



# BERLINER KAFFEERÖSTEREI

FOOD AND DRINKS

*Coffee & cake  
also available  
for take away*



# Welcome

to the “Berliner Kaffeeroesterei” in Berlin-Charlottenburg, to a traditional company managed by its owners.

We are an artisan coffee roastery, have an in-house Patisserie and Chocolaterie, a retail shop and a Café – our trademark is the diversity for gourmets. Be curious and explore everything our menu has to offer.

Roasted coffee, cake and chocolate – everything is handcrafted with great effort. Every day we (our team members and ourselves) show our passion and dedication for your unique pleasure and shopping experience. As you take your time to enjoy our products you value our work. Your suggestions, wishes and feedback are appreciated. We guarantee quality for our business.

*Erwin and Andreas Giest, Stefan Richter*




*Owners Stefan Richter, Andreas Giest and Erwin Giest*

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A close-up photograph of a coffee and dessert set. In the foreground, a white ceramic cup filled with dark coffee sits on a dark brown saucer. The cup has the text 'LINER' and 'RÖSTEREI' printed on it. To the right, a clear glass is filled with a thick, light brown chocolate sauce, topped with a golden-brown waffle and two almond slices. A silver spoon rests on the saucer next to the cup. In the background, a small white bowl with a silver spoon and a metal pitcher are visible on a dark wooden table.

L I N E R  
RÖSTEREI



# Coffee



# Coffee beans

## From the seed to the cup

To serve you an excellent coffee the quality of the bean is as important as the roasting. Even the best artisan roasters can not create a tasty coffee from poor quality coffee beans. We visit the farmers at origin to ensure we buy the best coffee. At origin we not only assure ourselves of the cultivation method and the quality of the plants but also of the social circumstances. Roasting coffee means to us to work with a very valuable product. The coffees we select and import directly from origin are some of the most aromatic on the market. However, to unlock these aromas the skills of a roaster are needed. They hand-roast the coffee on our traditional drum roaster at low temperatures. We roast our coffee varieties individually and taste them afterwards, to ensure their best potential is reached.

### DIRECT TRADE

The way of purchasing coffee has changed in the past years to a “direct trade”, now firmly established on the German market. The focus of “direct trade” compared with “fair trade” is the partnership of equals between the farmer and the buyer. These independent and professional farmers focus on the highest quality of the coffee. As they are working closely with the specialty coffee roasters at home and abroad they know the demands on the coffee quality and work towards it. Coffee roasters appreciate this dedication and farmers can ask for more profitable prices, which are more than 100% higher than the so-called “fair prices” of the private Fairtrade organization.

# The secret of a good filtered coffee

The same beans are used for filter coffee and espresso. Depending on the duration and kind of roasting process of those beans they will be used as a filter coffee or an espresso.

## TIPS

1.  
*Let your coffee cool off a little bit because the fine, fruity flavours surface at a lower temperature.*

2.  
*You have about 35 minutes after brewing to enjoy your beverage. After this time the majority of flavors are gone, yet not the bitter flavors and tannins.*

3.  
*Flavours are destroyed when the coffee is kept on a heating plate.*

In general: coffee needs to be roasted gentle, which means slowly at a temperature of around 200 °C. In our traditional drum roaster we roast for 14 to 20 minutes. During this time most of the chlorogenic acid, which irritates the stomach, is reduced. Industrial roasted coffee it exposed to extreme heat for 1 to 3 minutes, a lot less time to reduce this chlorogenic acid.

Depending on the climate, soil condition, altitude, coffee variety and other growing conditions the bean carries its own characteristics. Our roasters work out the best roasting profile of the beans, resulting in a mild-floral coffee from Asia or a full bodied-earthly coffee from Africa.

Grinding the bean is just as important, for filtered coffee the bean is ground to 800 – 1000 particles (medium grind size). The surface of the bean is vastly enlarged.

As soon as the coffee is brewed with hot water, the coffee swells up – blooms – and releases its aromas. The water temperature should not be boiling hot. The ideal temperature is around 93 – 96 °C and ideally not too hard (3 – 6 °dH = German water hardness) with a low mineral content.

There are a few different brewing methods, all depending on the right proportion of grind size to amount of coffee and contact time.

**We serve our coffee in the French press – the Cafetière. You can choose between three additional brewing methods.**

Experience the diversity in taste of the same coffee prepared in our different brewing methods!



#### THE CAFETIÈRE

With this brewing device, the coffee is only in contact with materials not affecting the flavour, glass and stainless steel. Using the pulse brew method the beverage is ready after 4 minutes; when the plunger is pressed down to separate the grinds. This plunger is made of stainless steel with relatively bigger pores, leaving too fine grind particles and a lot of oils in the beverage. The result is a heavy, full-bodied coffee.



#### THE KARLSBADER COFFEEMAKER

The gentlest coffee brewing method is the Karlsbader Coffeemaker, without paper or stainless steel filter. Pouring hot water over very coarse grind it extracts through a double-layered porcelain filter, resulting in a pure, clear beverage without any strange flavours.



#### THE HAND FILTER

Invented by a housewife from Dresden and refined by coffee enthusiasts from Japan, this method requires patience. The crema and fine particles of the ground coffee are filtered out, resulting in a clear, pure coffee beverage. The coffee is not heavy bodied but fine aromas come to a surface.



#### THE KONA COFFEEMAKER

Invented more than 70 years ago in France this brewing method looks like a chemical experiment. Water in the lower vessel is heated and moves through steam pressure into the upper vessel, where it comes into contact with the ground coffee. Once the heat source is removed the coffee beverage moves back into the lower vessel. Using a platelet made of paper or a cloth the ground coffee remains in the upper vessel. This device combines the advantages of the Turkish mocha and the hand filter, the finished beverage has less oils and no fine grind.

# Evaluating coffee

With all our coffees you will find an evaluation of body, acidity and aroma as well as an overall rating. Each factor is indicated with the first letter of the German word and valued with numbers from 1 (little) to 5 (very high). For example “K5” indicates that the coffee has a lot of body (Körper).

- K KÖRPER = BODY** Describes how much of the oil in the bean is extracted into the beverage, scientifically speaking it is the viscosity of the drink. A heavy body coffee has a full, round mouth feel, the coffee feels present for longer (longer aftertaste).
- F FRUCHTIGKEIT = ACIDITY** We would not like to drink coffee without any acidity! There are over 80 different acids in the coffee, all very important to carry and bring out the flavour: bright, clear, fruity, sparkling, alive, dry are only a few examples of how we perceive the acidity in coffee. On top of that, acids support the sweetness of coffee. A coffee tasting slightly sweet has some acidity in it and would not taste as sweet without it.  
A coffee tasting “sour” has been roasted too quick and too hot, there is a high level of the unhealthy chlorogenic acid left in the bean.
- A AROMA** Specific aromas characterise the taste of coffee. You can notice them olfactory (through the nose), gustatory (over the tongue) or retronasal (through the back of your throat). All of these perceptions combined together are commonly known as Aroma. These perceptions trigger associations in our brain helping us in characterising and identifying them. There are a lot of aromas in coffee. Some of them mature in the coffee cherry (enzymatic aromas), which are mainly fruity (red fruits, dark fruits, citrus fruits, dried fruits) and floral aromas (jasmine, sweet pea, lilac). Through roasting the candied aromas arise (roasted hazelnut, nougat, chocolate). If the roasting process keeps going longer the more unpleasant flavour – dry distillation – develop (roasting notes, woody, burnt taste).



**POINTS OVERALL EVALUATION** The Specialty Coffee Association of America developed a tool to consistently and systematically assess coffee: the method of professional coffee tasting (cupping). A team of specialised tasters assess the coffee on predefined criteria (e.g. acidity – impression, bouquet of the ground, bouquet of the brewed coffee, aftertaste) on a scale of 1 – 10 for each criterion. In case of a defect (inconsistent cups, aftertaste, off-taste) points are taken off. Each taster is using a predefined form; the cupping sheet. The sum of all points are the individual evaluation, the average of all tasters is the overall evaluation. It is important that all tasters are calibrated to take the same approach on the evaluation. Evaluations which are too far apart would not lead to a meaningful overall evaluation. An average coffee usually gets 79 out of 100 points. Specialty coffees will receive at least 80 points. A very good specialty coffee starts at 83 points. The best specialty coffees are entered in the competition of the Cup of Excellence organisation, they reach to some extent more than 90 points.

## Specialty Coffees from all over the world

Our specialty coffees are served in the Cafetière with a glass of water and a little jug of fresh organic milk (3.8% fat). You have the choice to try our coffee using the [Karlsbader Coffeemaker](#), [Kona Coffeemaker](#) or [hand filter](#) (1.00 EUR extra), as well as semi skimmed milk (1.5% fat), lactose-free milk or soy drink.

### Central- and South America

#### LIGHT BODIED AND AROMATIC

	<i>Cafetière</i>
<b>Brazil Santos Fazenda da Lagoa</b> K3   F1   A3   POINTS 82.2 An elegant coffee with a light body from the worlds biggest coffee producing country. It has a slight sweetness and with its well balanced acidity it is gentle on the stomach.	4.20
<b>Brazil La Passeio Estate</b> K2   F2   A4   POINTS 82.4 This coffee is hand picked and depulped straight away to stop fermentation.	4.50
<b>Costa Rica SHB EP El Rosario</b> K3   F4   A4   POINTS 83.8 This coffee combines fine piquant flavours with elegant and mild acidity. With the perfect mix of sunlight, altitude, temperature, rainfall and geographic location of the farm the beans can develop extraordinary aromas.	4.50
<b>Dominican Republic Karoma Estate</b> K3   F4   A4   POINTS 84.7 This coffee grows on a farm in the "Cordillera Central" mountains, where it can develop its fruity aroma due to the tropical climate. Overall it is known to be a mild coffee, gentle on the stomach.	4.30
<b>El Salvador El Ausol</b> K3   F4   A4   POINTS 83.9 This is a fruity and light bodied coffee with the sweet acidity of a pineapple and a balanced finish in chocolate. The family run farm is located on 1450 m ( feet) . The best and awarded coffees of El Salvador grow on this volcanic, "golden" soil.	5.40
<b>Guatemala La Cascada Estate</b> K4   F3   A3   POINTS 83.7 This coffee grows in the highlands of Alta Verapaz on the farm Flor del Rosario. It captivates with its floral aroma, fine citrusy notes and its round body. The coffee trees can grow in a natural environment. The Cascada waterfall irrigates the farm which is named after it.	4.50

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## Cafetière

<b>Guatemala Finca Ceylan</b> <b>ORGANIC</b>	<b>4.90</b>
K3   F3   A5   POINTS 84.1	
It resembles macadamia and cardamom with its floral aroma and a chocolate finish. Banana trees are used as shadow management.	
<b>Columbia La Claudina</b>	<b>4.80</b>
K5   F2   A3   POINTS 82.8	
A typical Colombian coffee. Very aromatic with heavy-earthly notes and fine round aromas.	
<b>Cuba Serrano Superior / Turquino Lavado</b>	<b>5.50</b>
K2   F3   A3   POINTS 81.9	
A velvet, spicy coffee. You can expect a clear cup with tobacco and slight honey notes and little acidity.	
<b>Nicaragua Java Nica El Limoncillo Estate</b>	<b>4.50</b>
K2   F4   A3   POINTS 83.4	
A light, very balanced coffee from central America with a hint of mint and eucalyptus and a fine acidity.	
<b>Peru Finca Mauro Vigo</b>	<b>4.80</b>
K3   F4   A4   POINTS 83.3	
This coffee, with its round mouth feel, fresh and sparkling acidity, calls notes of citrus and tangerine, combined with excellent body and a charming sweetness its own. In the finish you will be reminded of Darjeeling.	
<b>Panama Casa Ruiz</b>	<b>5.60</b>
K3   F3   A5   POINTS 85.7	
The region Chiriqui Boquete is called the "valley of the never ending spring" because of its steady climate. This coffee has a slight milky body and fine nutty aromas.	

