



~ RESTAURANT KONGSNÆS ~

Tuesday till Sunday

open from 12 a.m.

Kitchen from 12 noon

**Enjoy your visit
with a wonderful view over
lake Jungfernsee in Potsdam**

Reservation & Information:

Tel. +49 (0)331 - 200 47 666

E-Mail: info@kongsnaes.de

Contact for private and business events:

Laggner Gruppe Eventmanagement

Tel. +49 (0)30 - 20 29 54 16

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We accept EC- and Credit cards: MasterCard, VISA
at a minimum charge of 25 € | all prices are incl. VAT (Tip is not included)

KONGSNAES

AUTUMN RECOMMENDATIONS

CREAM SOUP of regional PUMPKIN

with coconut foam

11.50 €

PUMPKIN - POTATO THALER

on Norwegian smoked salmon with cream horseradish

18.50 €

TAGLIATELLE with regional PUMPKIN

Styrian pumpkin seed oil, peas sprouts and planed mountain cheese from Austrian Bregenzer Wald - 36 months matured

24.50 €

WHITE WINE RISOTTO

on baked Hokkaido pumpkin with Styrian pumpkin seed oil

25.50 €

HALF BRANDENBURG FARMER'S DUCK

fresh from oven - on fine duck sauce, with apple red cabbage and potato dumpling with melted breadcrumb butter

29.50 €

GOULASH of local RED DEER

with hand rolled potato dumpling
and jelly of wild cranberries

34.50 €

BOURBON VANILLA ICE-CREAM

2 scoops with Styrian pumpkin seed oil and candied pumpkin seeds

9.50 €

Our Wine Recommendation

Aliestre „ONE“ Vinho Tinto

Aliestre Vineyards | Alentejano | Portugal

0,1 l 7.50 €

SALADS

SEASONAL SALADS - fresh from market 14.50 €

with cucumber, pepper, cherry tomatoes,
nuts, seeds and croutons
and marinated with classic herb vinaigrette

- additional with stripes of maize chicken breast + 10.00 €
- additional with Black Tiger prawns (4 pieces) + 16.50 €
- additional with stripes of beef fillet + 21.50 €

BREAD BASKET - with fresh baked Baguette bread 3.00 €
and homemade herb curd cheese



STARTERS

TARTARE of MEADOW BEEF small portion 22.50 €
for selfpreparing - with raw egg, large portion 37.50 €
onions, caper berries and spices
and served with roasted Baguette bread



*For our guests with food intolerances we offer special menus and beverage lists with
a separate concrete allergy identification marking. Please ask our team!*



FROM RIVER AND SEA

OUR SPECIAL HOUSE DELICACY:

KONGSNÆS BOUILLABAISSE

small 29.50 €

with three sorts of different finest fish fillets and fresh seafood, *large* 45.00 €

mussels and mini prawns, confited vegetables - carrots, celery,

leek and onions, served with fresh roasted bread and Rouille sauce

FRESHLY CAUGHT

FILLET of NORWEGIAN SALMON - 180 g

32.00 €

on white wine sauce

with sateed leek vegetable and salted potatoes

FILLET of TURBOT - 160 g

38.00 €

on pumpkin puree and creamy kohlrabi



KONGSNÆS PRAWNS FESTIVAL

BEST BLACK TIGER PRAWNS

1 whole kilogram ~ fresh grilled

with Aioli, Sweet Chili sauce and Baguette bread

85.00 €

or as a smaller portion - **half a kilogram**

served on a big plate

45.00 €

FROM the MEADOW

WIENER SCHNITZEL of MILK CALF	34.50 €
with a crisp and loosely bread crumb coating fried in pan and baked in butter, served with lemon, cranberries and potato salad	
BREAST of MAIZE CHICKEN	28.50 €
on a port wine sauce with fried wild brokkoli and potato puree	
FILLET of SIMMENTAL BEEF approx. 200g	42.00 €
on a port wine sauce with creamy kohlrabi and rosemary potatoes	

VEGETARIAN and VEGAN

WHITE WINE RISOTTO - vegetarian	25.50 €
with baked Hokkaido pumpkin and Styrian pumpkin seed oil	
HAND ROLLED TAGLIATELLE - vegetarian	24.50 €
with regional pumkin, Styrian pumpkin seed oil and peas sprouts (vegan) or additional with planed Austrian mountain cheese - 36 months matured	

