVERAGES

Americano	2,5
Cappuccino	2,9
Latte	3,2
Espresso	2,2
optional: oat milk	0,5

*All prices in €
(incl. VAT of 19 %)*

*Additives Beverages
1 = contains caffeine
4 = flavour enhancer*

Information on other additives in our dishes:

*Some of our dishes contain **nuts** and (Schalenfrüchte), **eggs** and **dairy products** (e.g. cheese). Meat products may contain **nitrites** or **phosphates**. Wine may contain **sulphites**. Mustard and vinegar products may contain **preservatives**.*

Thanks for your visit and see you soon!

By the way: We also host events either private or business. Just let us know and we will get back to you with an individually adjusted quotation.

Have you seen our new private dining room with a separate entrance? You can also book that one for your event!

... in the meantime feel free to follow us via social media...



lausebengel berlin



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or go to our website for further information: **www.lausebengel.berlin**

“BEER, IT’S THE BEST DAMN DRINK IN THE WORLD.”

(Jack Nicholson)