## Africa

## HEAVY AND SPICY

## Cafetière

<b>Ethiopia Sidamo Mamo Kacha</b> <b>AWARDED 2011</b>	<b>4.80</b>
K3   F2   A5   POINTS 84.0	
At the origin of all Arabica beans grows this exotic, spicy coffee with chestnut, Muscat and sparkling bergamot notes. The farm is located in the Oromia mountain plateau, one of the highest farms in Ethiopia.	
<b>Ethiopia Yirgacheffe Belaya</b> <b>AWARDED 2015</b>	<b>4.90</b>
K4   F3   A4   POINTS 83.6	
This excellent coffee from the highlands of Ethiopia shows fine fruity notes, a good body and a heavy mocha flavour.	

**AWARDED** Winner of a Gold medal at a cup tasting competition of the German Roasters Guild.

<b>Ethiopia Bench Maji Aman</b> <b>ORGANIC</b>	<b>5.40</b>
K3   F3   A5   POINTS 84.1	
The Arabica bean spread out to the world from here, the Ethiopian jungle, it is the heirloom of all Arabica beans. This coffee is unbelievably lively, sparkling with its typical African piquancy.	
<b>Kenya AA "Samburu"</b>	<b>5.60</b>
K4   F4   A5   POINTS 85.3	
Kenyan coffee is known for its heavy, butter-like body, its very floral aroma and highly developed fruity acidity, like red berries and citrus fruits. This makes it unique.	
<b>Kenya Peaberry "Pearl of Africa"</b>	<b>5.40</b>
K4   F4   A5   POINTS 84.8	
The peaberry is a botanical rarity, it only grows on the tip of a coffee branch. Peaberries are selected by hand and are highly valued.	
<b>Malawi AA / Peaberry Pamwamba</b>	<b>4.80</b>
K4   F2   A4   POINTS 82.9	
A strong, piquant coffee with, unusual for its region, a heavy body and a good richness. The coffee has notes of candied ginger and lemongrass highlighted with a nutty-malt like sweetness.	
<b>Rwanda Karengera</b>	<b>6.20</b>
K5   F3   A4   POINTS 84.7	
This is a gourmet coffee, it has heavy molasses notes, accentuated with lively sparkling chokeberry-citrus-aromas and a hint of sweet herbs.	
<b>Tanzania AA Plus "Snowtop"</b>	<b>4.80</b>
K3   F4   A3   POINTS 82.1	
It's a unique coffee with little but fine rounded acidity, excellent harmonious and balanced aromas.	

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## Arabia

### ORIGINAL

*Cafetière*

#### Yemen Mocha Matarai

6.80

K3 | F4 | A5 | POINTS 85.0

The coffee cultivation began in the 15th century in the Yemen, originating from Ethiopian plants. This coffee is very individual, it has a wonderful exotic, slight acidic taste, a plump acidity and a fine body. A superb coffee; mild and aromatic with a hint of chocolate.

## Asia

### ROUND AND COMPLEX

*Cafetière*

#### India “monsooned” Aspin Wall

4.80

K2 | F1 | A3 | POINTS 80.2

In the past the harvest was transported to Europe using a sailing vessel. It took a long time in which the coffee flavour changed a lot. Today this is imitated using a special processing method, the ‘monsooning’. This coffee has a velvety smooth taste.

#### India Robusta Thanodi Estate

4.20

K5 | F0 | A2 | 100% ROBUSTA

This very well processed Robusta is called ‘Kaapi Royal’ because only the best beans are selected. You can experience an excellent nutty flavour, completely different to an Arabica coffee, also with a higher caffeine content.

#### Indonesia Java Blawan

5.30

K5 | F1 | A5 | POINTS 84.2

Coffees from Java are exclusive, highly aromatic and low in acidity with a full, heavy and strong body as well as complex aromas.

#### Indonesia Sulawesi Kalossi

5.30

K4 | F1 | A4 | POINTS 82.7

This coffee from the Indonesian island Sulawesi leaves a very strong, long lasting flavor experience. Its very earthy aroma supports the intensity of this low in acidity coffee.

#### Indonesia Sumatra Lintong

5.30

K4 | F2 | A4 | POINTS 83.9

Coffee from the Indonesian island Sumatra awakes the senses. It has a strong body and exclusive aromas. The mild acidity and sweetness of the Lintong finishes with a slight chocolate aftertaste.

#### Papua New Guinea Sigri Estate

4.80

K5 | F1 | A4 | POINTS 82.8

A full-bodied, cream-like coffee with typical notes of red berries and pomegranate. Delicate orange notes as aftertaste.

## Exclusive Rare Coffees

### THE CRÈME DA LA CRÈME OF COFFEE

*Cafetière*

#### Hawai'i Kona Extra Fancy "Captain Cook" 8.90

K3 | F3 | A3 | POINTS 84.4

At the slopes of the Mauna Loa volcano grows this Hawai'i Kona coffee. Ideal conditions lead to full, nutty flavor, a fine aroma with hints of pepper and berries.

#### Jamaica Blue Mountain Wallendorf Estate 8.90

K3 | F4 | A4 | POINTS 84.5

The perfect coffee a coffee lover needs to try! Precious depth, round character and a smooth distinctive aroma. The flavour of JBM is long lasting.



#### Nicaragua Maragoype Laguna Verde Estates Mierisch 8.90

K3 | F3 | A4 | POINTS 83.6

Maragoype is the biggest Arabica bean with a very fine differentiated flavor, underlined with a discreet acidity and light fruity notes.



#### Nicaragua Pacamara El Limoncillo full natural Estates Mierisch 8.90

K3 | F5 | A5 | POINTS 84.7

This is a specialty among the large coffee beans. It has a blueberry-like, round, velvety aroma with slight earthy fermentation notes.



#### Red line no. 10: Nicaragua Finca Suspiro Estates Mierisch 8.90

K4 | F4 | A5 | POINTS 88.7

An unbelievably strong coffee from Nicaragua. With hazelnut and different berry notes this coffee develops a phenomenal richness underlined with a slight acidity.



#### Red line no. 11: Nicaragua Pacamara Riesen-Perlbohne El Limoncillo Estates Mierisch 8.90

K4 | F4 | A5 | POINTS 89.8

The Pacamara peaberry is a real rarity. The peaberry only grows at the tip of a coffee branch. The Pacamara is a hybrid of the varieties Maragoype and Pacas. Pacamara trees produce only a limited amount of peaberries. Erwin Mierisch gains this rarity on his farm, "El Limoncillo". This giant-peaberry delivers a big diversity of delicate floral and fruit notes: orange, tangerine, mango, as well as a very sweet and smooth body. Hints of white tea and pear make it complete.

Red line coffees  
are available in  
the retail shop.  
Read more on  
page 18

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## Blends

*Cafetière*

### Old-Berlin Traditional Blend 5.20

K5 | F2 | A3

This full-bodied coffee is roasted using a traditional recipe from our head roaster.

### Berlin Breakfast Blend 5.20

K3 | F2 | A4

It is the ideal coffee to start the day. It is strong, aromatic with a pleasant richness and a slight chocolate notes.

### Café Swiss (Schweizer Schümli) 5.20

K5 | F1 | A4

The taste profile of this traditional Café Swiss makes it ideal as an espresso as well as a filter coffee.

### Berlin Coffee Party 5.20

K2 | F2 | A5

This is a light blend with lively aromas; with its hazelnut notes it goes well with a chocolate cake. Ideal for an afternoon coffee klatsch.

### Turkish Blend 5.20

K4 | F1 | A4

This blend is made for lovers of strong coffee. It has perfect fine round aromatic notes.

### Vienna Melange 5.20

K4 | F2 | A5

A harmonized medium strength coffee with a well-balanced and full bouquet.

### King Friedrich II Blend 5.20

K3 | F2 | A4

A diverse coffee just like its name suggests. Strong, aromatic from the first sip with a slight sparkling acidity. It finishes with playful floral sweet notes of milk chocolate.

### Seasonal Blend 5.20

Please ask our staff.

### Kaffee Sukshma Ayurveda 8.90

Read  
more about  
Sukushma on  
page 20

## Decaffeinated

*Cafetière*

### Decaffeinated filter coffee 4.80

K4 | F1 | A4

Fine bean selection decaffeinated using the carbon dioxide method.



# Our Red line

*So far we offered:*

Nº1 Columbia

*Primaveral*

*Acavado*

Nº2 Costa Rica

*El Malagueno*

*Microlot 3 Río*

*Jorco*

Nº3 Ethiopia

*Yirgacheffee*

*Gedeokonga*

*Grade*

Nº4 Guatemala

*SHB Huehue ID*

*289*

Nº5 Java

*Ijen Estate*

*Blawan*

Nº6 Rwanda

*Rulindo*

Nº7 Sulawesi

*Peaberry Mirco-*

*lot P4560*

Nº8 Sumatra

*Harimau Tiger*

*Mandheling DP*

*P5004*

Nº9 Tanzania

*Songea Peaberry*

Nº10 Nicaragua

*El Suspiro Estate*

*Auction Lot*

Nº11 Nicaragua

*Pacamara El*

*Limoncillo Giant*

*Peaberry*

## Beans in Champagne bottles – Exclusive vintage coffees

The coffee cherry and its beans need nine months to ripen. In this time the ripening process and the development of various flavors depend on the important growing conditions: temperature, humidity and sunlight. Rarely these conditions are at their optimum to make a coffee so unique its considered a vintage coffee. With the Red Line, we introduce those coffees to our customers. Using a new way of packaging we want to preserve these special coffees.