DESSERTS and CHEESE

VIENNESE APPLE STRUDEL - according to a traditional recipe	10.50 €
warm served on fine vanilla sauce	
LIME CREAM TARTE	10.50 €
with homemade cassis sorbet	
SMALL CHOCOLATE CAKE - melted inside	10.50 €
on fruit sauce mirror and fine Bourbon vanilla ice-cream	
SMALL CHOCOLATE CAKE - melted inside	21.50 €
on fruit sauce mirror and fine Bourbon vanilla ice-cream	



BEVERAGE LIST

2	Lutter & Wegner Sparkling Wine	0,1 l	6.50 €	8
	Our Private Label Premium Quality			
	Strawberry Punch	0,2 l	10.50 €	
	filled with Lutter & Wegner Sparkling Wine			
8				2

Aperitif

Moët Champagne Brut / Piccolo	btl. 0,2 l	39.50 €
Kir „Kongsnaes“ - <i>Lutter & Wegner Sparkling Wine, Cassis</i>	0,1 l	10.50 €
Kir - <i>White Wine, Cassis</i>	0,1 l	10.50 €
Bellini - <i>Peach Puree, Sparkling Wine</i>	0,2 l	10.50 €
Hugo - <i>Elderberry Syrup, Soda Water, Sparkling Wine, Mint</i>	0,2 l	10.50 €
Black Hugo - <i>Crème de Violette, Sparkling Wine, Soda Water, Blueberries, Mint</i>	0,2 l	10.50 €
Lillet Berry - <i>Lillet Rosé, Berries, Schweppes Wild Berry</i>	0,2 l	10.50 €
Lillet Tonic - <i>Lillet Blanc, Schweppes Tonic Water, Mint</i>	0,2 l	10.50 €
Lillet Blanc - Vermouth	4 cl	7.00 €
Lillet Rosé - Vermouth	4 cl	7.00 €
Aperol Spritz - <i>Aperol, Soda Water, Sparkling Wine, Orange</i>	0,2 l	10.50 €
Aperol	4 cl	7.00 €
Campari	4 cl	7.00 €
Sherry Fino Very Dry	5 cl	8.00 €
Sherry Cream	5 cl	8.00 €
Portwein Delaforce White	5 cl	8.00 €
Portwein Ruby Port	5 cl	8.00 €
Gin & Tonic - <i>Hendrick's Gin, Schweppes Dry Tonic Water</i>	0,2 l	15.00 €

Open White Wines

House wine Kongsnaes	0,2 l	7.00 €
Riesling „Siegfried“ Winery Dr. Koehler, C. Dreissigacker & J. Laggner, Rheinhessen, Germany	0,1 l	6.00 €
Grauburgunder „Brunhilde“ Winery Dr. Koehler, C. Dreissigacker & J. Laggner, Rheinhessen, Germany	0,1 l	6.00 €
Weißburgunder Winery Dreissigacker, Rheinhessen, Germany	0,1 l	6.50 €
Sauvignon Blanc II Winery von Winning, Pfalz, Germany	0,1 l	7.00 €
Chablis AOC Labouré-Roi, Nuits-Saint-Georges, Bourgogne, France	0,1 l	6.50 €
Sauvignon blanc „Loudenne Cépage“ Château Loudenne, Bordeaux-Medoc, France	0,1 l	6.50 €
Aliestre „One“ Vinho Branco Aliestre vineyards , Alentejo, Portugal	0,1 l	6.50 €
Wine spritzer - white or red	0,2 l	5.50 €

Open Rosé Wines

Rosé „Isolde“ Winery Dr. Koehler, C. Dreissigacker & J. Laggner, Rheinhessen, Germany	0,1 l	6.00 €
Rosé „Rosalie“ of Zweigelt Bio Quality Wine, Winery Bernhard Ott, Wagram, Austria	0,1 l	6.50 €
Aliestre „Dancing Grapes“ Vinho Rosé Aliestre vineyards , Alentejo, Portugal	0,1 l	6.50 €

Open Red Wines

House wine Kongsnaes	0,2 l	7.00 €
Cuvée „Tristan“ Winery Dr. Koehler, C. Dreissigacker & J. Laggner, Rheinhessen, Germany	0,1 l	6.00 €
Spätburgunder Winery Jean Stodden, Ahrtal, Germany	0,1 l	5.50 €
Côtes du Rhône rouge Winery E.Guigal, Rhône, France	0,1 l	6.50 €
Cabernet Sauvignon „Gran Coronas“ Winery Torres, Penedès, Spain	0,1 l	6.50 €
Red wine Cuvée „IMPÉRIAL“ Winery Cooperation Szemes/Laggner, Burgenland, Austria	0,1 l	8.00 €
La Couronne de Marquis de Terme - Second Wine Château Marquis de Terme, Margaux, France	0,1 l	8.50 €
Aliestre „One“ Vinho Tinto Aliestre vineyards, Alentejo, Portugal	0,1 l	7.50 €