After roasting, the beans are filled in thick-walled bottles and are corked. In the next few hours the coffee releases carbon dioxide which cannot escape and builds up a pressure within the bottle. You need to be careful when opening these bottles, the cork pops. Oxygen lets coffee beans go stale and this packaging system prevents not only that, but also slows down the release and loss of aromas.

The Red Line coffees can be enjoyed even after years; storing the bottle in a cool, dark place.

The Red Line of the Berlin Coffee Roastery is the best what we have on offer. This extremely sophisticated packaging is ideal for a present or as a little luxury for a special moment.



Prana - Ayurveda®

Für Ihre ganz persönliche Zeremonie

# Sukshma coffee

## Smooth pleasure that touches all of the senses

With attention to detail Prana Ayurveda created this special coffee. Sukshma, a word from the Sanskrit, means smooth, soft and exquisite. Its ingredients make Sukshma coffee very special.

A Sidamo variety with a very low caffeine level is used for this coffee. The roasting of the Sukshma coffee is done in-house using the known slow roasting procedure. Following the roasting the coffee is ground and refined with Ayurvedic spices.

### Ayurvedic Spices

cardamom  
clove  
cinnamon  
nutmeg  
vanilla  
all spice

The coffee contains cardamom, clove, cinnamon, nutmeg, vanilla and all spice. According to Ayurveda these spices have certain attributes. Cardamom is sattvic, meaning pure nature. It is meant to be appetising as well as improving the sense of taste. Clove improves the digestive system and cinnamon, also a sattvic spice, stimulates the cardiovascular system. Nutmeg calms the central nervous system. Vanilla makes us feel positive. All spice has a certain spiciness, it is warming and supposed to improve the digestive system as well. A rosebud rounds off this coffee blend. In Ayurveda the rose is sweet, cooling and soothing. All these ingredients are from controlled organic cultivations.

The harmonious interaction of these ingredients is based on the Ayurvedic principle. The fine spices make this coffee a special taste experience. Sukshma coffee is about moderate and conscious consumption.

Cafetière





BERLINER  
KAFFEERÖSTEREI



# Espresso & Espresso based drinks

# Italian Espresso

Italians are connoisseurs by all means. Especially when it comes to art, music and café (Italian for espresso).



Travelling through Italy from the north to the south you will discover significant differences in the espresso culture.

In **MILANO**, the origin of espresso, they prefer the interaction of fruity notes and a hint of spiciness. The Arabica content is relatively high. The Milanese enjoy their espresso usually at the bar.

Further south in **NAPLES** they enjoy a more chocolate-bitterness. A higher Robusta content takes care of these strong intensive notes. In the birthplace of the inventor of the espresso machine the locals enjoy their espresso in a sidewalk café.

The espresso consumed in the south, on **SICILY**, is strong and dark roasted with a very high Robusta level. The Sicilian adds two cubes of sugar, stirs them quickly, and drinks it in one go only to enjoy the remaining melted sugar.

# Espresso

## Single Origin

	Single	Double
<b>Costa Rica Single Espresso dark roast</b> <b>100% ARABICA</b> A full-bodied, strong Espresso, with a malt-aromatic taste. A high natural sweetness emphasizes the sweet molasses notes.	2.90	3.90
<b>Honduras Espresso Finca Cerro Azul</b> <b>100% ARABICA</b> This highland coffee is one of a special kind: The base flavour is dark chocolate rounded up in enzymatic notes and the sweetness of dried plums.	2.90	3.90
<b>India Monsoon-Espresso</b> <b>100% ARABICA</b> A very smooth and balanced espresso, the velvet body is complimented with notes of milk chocolate and hazelnuts.	2.90	3.90
<b>Cuban Espresso</b> <b>100% ARABICA</b> A strong espresso with slight woody taste, ending with tobacco and vanilla notes.	2.90	3.90
<b>Rwanda Mountain Espresso</b> <b>100% ARABICA</b> An expressive espresso with slight sweetness and a combination of pleasant bitterness and smooth richness.	2.90	3.90
<b>Ethiopian Forest Espresso</b> <b>100% ARABICA</b> An aromatic espresso with a chocolate sweetness in combination with distinct bitterness.	2.90	3.80

## Blends

	Single	Double
Espresso / Espresso doppio	2.80	3.80
Espresso ristretto / lungo	2.50	3.10
Espresso decaffeinated	2.80	3.70

**AWARDED** Winner of a Gold medal at a cup tasting competition of the GermanRoasters Guild.

	Single	Double
<b>Espresso Supremo</b> <b>ORGANIC</b> <b>AWARDED 2011</b> <b>80% ARABICA, 20% ROBUSTA</b> This classic blend is used for all our espresso-milk-drinks in our café. With its caramel chocolate aroma it goes best with milk.	2.90	3.60
<b>Espresso Fancy Supremo</b> <b>AWARDED 2014</b> <b>100% ARABICA</b> This is a harmonious roast. This expressive blend captivates with its fine differentiated aromas and balance. Our in-house espresso.	2.80	3.70
<b>Espresso Milano</b> <b>75% ARABICA, 25% ROBUSTA</b> It is a very strong espresso with a delicate aromatic note. It is ideal as a milk-mix-drink or plane, with a bit of cane sugar.	2.90	3.80
<b>Espresso Napoli</b> <b>ORGANIC</b> <b>60% ARABICA, 40% ROBUSTA</b> A strong chocolaty espresso that captivates with its fine bitter grapefruit notes.	2.90	3.80
<b>Espresso Sicily</b> <b>100% ROBUSTA</b> A specialty: strong nutty espresso made only from Robusta beans. Its aroma reminds of a spruce forest and has strong molasses sweetness.	2.90	3.80
<b>Berlin Pearl</b> <b>AWARDED 2015</b> <b>100% ARABICA</b> A rarity: an espresso made only from peaberries, it tastes like chocolate and nuts.	2.90	3.80
<b>Java Espresso</b> <b>AWARDED 2012</b> <b>70% ARABICA, 30% ROBUSTA</b> Enjoy this espresso, which has a slight chocolate note and a pleasant richness, with a drop of milk.	2.90	3.80
<b>Country Espresso Bica</b> <b>AWARDED 2013</b> <b>80% ARABICA, 20% ROBUSTA</b> Our country espresso brings life to the cup, its fine subtle acidity makes it feel fresh.	2.90	3.80

Read about  
the specialty of  
Italian espressos  
on page 24

Please note that coffee is a natural product, it is possible that your choice is not available at the moment. Our staff is there to help and to make alternative suggestions.

**AWARDED** Winner of a Gold medal at a cup tasting competition of the GermanRoasters Guild.

	Single	Double
<b>Portuguese Espresso dark</b>	2.90	3.80
100% ARABICA This is our darkest roast, a strong taste with a dominant aroma without any acidity.		
<b>Spanish Espresso Azúcar</b>	3.10	3.90
90% ARABICA, 10% ROBUSTA An espresso blend made up of top mild Arabica and Robusta beans, with a light glaze, the traditional Spanish way.		

## Espresso based drinks

Our coffee drinks are prepared with organic fresh milk (DE-ÖKO-044, minimum of 3.8% fat). On request we prepare the drinks with organic skimmed milk (1.5% fat), lacto free milk or soy drink.

	Single	Double
<b>Espresso Macchiato</b>	3.20	4.10
With a dash of foamed milk		
<b>Espresso con Panna</b>	3.30	4.20
With a dash of whipped cream		
<b>Espresso Bourbon<sup>19</sup></b>		4.20
Double espresso with a scoop of vanilla ice cream		
<b>Cappuccino</b>	3.90	4.90
Espresso with milk and creamy milk foam		
<b>Flat White</b>	3.90	4.90
Double espresso with thin milk foam		
<b>Latte</b>	4.40	5.50
Espresso with a lot of milk and thin milk foam		
<b>Latte XXL with one praline of your choice</b>		6.10
<b>Latte Macchiato</b>	4.20	5.30
Like a cappuccino with more milk		
<b>Flavors (extra)</b>	0.50	
Amaretto <sup>1, 3, 19</sup> , caramel <sup>1, 3</sup> , French Vanilla <sup>1, 2, 3</sup> , hazelnut <sup>1, 3, 26</sup> , chocolate-macadamia <sup>1, 3</sup> , cinnamon <sup>1, 3</sup> , white chocolate <sup>1, 3</sup> , English Toffee <sup>1, 3, 19</sup>		
<b>Noccialata</b>	3.80	4.80
Strong espresso is poured over a Gianduia-nougat from the famous Chocolatier Majani in Bologna. Delicious!		

	<i>Single</i>	<i>Double</i>
<b>Noccialata Macchiata</b> Noccialata with a dash of foamed milk	4.20	5.20
<b>Moccachino</b> Espresso, milk and cocoa whisked together	4.90	5.60
<b>French Mocca</b> <sup>16, 19, 25, 26</sup> Mix of equal parts of coffee and real drinking chocolate with creamy foam on top	5.10	
<b>Americano</b> Espresso Supremo topped up with double the amount of hot water	3.30	4.20
<b>Einspänner</b> Americano with cream topping	4.20	5.10
<b>Cup of coffee</b> Café Swiss, Alt-Berlin traditional blend or decaffeinated	3.20	4.20

## Espresso with alcohol

	<i>Single</i>
<b>Espresso Corretto</b> Espresso with Grappa	4.40
<b>Espresso Piemont</b> <sup>26</sup> Espresso with hazelnut liqueur	4.40
<b>Irish Coffee</b> 2cl whiskey, Americano, cane sugar and cream topping	6.50
<b>Maria Theresia</b> 2cl Cointreau, Americano with cream topping	6.50
<b>Amaretto Mafioso</b> 2cl Amaretto, Americano with cream topping	6.50
<b>Pharisäer</b> 2cl rum, Americano with cream topping	6.50
<b>Café Royal</b> 2cl Cognac, Americano with cream topping	6.50
<b>Café Amsterdam</b> 2cl Eggnog, Americano with cream topping	6.50



# Our milk supplier

## Fresh , soft and organic



*Direct to the  
website of the  
dairy company*

To create a first class cappuccino we not only need the best espresso beans but also the highest quality milk. Both ingredients need to be to a satisfying standard to guarantee a first class drink. This is why we use organic fresh milk from “Gläserne Molkerei Münchehofe” (transparent dairy company Münchehofe). The dairy farm, located in Brandenburg, and its farmers are following the guidelines of organic agriculture. The valuable ingredients of milk remain using a gentle filtration process.

Our standard milk has a fat content of 3.8%, we can also offer, on request, skimmed organic, lactose free milk or soy.



*Discover the dairy company and the visitor centre with all your senses..*



DE-ÖKO-005



Tea

# Little tea encyclopedia

Letters are used to classify the tealeaves, explaining the screening and production of tea. Depending on origin these have different meanings. Tealeaf grading is subordinate for the quality. We distinguish between loose-leaf tea, broken tea and other degrees of processing. A few of the important gradations are described below:

## Loose leaf tea

### *Whole leaves*

- S** **SOUCHONG** the third, slightly bigger leaf of the picked shoot; the coarsest leaf grading
  
- P** **PEKOE** the second, fully opened leaf; long and delicate
  
- OP** **ORANGE PEKOE** the first, fully opened leaf; long and delicate
  
- FOP** **FLOWERY ORANGE PEKOE** the first, not fully matured leaf; simple grading for Indian loose leaf tea
- GFOP** **GOLDEN FLOWER ORANGE PEKOE** the delicate, first leaf of the top bud with a golden tip; finest grading of loose leaf tea; top grade from the only surviving Kenya tea garden that manufactures tippy tea
- TGFOP** **TIPPY GOLDEN FLOWERY ORANGE PEKOE** thin, short leaf of the delicate, hairy top buds with many golden tips; main grade of Darjeeling and Assam
- FTGFOP** **FINEST TIPPY GOLDEN FLOWER ORANGE PEKOE** Mainly Darjeeling, also some Assam, finest grade of production; manufactured with exceeding care; uniform leaves, greater portion of tips

## Broken Tea

### *Broken, cut leaves*

- BOP** **BROKEN ORANGE PEKOE** very strong tea; main broken grade of Ceylon, South India, Java and China
- FBOP** **FLOWERY BROKEN ORANGE PEKOE** coarser and broken with some tips; from Assam, Indonesia, China and Bangladesh; in South America coarser, black broken; in Southern India „Pekoe“ is often called FBOP
- GFBOP** **GOLDEN FLOWERY BROKEN ORANGE PEKOE** finest and most aromatic broken grade; produced mainly in Assam; a top rated tea of the broken grade as well as the only broken tippy from Kenya; very popular in East Friesland

## Additional degrees of processing

- GUNPOWDER** tealeaves are rolled into the shape of little pellets resembling gunpowder, hence its name; frequently used as the base of artificially scented teas – mainly in China
- FANNINGS** small pieces of tea, left overs of the higher grades after screening; open up fast for a higher caffeinated tea, therefore are used in blends or in tea bags
- DUST** lowest grading; just like Fannings they dissolve fast and are very economical; in Europe mainly used for tea bags

## Black Tea

All our teas are available in a big tea pot for 2 people. (2.90€ surcharge)

### India

Pot of tea 0.4 litre (13 oz)

#### Spring Darjeeling **ORGANIC** 5.70

**SPRINKLING. FTGFOP. 1 FLUSH**

Once a year in spring a treasure grows on the south slopes of the Himalaya: the Nurbong. For J.T. Ronnefeldt the tea leaves need to be young and delicate for a tea that is really bright, mild, fresh and with a floral aroma.

#### Darjeeling Summer Gold **ORGANIC** 5.80

**FINEST BOUQUET, HIGHLY AROMATIC. FTGFOP 2. FLUSH**

Nowhere but in the highlands of Darjeeling the soil, climate and landscape are in favour for this great tea. It is elegantly floral and bright like copper.

#### Margaret's Hope Darjeeling 5.70

**FULLY FLORAL. FTGFOP 2. FLUSH**

This is the preferred plantation for a full-bodied, aromatic 2nd flush Darjeeling; suitable for very hard water.

#### Darjeeling selection 5.80

**AROMATIC. TGFOP. AUTUMN**

A perfected blend from estates in Darjeeling. A fresh and floral cup of tea.

#### Assam Bari 5.80

**STRONG, SUBSTANTIAL. GFBOP SUMMER**

This tea matures in a garden of international reputation located in the very fertile valley of Brahmaputra. It has a lot of golden tips and gives us a creamy aromatic and lively aroma.

#### Assam Broken Golden Tips 5.20

**STRONG, MALTY. GFBOP SUMMER**

A perfected tea blend of classy-aromatic pickings.

#### Assam Flowery Orange Pekoe 5.20

**MEDIUM-BODIED, AROMATIC. FOP AUTUMN**

A satisfying blend of the picking in autumn, it is slightly bitter and malty.

#### East Friesland Broken Blend Assam 4.80

**BITTER-MALTY. FBOP AUTUMN**

This is a medium-bodied men's tea with typical aromatic aromas of strong Assam teas.

#### Golden Nepal version Maloom 5.20

**HIGHLY AROMATIC, MEDIUM-BODIED. TGFOP AUTUMN**

This is an aromatic tea from the Himalaya, "the roof of the world". It has an original and fully distinctive aroma.

## Ceylon

Pot of tea 0.4 litre (13 oz)

### Nuwara Eliya 5.20

**CLASSY, SPARKLING. OP SUMMER**

Its name means “floating over the clouds” as this highly aromatic, delicately bitter tasting tea grows at an altitude of 6560 feet (2000 meters).

### Uva Highland 5.20

**VERY INTENSE, BITTER. FP SUMMER/AUTUMN**

A rare, top variety from a top highland plantation with its typical, slightly dry character.

### St. James — English Breakfast 5.80

**MEDIUM-BODIED, FULLY AROMATIC. FBOP SUMMER/AUTUMN**

The tea garden St. James in the Uva district is one of the top address in Ceylon. At 1300 meter this selection is picked for J.T. Ronnefeldt.

## China

Pot of tea 0.4 litre (13 oz)

### Tarry Lapsang Souchong 5.20

**STRONG SMOKY, ROUND, MEDIUM-BODIED. FOP AUTUMN**

This is an interesting version of China-teas. It gets its smoky aroma while drying over burning, resin-rich spruce wood.

### Keemun 4.80

**ROUND, MILD, TYPICAL VARIETY-LIKE AROMA. FOP SUMMER**

This is for tea lovers who prefer a light, smooth China tea that offers a mild, stimulating effect.

### Superior Fancy Oolong, Formosa 5.70

**ROUND, MELLOW, SMOOTH. BROTIQ. SUMMER**

Only a few pounds are picked of this rarity each year on Formosa. It fascinates with elegance, delicacy and its nutty fruity character.

### Russian Samovar-Tea Assam, Sumatra 4.80

**ROBUST, AROMATIC. BOP AUTUMN**

Following old recipes only typical Assam and Sumatra teas are used for this traditional blend. It is a strong tea with long lasting tannin taste.

### Milky Oolong 6.40

**NATURALLY CREAMY**

The tea leaves are steamed with milk water and rolled into pellets.

## Flavored black tea

All our teas are available in a big tea pot for 2 people. (2.90€ surcharge).

*Pot of tea 0.4 litre (13 oz)*

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### Special Earl Grey 4.80

**TEA, AROMA. FOP AUTUMN**

Fresh bergamot aroma in this tempting blend of precious teas from China and India. Strong and intense taste.

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### Irish Malt ® 4.80

**TEA, AROMA, COCOA. FOP AUTUMN**

A malty Assam tea with flamboyant aroma of Irish whiskey and a hint of cocoa.

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### Bourbon Vanilla 4.80

**TEA. AROMA. SMALL PIECES OF VANILLA. ORANGE BLOSSOMS. FOP AUTUMN**

The fine pieces of vanilla full of sweetness spread their aroma over these delicate, bitter Indian teas.

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### Apricot-Peach on Oolong 4.80

**TEA. PIECES OF PEACH. BLOSSOMS OF ORANGES AND SAFFLOWER. AROMA. OOLONG. AUTUMN**

A smooth and soft aroma combined with the floral elegance of Oolong.

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### Men's Toffee 4.80

**BLACK TEA. AROMA**

The creamy yet slightly bitter taste of toffee with the malty-aromatic Assam flavor. A real delight.

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# Green Tea

## Japan

Pot of tea 0.4 litre (13 oz)

<b>Bancha</b> <b>ORGANIC</b>	5.50
<b>MILD. SUMMER</b>	
A fresh-bitter tea used as a day to day tea in Japan with little caffeine.	
<b>Gabalong</b>	6.20
<b>SWEET. PLEASANTLY BITTER. FULL-BODIED. SUMMER.</b>	
Japanese specialty mainly used as a health beverage. A delicate leaf with a fresh grassy taste.	
<b>Fancy Sencha</b> <b>ORGANIC</b>	5.50
<b>PLEASANTLY BITTER. FULL-BODIED. EARLY SUMMER</b>	
We serve you the finest delicate leaves of the Japanese Sencha. A light green tea with a fine bitter taste and a hint of sweetness.	
<b>Gyokuro</b> <b>ORGANIC</b> (Japanese: precious dewdrops)	6.40
<b>FRESH. MEDIUM-BITTER. NOBLE. END OF MAY</b>	
The crème de la crème of Japanese tea craftsmanship: delicate, dark green leaves with noble aromatic aromas from the Uji region.	
<b>Yin Long (Silver Dragon)</b>	6.40
<b>SLIGHTLY BITTER. SPRING</b>	
A rarity from Anhui, where the delicate, fine hairy shoot are rolled by hand into pellets. It has a slight peach aroma.	

## China

Pot of tea 0.4 litre (13 oz)

<b>Pai-Mu Tan</b> <b>ORGANIC</b>	5.50
<b>MILD. FANCY. SPRING/ SUMMER</b>	
This is the highest quality level. Chinese white tea leaves with a sweet fresh aroma and slight spiciness. It delivers a bright, jade green cup.	
<b>Ding Gu Da Fang</b> <b>ORGANIC</b>	5.50
<b>NOBLE. FLORAL AROMA. SPRING</b>	
Something really delicate: it is the first flush from the first light green shoots of the tea shrub.	
<b>Green Oasis (Grüne Oase®)</b>	5.50
<b>FRESH. MINTY; GUNPOWDER, NANA – MINT. SPRING</b>	
The little pellets of the delicate-bitter gunpowder combined with the freshness of Moroccan mint.	