Champagne-Selection

Pommery Champagne Brut	0,75 l	89.00 €
Pommery Champagne Brut Rosé	0,75 l	98.00 €
Pommery Champagne ‚Cuvée Louise‘ 1999	0,75 l	240.00 €
Ruinart Champagne Brut	0,75 l	145.00 €
Ruinart Champagne Brut Rosé	0,75 l	165.00 €
Ruinart Champagne Blanc de Blanc	0,75 l	180.00 €
Moet & Chandon Champagne Brut	0,75 l	119.00 €
Moet & Chandon Champagne Brut Rosé	0,75 l	125.00 €
Dom Perignon Champagne ‚Vintage‘	0,75 l	400.00 €
Louis Roederer Champagne Cristal Brut	0,75 l	550.00 €

Sparkling Wine

Lutter & Wegner Riesling Sparkling Wine - extra dry	0,75 l	43.00 €
<i>~ Our Private Label Premium Quality / Gold Edition ~</i>		



Beer

Berliner Pilsener from barrel	0,3 l	5.00 €
Clausthaler non-alcoholic	btl. 0,33 l	5.00 €

Refreshments

San Pellegrino „light sparkling“	0,25 l	4.50 €
	0,75 l	9.50 €
Acqua Panna „still“	0,25 l	4.50 €
	0,75 l	9.50 €
Coca Cola ^{1,2,3,5,7}	0,2 l	4.50 €
Coca Cola light ^{1,2,3,5,7}	0,2 l	4.50 €
Apple juice naturally cloudy	0,2 l	4.50 €
Orange juice	0,2 l	4.50 €
Rhubarb juice	0,2 l	4.50 €
All juices are also available as spritzer	0,4 l	5.50 €
Bitter Lemon ^{1,2,4,5,7}	0,2 l	4.50 €
Ginger Ale ^{1,2,4,5,7}	0,2 l	4.50 €

Coffee

from our own Roasting House Laggner Berlin

Coffee ³	4.00 €
Espresso ³	3.50 €
Double Espresso ³	5.50 €
as Macchiato (with hot milk)	+ 1.00 €
Cappuccino ³	5.00 €
Tea ³ - different sorts at your choice	4.50 €

Liqueur & Bitters

Amaretto Disaronno	4 cl	7.00 €
Sambuca Molinari Extra	4 cl	7.00 €
Chambord	4 cl	7.00 €
Baileys	4 cl	7.00 €
Ramazzotti	4 cl	7.00 €
Jägermeister	4 cl	7.00 €

Cognac & Brandy

Remy Martin VSOP	4 cl	9.00 €
Cardenal Mendoza	4 cl	9.00 €

Fruit Brandy & Spirits

Reisetbauer Plum	4 cl	12.50 €
Reisetbauer Williams Pear	4 cl	14.50 €
Reisetbauer Apricot	4 cl	14.50 €
Calvados Papidoux VSOP	4 cl	9.00 €
Grappa Nardini Bianca / Riserva	4 cl	10.00 €
Linie Aquavit	4 cl	7.50 €

~ Drinks and Spirits from our Bar ~

Rum

Havana Club 3 years - <i>Cuba</i>	4 cl	9.50 €
Ron Zacapa 23 years - <i>Guatemala</i>	4 cl	23.50 €

Vodka

Absolut Vodka - <i>Sweden</i>	4 cl	9.50 €
Grey Goose - <i>France</i>	4 cl	11.50 €

Tequila

Olmecca Altos Reposado - <i>Mexico</i>	4 cl	10.50 €
Olmecca Altos Plata - <i>Mexico</i>	4 cl	10.50 €

Whisk(e)y

Chivas Regal 12 years - <i>blended Scotch</i>	4 cl	12.50 €
Talisker 10 years - <i>Skye</i>	4 cl	14.50 €
Jack Daniels Gentleman Jack - <i>American</i>	4 cl	11.50 €
Lagavulin 16 years - <i>Islay</i>	4 cl	18.50 €

Gin

Beefeater Gin - <i>England</i>	4 cl	9.50 €
Bombay Sapphire - <i>England</i>	4 cl	9.50 €
Hendrick's Gin - <i>Scotland</i>	4 cl	10.50 €
The Botanist Gin - <i>Islay / Scotland</i>	4 cl	9.50 €

Tonic

Schweppes Dry Tonic Water	0,2 l	4.50 €
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