## Flavored Green Teas

All our teas are available in a big pot for 2 people. (2.90€ surcharge)

### China

*Pot of tea 0.4 litre (13 oz)*

**Jasmin Xian Yu (Chinese: twenty years older) 5.50**

**TEA. JASMINE BLOSSOMS. SPRING**

Freshly picked jasmine blossoms give their special fine floral aroma to this Chinese tea.

**Green Lime 5.50**

**TEA. LEMON ZEST. CITRONELLA GRASS. AROMA. SUMMER**

A wonderful large leafed Sencha composition from China with fully developed aromas of fresh Lemons.

### Japan

*Pot of tea 0.4 litre (13 oz)*

**Morning dew (Morgentau®) 5.50**

**TEA. AROMA. SUNFLOWER, BLUEBOTTLE AND ROSE BLOSSOMS. SUMMER**

A fascinating large leafed Sencha composition from Japan with fine-fruity blossom-like aromas. An unforgettable delight.

**Dewdrops (Tautropfen®) 5.50**

**TEA. AROMA. PEONIES. ORANGE BLOSSOM. SUMMER**

The flavor of the Naranquilla reaches from pineapple to strawberry which spreads over the fine-bitter Japanese Sencha.

**Hummingbird (Kolibri®) 5.50**

**TEA. AROMA. SUNFLOWER BLOSSOMS. SUMMER**

The fruity-sweet charm of mango and passion fruit work together with the bitterness of this Japanese Sencha to a distinctive taste.

## Fruit Tea

Pot of tea 0.4 litre (13 oz)

### Strawberry-Kiwi-Royal 4.40

ROSEHIP, ELDERBERRY, APPLE, HIBISCUS, ORANGE ZEST,  
PIECES OF STRAWBERRY AND MELON, AROMA

Sweet, red strawberries and fresh green kiwi support each other with their fine aroma in this charming fruit cocktail.

### Cool Breeze 4.40

APPLE, ROSEHIP, HIBISCUS, MINT, BLACK CURRANT, LEMONGRASS, AROMA

A cooling fruit tea with the cheeky combination of spicy peppermint.

### Raspberry-Royal 4.40

RASPBERRY, HIBISCUS, ELDERBERRY, ROSE PETALS,  
ORANGE – AND ROSEHIP ZEST, AROMA

Fresh from the garden: ripe raspberries carry the summer within them and turn this tea into a sparkling delight.

### Blueberry with Yoghurt 4.40

PIECES OF APPLE, ROSEHIP ZEST, HIBISCUS BLOSSOMS, BLUEBERRIES,  
BLACK CURRANT LEAVES, BLUE HOLLYHOCK BLOSSOMS, AROMA

A gentle yoghurt aroma shapes the smooth and low on acidity taste of this fruity berry composition.

### Noble Pear 4.40

ROSEHIP AND ORANGE ZEST, PIECES OF APPLE, PEAR AND MANGO, COCONUT  
SHAVINGS, AROMA, BASIL, ACIDIFYING AGENT: CITRIC ACID, BLOSSOMS OF  
SAFFLOWER, BLUEBOTTLE, ROSE AND SUNFLOWER

An aromatic pear; delicate, sweet and low in acidity.

### Fiery Cherry 4.40

HIBISCUS, ELDERBERRY, ROSEHIP AND ORANGE ZEST, SWEET BLACKBERRY LEAVES,  
AROMA (CONCENTRATED CHERRY JUICE), ROSE BLOSSOMS, PIECES OF CHERRY

A savory mix of sour cherry, hibiscus and orange zest – seasoned with cherry juice

### Sparkling Elderberry 4.40

PIECES OF APPLE, ROSEHIP AND ORANGE ZEST, WHITE HIBISCUS, LEMONGRASS,  
ORANGE, CALENDULA AND SAFFLOWER BLOSSOMS, NATURAL ORANGE  
AND LEMON OIL

Orange and lemon tastes dominate this sparkling elderberry fruit tea from Ronnefeldt. Fine compositions of orange and lemon oil provide a mild enjoyment.

### Pink Wellness 4.40

PIECES OF APPLE, PINEAPPLE, CARROTS, PAPAYA AND ORANGE, ROSEHIP ZEST,  
HIBISCUS, CURRANTS, LEMONGRASS, PEPPERMINT LEAVES

Easiness in light pink. Mild, fruity taste – wonderfully sweet in the back. The special kick: pieces of carrots.



# Pacamara Cascara

## Tea from coffee cherries

Our Cascara, a coffee-cherry-tea, is from the Pacamara, the sweetest Arabica variety. The natural sweetness is 20% higher than in other varieties. Our Cascara comes from the Limoncillo estate, owned by the Mierisch family in Nicaragua, only producing specialty coffees. A fully natural processing method guarantees a unique and purely natural taste. With the caffeine content per cup as equal as an espresso this Cascara becomes a stimulating and a refreshing delight for the day.



Coffee cherry tea<sup>11</sup>  
Natural or fully washed

Cascara  
can also be  
purchased in the  
retail shop to  
enjoy at home

Pot of tea 0.4 litre (13 oz)

6.90

◁ Coffee cherry tea can also be enjoyed cold  
which is very refreshing in the summer.

## Herbal Tea

All our teas are available in a big tea pot for 2 people. (2.90€ surcharge)

Pot of tea 0.4 litre (13 oz)

<b>Rooibos Caramel</b>	<b>4.40</b>
ROOIBOS, PIECES OF CARAMEL, AROMA, SUMMER A popular drink – harvested from the rooibos – flavored with soft caramel	
<b>Roobios Peach</b>	<b>4.40</b>
ROOIBOS, PIECES OF PEACH, RET ROSE BLOSSOMS, AROMA, SUMMER A fruity experience: peach and apricot with the popular rooibos is an interesting version for this herbal tea.	
<b>Rooibos Apple-Amaretto</b>	<b>4.40</b>
GREEN ROOIBOS, PIECES OF ALMOND, AROMA The unusual yet interesting taste of unfermented Rooibos combined with the individual aroma of baked apples spiked with almonds.	
<b>Nana Mint (Moroccan Mint)</b>	<b>4.40</b>
SUMMER Nana (Arabic: na'na' = mint) is a large leaved, aromatic mint from Morocco. It is refreshingly spicy.	
<b>Fitness Herbal Tea</b>	<b>4.40</b>
ROOIBOS, CITRONELLA GRASS, VERBENA, BLACKBERRY AND MELISSA LEAVES, SANDALWOOD, SUNFLOWER AND BLUEBOTTLE BLOSSOMS, LICORICE ROOT, SUMMER Fresh vitalizing herbs and a pleasant peppery citrus taste.	
<b>Ginger on Herbs</b>	<b>4.40</b>
GINGER, LEMONGRASS, LICORICE, CHAMOMILE, BLACK PEPPER, VERBENA, CINNAMON BARK, ROSE BLOSSOMS. SUMMER A real wellness tea with real ginger and herbs that makes you feel good. For a fresh and happy day.	
<b>Mate Tea, green</b>	<b>4.40</b>
CUT MATE The famous, slight bitter specialty from South America. Made from the leaves of the holly plants Ilex paraguariensis. It contains a bit of caffeine and tannin.	
<b>Herbal treatment</b>	<b>4.40</b>
GREEN MATE, GINGER, PIECES OF QUINCE, ORANGE ZEST, LEMON MYRTLE, NETTLE LEAVES, PINK PEPPER, LEMONGRASS, GINSENG This is a spa treatment for the cells at any time: a strong, refreshing mix of fruits and spices on a mate-herbal base.	

## Kusmi Tea

Pavel Kusmichoff founded in 1867 Kusmi Tea in St Petersburg, Russia. By 1917 the company owned 51 stores in the larger Russian cities. Today Kusmi tea is still produced using the traditional recipe.

All our teas are available in a big tea pot for 2 people. (2.90€ surcharge)

*Pot of tea 0.4 litre (13 oz)*

**Prince Vladimir** 5.20

A mix of different Chinese black teas, flavored with natural essences of lemon, vanilla and different spices.

**Anastasia** 5.20

A mix of different Chinese and Ceylon black teas, flavored with natural essences of bergamot, lemon and orange zest.

**Bouquet of Flowers No. 108** 5.20

This is Kusmi's eldest blend! It is a combination of perfectly coordinated Chinese, Indian and Ceylon teas with natural essences of bergamot, lemon and blossoms.

**Polish Earl Grey No. 18** 5.20

A blend of different Chinese and Ceylon black teas, flavored with natural essences of bergamot, lemon and lime.

**Russian Morning No. 24** 5.20

A blend of Chinese, Ceylon and Indian black teas, can be enjoyed pure, with a slight bit of sugar or milk. It is a strong tea ideal for breakfast.

**Darjeeling No. 37** 5.20

**TGFOP**

A Darjeeling with flavor of nutmeg and ripe fruits. An ideal afternoon tea.

**Kusmi Detox** 5.20

It is made from a blend carefully selected Mate and Green teas for your body and soul. Flavored with natural essences of lemongrass.

**Kusmi BB Detox** 5.20

This is a blend of different Green teas with Mate flavored with natural essences of grapefruit.

**Spicy Chocolate** 5.20

A Chinese black tea flavored with natural essences of chocolate and spices.

**Kashmir Tchai** 5.20

One of the purest spiced Tchai blends. It is made of different Chinese black teas with spices, based on a traditional Chinese recipe. It has a digestive effect and is ideal with meals.

Pot of tea 0.4 litre (13 oz)

<b>Green Peppermint Tea</b>	<b>4.40</b>
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Maroccan Nana Mint mixed with Chinese Green tea.

<b>Green Ginger Tea with Spices</b>	<b>4.40</b>
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A Chinese Green tea flavored with natural essences of lime and ginger.

## Freshly brewed

<b>Fresh Ginger Tea</b>	<i>glass</i>	<i>Pot of tea</i>
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**FRESH GRATED GINGER, LIME**

We serve this infusion with honey.

0.4 litre

**6.10**

<b>Fresh Mint Tea</b>	<b>6.10</b>
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**FRESH PEPPERMINT**

We serve this infusion with honey and rock sugar.

<b>Hot Lemon</b>	<b>3.20</b>	<b>5.80</b>
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**FRESHLY SQUEEZED LEMON**

We serve this infusion with honey and cane sugar.

<b>Hot Elderflower</b>	<b>3.30</b>	<b>5.80</b>
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**ORGANIC ELDERFLOWER SYRUP**

We serve this infusion with fresh lemon.

<b>Coffee Cherry Tea<sup>11</sup></b>	<b>6.90</b>
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**Natural or fully washed**

This Cascara is the pulp of the Pacamara coffee cherry, caffeine content is similar to an espresso.

Read more  
about this  
specialty on  
page 40.

<b>Cocoa Shell Tea</b>	<b>5.90</b>
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This tea comes from the Trinitarian-fine-cocoa-shells. They leave an original natural chocolate taste, without any added flavours. A revelation for tea drinkers and chocolate lovers. Simply pour hot water over the shells, steep – done. An intensive richness of cocoa aroma awaits you. Even minutes after you still have these soft notes on your tongue.



Chai

## Chai from David Rio



Our chai drinks are prepared with organic fresh milk (DE-ÖKO-044, minimum of 3.8% fat). On request we prepare the drinks with organic skimmed milk (1.5%fat), lacto free milk or soya.

	Large
<b>Power Chai</b>	4.20
Our most intense Chai: with black and green tea. <i>Vegan option available</i>	
<b>Power Chai Espresso</b> <sup>11, 25</sup>	4.20
Chai with Espresso. <i>Vegan option available</i>	
<b>Elephant Vanilla</b> <sup>25</sup>	4.20
A true classic. A light traditional mix of spices (cardamom, cinnamon and cloves) with a pleasant note of vanilla.	
<b>Tiger Spice</b> <sup>25</sup>	4.20
Typical Spiced Chai with notes of cinnamon, cloves, cardamom, ginger and black tea.	
<b>Tiger Spice decaffeinated</b> <sup>25</sup>	4.20
Decaffeinated Chai with the typical notes of cardamom, cinnamon, ginger and pepper cloves.	
<b>Tortoise Green Tea</b> <sup>25</sup>	4.20
This Chai combines a hint of green tea with sweet and tasty spices.	
<b>Toucan Mango</b> <sup>25</sup>	4.20
Typical Chai flavor with the note of a tropical mango.	
<b>Flamingo Vanilla Decaf Sugarfree</b> <sup>25</sup>	4.20
Sugar free and decaffeinated Chai with an intensive flavor of vanilla.	
<b>Orca Spice</b> <sup>25</sup>	4.20
The sugar and lactose-free chai alternative.	
<b>Maple Moose</b> <sup>25</sup>	4.20
Typical Chai taste with cardamom and cinnamon polished off with real maple sugar.	
<b>Iced Chai Latte</b> <sup>25</sup>	4.40
Choose your preferred kind of Chai (see above) served cold. <i>Vegan option available</i>	

# Chocolate



# Our Green Line

## Precious Chocolates

The Green Line – Chocolates made from cocoa beans from the De Castillo family in Peru. We have been visiting this centuries-old plantation with its Criollo Cocoa trees, located at the base of the Andes. The cocoa plants appear like a natural forest among the foggy jungle. The sensitive plants need a lot of space and slight shade supplied by taller trees. The Grand Cru of cocoa emerges from here. At our own Chocolaterie we make unique chocolates from those precious cocoa beans:

### THE DARK CHOCOLATE (NOIR, MINIMUM 72% COCOA)

Reminiscence of fresh mint underlined with a delicate bitterness and notes of maple syrup and banana. Sparkling aromas of green grapes and olives round off this taste profile.

### THE DELICATE MILK CHOCOLATE (LAIT, MINIMUM 41% COCOA)

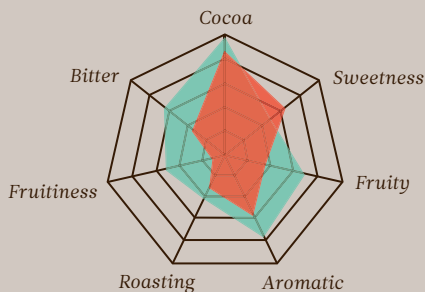
Notes of cream and caramel are the base for this delicate reminiscence of roasted hazelnuts combined with aromas of caramel, molasses and green berries.

Both chocolates are used for chocolate bars, cakes, coatings, fondue, broken chocolate pieces, pralines, drinking chocolate and coating for the nuts, roasted in-house.

#### TASTEPROFILE

DARK

MILK







# Our Chocolaterie

## Chocolate makes you happy!

You find our transparent Chocoalterie in the back of our retail shop. You can take the opportunity and watch our staff making chocolate through the glass windows.

We only use high quality ingredients for our products. The chocolate beans come from a single farm in Peru. With the help of a French chocolatier we created a chocolate recipe to our needs. This is the base of our “Green Line”. You can find the handmade chocolate products in our retail shop.

And in case you cannot find the right one or you need an individual chocolate creation for a special occasion we help you make it real. Personalized bars, chocolate puzzle, pralines or your own creation, you name it.

A huge choice of  
pralines awaits  
you in the retail  
shop



Marc de  
Champagne



Poppy seed-  
Granache



Nut - Toffee



Orange truffel



Flamingo-Chai

## Drinking chocolate and Cocoa

Our drinking chocolate is prepared with organic fresh milk (DE-ÖKO-044, minimum of 3.8% fat). On request we prepare the drinks with organic skimmed milk (1.5% fat), lactofree milk or soya.

	Standard	Large
Cocoa <sup>19, 25</sup> 41 %	3.70	5.20
Cocoa <sup>25</sup> 72 %	3.70	5.20
Cocoa white <sup>19</sup> 30 %	3.70	5.20
Portion of whipped cream <sup>19</sup>	0.90	
Real Drinking Chocolate <sup>16, 19, 25, 26</sup>	5.20	
<p><b>SINGLE ESTATE CHOCOLATE 72% FROM PERU</b>            We serve it with chocolate cream, a spiced cruet of pink pepper, chilli, cardamom, cinnamon and a glass of water. Prepared according to our in-house recipe. The drinking chocolate tastes richer, more lavish compared to hot chocolate because it contains the cocoa butter from the cocoa bean.</p>		
Vanilla kiss <sup>16, 19, 25, 26</sup>	5.60	
Real drinking chocolate with a scoop of vanilla ice cream		

Read more about  
out chocolate  
and the Green  
Line on page 49

## Real Drinking Chocolate with alcohol

	Standard
Russian Chocolate <sup>16, 19, 25, 26</sup>	6.90
2cl Moskovskaya Vodka	
Jamaican Chocolate <sup>16, 19, 25, 26</sup>	6.90
2cl Rum	
Italian Chocolate <sup>16, 19, 25, 26</sup>	6.90
2cl Amaretto	
French Chocolate <sup>16, 19, 25, 26</sup>	6.90
2cl Cointreau	
British Chocolate <sup>16, 19, 25, 26</sup>	6.90
2cl Whiskey	
Irish Chocolate <sup>16, 19, 25, 26</sup>	6.90
2cl Baileys	
Dutch Chocolate <sup>16, 17, 19, 25, 26</sup>	6.90
2cl Eggnog	



Cold beverages,  
sprints & specialties  
on ice

## Specialties on ice

### Coffee, tea, lemonade, drinking chocolate

	<i>Standard</i>
Iced Espresso	3.00
Iced Espresso Macchiato	3.40
Iced Cappuccino	4.30
Iced Latte Macchiato	4.70
Iced Caramel Macchiato	5.20
Iced Coffee	5.20
Strong coffee with Bourbon Vanilla ice cream topped with whipped cream	
Iced Coffee Baileys <sup>19</sup>	6.50
Strong coffee with Bourbon Vanilla ice cream, with Baileys refined and topped with whipped cream	
Iced drinking chocolate	5.20
Cocoa (42%) with Bourbon Vanilla ice cream topped with whipped cream	
Iced drinking chocolate Baileys	6.50
Cocoa (42%) with Bourbon Vanilla ice cream, with Baileys refined and topped with whipped cream	
Ginger Iced Tea	4.30
Freshly grated ginger with lime and honey on ice	
Homemade Iced Tea	4.30
Black and green Tea with freshly squeezed orange and lemon juice on ice	
Smoothies	4.50
Mango, Strawberry, Blueberry – Banana	
Tea on ice	5.20
Choose from our teas on offer and pour this individually brewed tea over a glass with ice cubes. The refreshing way to enjoy tea during summer.	
	<i>0.3 l</i>
Elderflower Spritzer	3.90
	<i>Portion</i>
1 scoop of Vanilla ice cream <sup>19</sup>	1.20

## Alcohol free beverages

	0.2l	0.3l
Coca Cola <sup>2, 3, 11</sup> / Coca Cola light <sup>2, 3, 6, 11</sup> / Fanta <sup>2, 3</sup> / Sprite <sup>2, 3</sup>	3.30	
Juice Spritzer	3.40	4.10
With Rhubarb juice / apple juice		
Fruit juices	3.40	4.10
Mango nectar / sour cherry nectar		
Soda Citron	3.00	4.10
Sparkling water with lemon juice		

Bottle 0.33l

Bionade <b>ORGANIC</b>	3.60
Herbal / lychee / elderflower	

Standard

Homemade Lemonade	4.20
Your choice of fruitjuice (passion fruit, cherry, raspberry, lemon, blueberry, pomme granate) with lemon topped with sparkling water	

## Mineral water

	0.25l	0.75l
Grüneberg Quelle sparkling	3.30	7.50
Grüneberg Quelle still	3.30	7.50

## Juice

	0.2l	0.3l
Apple juice naturally cloudy	3.30	3.90
Fresh squeezed juices	4.20	5.60
Mix your own vitamin bombs: carott, ginger, kiwi, apple, orange		
Juice	3.30	3.90
Orange / Rhubarb		
Nectar	3.30	3.90
Mango / sour cherry / banana		
Kiba	3.30	3.90
Cherry with banana		

## Alcoholic beverages

### Prosecco and Aperitifs

	0.1l	0.25l	0.75l
Prosecco Scavi & Ray fine sparkling	4.90		22.00
Aperol Sprizz <sup>2, 28</sup> Aperol, white wine, soda		5.50	
Hugo Elderflower syrup, fresh mint, white wine, soda		5.50	
Rosito <sup>2, 3, 28</sup> Rosé wine spritzer with lime and fresh mint		5.50	
Lemon sorbet with Prosecco	5.20		

### Beer Specialties from Berlin

Our craft beer is from a regional source, the Berliner Beer Manufacture. They create and perfect their own recipes and brew it. This beer is known for its quality, innovation, craftsmanship and of course good taste. For more information about each kind, please ask a member of staff.

	0.3l	0.5l
Wedding Pale Ale <sup>16</sup> (5.2 %) top-fermented Ale	3.90	
Rotbier Red Lager <sup>16</sup> (6.1 %) bottom-fermented Lager		4.50
Schabrackentabier Pale Ale <sup>16</sup> (5.9 %) top-fermented Ale	3.90	
Heimat <sup>16</sup> (5.6 %) ("Homeland") a wheat beer with bavarian roots		4.50

## Cognac

*2 cl*

Hennessy Fine de Cognac	3.90
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## Grappa

*2 cl*

Grappa di Nebbiolo Barollo	3.90
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## Liqueur

*2 cl*

Cointreau	3.90
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Seasonal from  
April through  
September

# Frozen Yogurt

Fruity and refreshing while being low in fat – this is frozen yoghurt. We use yoghurt (and skimmed milk) to create this low-calorie delight. Those “saved” calories can be invested in tasty toppings: different sauces (e.g. caramel sauce), colourful chocolate lentils, crispy muesli, raspberry, blueberry, chocolate drops, coconut cream...try it yourself!

By the way: Since 1970 frozen yoghurt is really popular in the US. Only a few years ago this trend came over to Germany. We only serve Frozen Yoghurt during the season, April through September.

## CHOOSE FROM OVER 30 DIFFERENT TOPPINGS!

Create your own Frozen Yoghurt. Choose for example fresh fruits, delicate chocolate drops, crunchy cookies, colourful jellies or healthy nuts. It also goes very well with sauces. How does caramel sauce with honey sound like?

Please ask us about our special toppings.



Strawberry



Blueberry



Chocolate drops



Hazelnut brittle

Frozen Yogurt <sup>19</sup> 200 ml	2.90
Frozen Yogurt <sup>19</sup> 300 ml	3.40
each Topping	0.40





# Wine

## White wine

	0.25 l	0.5 l
<b>Riesling, QbA, dry<sup>8</sup></b>	<b>4.90</b>	<b>9.60</b>
VINEYARD JAKOB JUNG, RHEINGAU Crunchy and refreshing acidity, slight aromas of peach and currants		
<b>Chardonnay del Veneto IGP, dry<sup>28</sup></b>	<b>4.70</b>	<b>9.20</b>
VINEYARD JOHANNES OHLIG, RHEINGAU Full-body and juicy aromas of ripe apricots, apples and pineapples		
<b>White wine spritzer<sup>8</sup></b>		<b>4.20</b>
RIESLING AND MINERAL WATER Sparkling and light refreshment		

## Rosè

	0.25 l	0.5 l
<b>El Miracle Music DO, dry<sup>28</sup></b>	<b>4.90</b>	<b>9.60</b>
BODEGAS VICENTE GANDIA, VALENCIA Made of Shiraz and Garnacha grapes, cherry red in color and red fruit bouquet, light and sweet taste		

## Red wine

	0.25 l	0.5 l
<b>Pinot Noir QbA, dry<sup>28</sup></b>	<b>4.70</b>	<b>9.20</b>
VINEYARD ZIMMERLIN, BADEN A fruity and fresh wine with a bouquet of ripe, dark fruits. Pleasantly light and dry with a delicate acidity.		
<b>Berliner Rotspon AOP, dry<sup>28</sup></b>	<b>5.90</b>	<b>11.70</b>
BORDEAUX ROUGE, CHEVAL QUANCARD Cabernet Sauvignon and Merlot, balanced in taste like mulberry and cherry, slight woddy finish		

# Breakfast

# Breakfast

**+** We are serving a breadbasket with 2 bread rolls, bread, homemade jam and butter.

<b>Protein Shock</b> <sup>19</sup>	6.90
Natural yoghurt with honey and a large portion of fruits.	
<b>French Breakfast</b> <sup>16, 17, 19, 26, 26</sup>	7.50
Two croissants, brioche, butter, homemade jam, Nutella and fresh fruits.	
<b>German Breakfast</b> <sup>2, 3, 17, 19</sup> <b>+</b>	11.90
Rautenback ham and Black Forest ham, pepper salami, choice of cheese (Brie or regional hard cheese), 1 hard boiled organic egg and fresh fruits.	
<b>Wellness Breakfast</b> <sup>3, 16, 19, 26</sup>	10.90
Mozzarella on whole meal bread, basil pesto and dried tomatoes, Bircher Muesli in natural yoghurt and a fruit salad.	
<b>Cheese Breakfast</b> <sup>2, 3, 19, 26</sup> <b>+</b>	12.90
A choice of different kinds of cheese (sliced-, goat-, soft and deli cheese). Served on a two-tier stand with fresh fruits, nuts and fig mustard.	
<b>Salmon Breakfast</b> <sup>1, 2, 3, 8, 9, 17, 24, 26</sup> <b>+</b>	13.90
1 glass Prosecco of fresh squeezed orange juice (0.1l), smoked salmon with horseradish, French brie with fig mustard, 1 boiled organic egg, fresh fruits on natural yoghurt.	
<b>Breakfast a la Berliner Coffee Roastery</b> <sup>2, 3, 16, 17, 19, 26</sup> <b>+</b>	16.90
Boiled organic egg, Rautenback ham, brie and regional sliced cheese, a glass of Prosecco or fresh squeezed orange juice (0.1l) and a slice of cheesecake.	

*The information on allergens correlate solely on these breakfast items. We are not held liable for alternations being made by the guest.*

\* depending on availability

## Additions

You can combine these additions with your breakfast choice.

Butter <sup>19</sup>	0.60
Homemade jam	0.60
Nutella or honey	0.60
Bread rolls <sup>16</sup>	0.70
3 slices of toast <sup>16, 26</sup>	1.40
3 slices of whole meal bread <sup>16, 26</sup>	1.40
Croissant <sup>16, 26</sup>	1.50
Brioche <sup>16, 26</sup>	1.50
Boiled organic egg <sup>17</sup>	1.40
2 slices of cooked ham <sup>1, 10</sup>	2.00
3 slices of raw ham <sup>1</sup>	2.00
3 slices of salami <sup>1</sup>	2.00
2 slices of hard cheese <sup>1, 2, 19</sup>	2.00
2 pieces of French Camembert <sup>19</sup>	2.40
small portion of quark or natural yoghurt <sup>19</sup>	3.50
Fresh fruit salad	3.50
Bircher Muesli <sup>17, 19, 26, 28</sup>	3.50

## *Our Bread supplier*

We also source our bread locally. The Organic Bakery Frank Fahland, located in Potsdam, uses only the finest ingredients for its handcrafted art. You will taste the difference. The grains used come from controlled partnerships around Berlin which comply with the highest quality standards. One of our staff members, being really excited about their bread and bread rolls, called our attention to this bakery. We tried it ourselves and were impressed with the products Frank Fahland has to offer. We had to put it into our menu.



DE-ÖKO-006

*Walnut bread made with spelt flour from Fläming*



*visit Fahland  
online*



*Whole grain rye bread*



*The Fahland bakery*

# Homemade Quiches, Sandwiches and Salad

## Homemade Quiches

Served with a small side salad.

each 8.50

### Vegetarian Quiche <sup>1, 16, 17, 19</sup>

With different kinds of vegetables

### Quiche Lorraine <sup>1, 16, 17, 19</sup>

With bacon and onion

### Feta Quiche <sup>1, 16, 17, 19</sup>

With fresh and dried tomatoes and feta cheese

### Tomato-minced meat Quiche <sup>1, 16, 17, 19</sup>

With fresh tomatoes, herbs and minced meat

### Seasonal Quiche <sup>1, 16, 17, 19</sup>

Please ask our member of staff

## Sandwiches

Made fresh

You have  
the choice of  
Sandwich or  
Whole meal  
bread

### Vegetarian Sandwich <sup>1, 16, 17, 19, 24, 26</sup>

With sliced cheese, cucumber, tomato and lettuce,  
served with homemade tartar sauce

7.20

### Ham and Cheese Sandwich <sup>1, 16, 17, 19, 24, 26</sup>

With ham and cheese, lettuce, fresh tomatoes and cucumber,  
served with homemade tartar sauce

7.90

### Rocket Sandwich <sup>1, 16, 17, 19, 24, 26</sup>

With rocket, tomato pesto, tomato and mozzarella

7.90

### French Sandwich <sup>1, 16, 17, 19, 24, 26</sup>

With French Brie, lettuce, fig mustard and dried tomato

7.90

### Tuna Sandwich <sup>1, 16, 17, 19, 24, 26</sup>

Spread with our homemade tuna cream, topped with tomato,  
boiled egg and cucumber

7.90

### Turkey Sandwich <sup>1, 16, 17, 19, 24, 26</sup>

Spread with homemade tartar sauce, marinated turkey breast,  
lettuce, tomato and cucumber

8.20

### Salmon Sandwich <sup>1, 16, 17, 19, 24, 26</sup>

With marinated salmon, cucumber, lettuce and corn,  
served with horseradish

8.20



## Salad

Served with fresh bread.<sup>16, 26</sup>

<b>Turkey breast salad</b> <sup>1, 16, 17, 19, 24, 26</sup>	7.90
Mix of lettuce, cherry tomatoes, cucumber, corn, fine sliced turkey breast and Parmesan	
<b>"Chef's salad"</b> <sup>1, 16, 17, 19, 24, 26</sup>	7.90
Mix of lettuce, cooked ham, cheese, egg, corn, cucumber and tomato	
<b>Tomato-Mozzarella Salad</b> <sup>1, 16, 17, 19, 24, 26</sup>	7.90
Mix of lettuce, cherry tomatoes, mozzarella and dried tomatoes	
<b>Tuna salad</b> <sup>1, 16, 17, 19, 24, 26</sup>	7.90
Mix of lettuce, tomato, cucumber, egg, green olives, capers and tuna	
<b>Greek Farmers Salad</b> <sup>1, 16, 17, 19, 24, 26</sup>	7.90
Mix of lettuce, feta, sweet peppers, cucumber and olives	

## Choices of dressing

<b>Balsamic-Strawberry</b> <sup>2, 28</sup>
<b>French</b> <sup>16, 19, 27</sup>
<b>Herbs</b> <sup>16</sup>
<b>Lemon-Vinaigrette</b>

## Soup of the day

Please ask a member of staff	6.20
------------------------------	------

## Bread selection

with regional cheese <sup>1, 16, 19</sup>	10.90
with regional cold meat (sausages) specialties <sup>1, 16, 19</sup>	10.90



# Our Patisserie

## Chocolate is the icing on the cake

Pies and cakes are baked fresh in our own patisserie daily. You can observe our pastry chefs at work in our transparent Chocoalterie, in the back of the retail shop. The work obtains among other things making pies. Did you know that 2 days pass by until the Moussepie Madame Blanc is finished? It all starts with the individual baking of the base. After that the pie is built up in layers. In between each layer the pie needs to cool for hours. At the end it is decorated by hand. A masterpiece, you should take time for enjoying it. Besides Pies and cakes, chocolate is our thing. Our pastry chefs conjure a variety of tempting delicacies using our Peruvian single estate coco: pralines, chocolate bars, chocolate coated fruits and much more.

Guests from and around Berlin can order our cakes online in our pie shop – using a courier the pies and cakes get delivered to your home. You would like an individualised bar of chocolate, a three-tier wedding cake or a pie with your company logo? No problem, talk to us or send us an e-mail. With our pastry chefs you can create your dream product.



*Straight to our  
pie shop*

Our contact details:

Tel.: +49(0)30-886 779-31

Fax: +49(0)30-886 779-22

E-mail: [chocolaterie@berliner-kaffeeoesterei.de](mailto:chocolaterie@berliner-kaffeeoesterei.de)

*Our pastry chef creating the mousse pie "Andalusian Dream". A composition using our 72% dark chocolate- and fine praline-coating, a smooth orange cream between airy biscuit.*





# *Our retail shop*

## **Come on in – to the Uhlandstraße!**

You will find estate coffees from all over the world, bars of chocolate from Amatller to Zotter, drinking chocolates as well as high-quality teas.

Besides high-quality products from other suppliers we focus on our own delicacies. Our pastry chefs not only bake the pies and cakes on offer in the café, they also create the spreads, cookies, pralines and chocolates, which you can purchase in the retail shop.

You are unsure which coffee is the most suitable? Our well trained staff is there to help. If it is coffee, tea, sweets or delicacies, we will be happy to advise you.

You can also purchase the equipment for your home-brewed coffee.

# *Tastings and seminars*

Are you curious about coffee and chocolate and would like to know more about it? Our monthly events combine pleasure and knowledge.

## COFFEE TASTINGS

In a leisurely round you will find out which coffee you like and learn more about the origin and the processing of coffee.

## ESPRESSO TASTINGS

After an introduction into the espresso culture you learn about the different taste profiles of our espressos on offer. Find out which espresso you like the most and know what makes a good espresso.

## CHOCOLATE AND WINE

Do only red wine and dark chocolate go together? Are white wine and milk chocolate really a no-go? At this event we want to eliminate some prejudice

## COFFEE@HOME

We help you create the perfect cup of coffee at home with a bit of background knowledge and understanding for the world of coffee.

## CHOCOLATE AND WHISKEY

Why are chocolate and whiskey such a harmonious couple? At the event we taste different whiskeys in combination with chocolate.

## AYURVEDA-COFFEE TASTING

After the introduction into the subject we lift the secret of the Ayurveda-Coffee and its effects with help of the Ayurveda therapist Dzenita Hasanbasic.

## CUPPING WITH OUR ROASTER



*The preparation of a tatsting session in our library.*

How do coffees of different origin and processing methods taste? Try yourself at the cupping (professional coffee tasting) with our roaster.

### ROASTING @ HOME

Our Roaster shows different methods for roasting at home. Be it in the pan, the stove or the home roasting machine, you learn more about roasting coffee to try it yourself

Every event can be booked in the retail shop or online.

Telephone: +49(0)30-886 779-20

Fax: +49(0)30-886 779-22

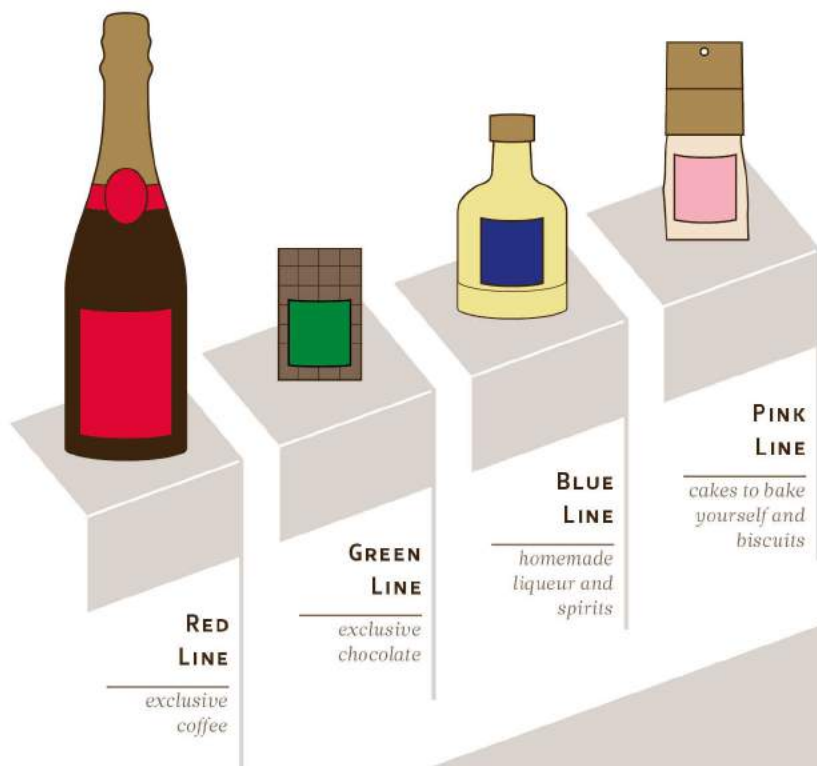
email: [veranstaltungen@berliner-kaffeeoesterei.de](mailto:veranstaltungen@berliner-kaffeeoesterei.de)



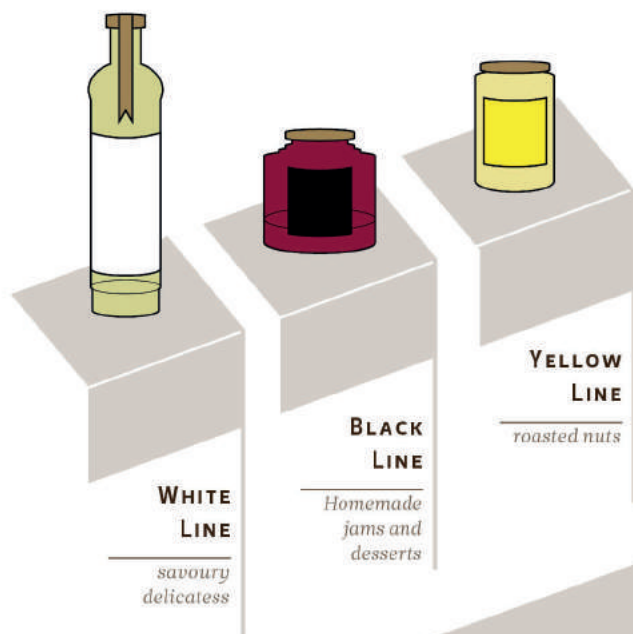
*You can book  
directly online*

# Our “Lines”

How can we guarantee the best quality for our customers? By creating most of our products ourselves and showing the results in our different “Lines”. Be it green, red, white, blue, pink, yellow or black, every “Line” represents craftsmanship, quality and love of indulgence. We bake cookies, pour chocolate, roast coffee, make spreads and bottle Greek olive oil. We spare neither expense nor effort for good quality.







How will your  
gift basket look?



## Gift Baskets

Our huge range of products offer plenty of opportunities for an individual gift basket. Presents big or small, one or ten thousand units all are individually packed with labels you create.

We post it to its destination in your name.

Everything is possible. Please talk to us – we are happy to help you creating the perfect gift basket.

Or send us an email:

[praesente@berliner-kaffeeeroesterei.de](mailto:praesente@berliner-kaffeeeroesterei.de).

# *Our Café house online*

## **Over 4.000 delicatessen and accessories**

We created our online shop for the ones who cannot come to the Uhlandstraße or who need to see our entire retail range. You can find not only the hand roasted coffees and espressos, as well as chocolates and teas but also our huge range of international delicatessen. With over 5.000 specialties you are spoiled for choice. And if you cannot find what you are looking for, we will help you to locate it.



*to our online shop*



*Our employees packing a customer's order.*

[www.berliner-kaffeeoesterei.de](http://www.berliner-kaffeeoesterei.de)  
[bestellung@berliner-kaffeeoesterei.de](mailto:bestellung@berliner-kaffeeoesterei.de)

# Allergens and supplements


According to the EU food information regulation we indicated our food and beverages, which contain allergens or supplements. Below you find the allocation. If you have any questions our staff is happy to help.

## SUPPLEMENTS

- 1 *preservatives*
- 2 *coloring*
- 3 *anti-oxidants*
- 4 *artificial sweetener: saccharin*
- 5 *artificial sweetener: cyclamate*
- 6 *artificial sweetener: aspartame, a source of phenylalanine*
- 7 *artificial sweetener: acesulfame*
- 8 *phosphate*
- 9 *sulphureted*
- 10 *containing quinine*
- 11 *contains caffeine*
- 12 *flavor enhancer*

## ALLERGENS

- 16 *contains gluten*
- 17 *eggs and products made from eggs*
- 18 *peanuts and products made from peanuts*
- 19 *milk and products made from milk*
- 20 *celery and products made from celery*
- 21 *sesame and products made from sesame*
- 22 *lupien and products made from lupien*
- 23 *crustaceans and products made from crustaceans*
- 24 *fish and products made from fish*
- 25 *soya and products made from soya*
- 26 *edible nuts: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachios, macadamia nuts and products made from them*
- 27 *mustards and products made from mustard*
- 28 *sulfur dioxide and sulfite with more than 10mg/kg*
- 29 *mollusks and products made from mollusks*



We are there for you  
365 days a year.

**OPENING HOURS:**

Mo — Sa: 9 AM — 8 PM

Su & holiday: 10 AM — 7 PM

**BERLINER KAFFEERÖSTEREI  
GIEST & COMPAGNON  
GMBH & CO. KG**  
Uhlandstraße 173 / 174  
10719 Berlin

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*November 2015*